

# 喜

# 宴

Whether you are planning a Birthday,  
Full Moon or One-Hundred-Day  
celebration, host your event in style  
with an array of culinary options at  
InterContinental Grand Stanford  
Hong Kong.

## CELEBRATION DINNER 2024

Executive Chinese Chef Yu Chiu Kwan  
has curated a lineup of exquisite  
dishes with bountiful blessings.  
Menus start from HK\$ 8,388 net

無論是壽宴、滿月或百日宴等的重要時刻，  
海景嘉福洲際酒店的專業宴會團隊  
將會為您悉心策劃宴會每個細節。  
中菜行政總廚余照軍師傅精心設計多款  
喜慶晚宴菜譜，每席由淨價港幣\$8,388起，  
為您的盛宴獻上祝福。

## 喜慶晚宴 2024

### Exclusive Perks

- Centerpiece for dining tables
- Free corkage for one bottle of wine or hard liquor per table
- Free-flow of local beer, soft drinks and chilled orange juice during the meal period
- 6 Sets of invitation cards with envelopes per table
- Complimentary pickle ginger and red eggs or a 3-lb fresh fruit cream cake for full moon dinner (minimum 8 tables of 12 persons)
- Complimentary Chinese longevity buns for birthday dinner (minimum 8 tables of 12 persons)
- One parking space allowance for every three tables
- Complimentary tailor-made foam board of Longevity 「壽」 (minimum 8 tables of 12 persons)
- Mahjong set up with Chinese tea serving

### 尊享優惠

- 全場席上擺設
- 免收自攜餐酒或烈酒開瓶費 (每席一瓶)
- 席間免費供應本地啤酒，汽水及冰凍橙汁
- 請柬連封套 (每席六套)
- 彌月酒席奉送酸薑紅雞蛋 或 三磅鮮果忌廉蛋糕一個 (最少八席每席十二人)
- 壽宴酒席奉送壽桃包 (最少八席每席十二人)
- 每三席一個泊車位津貼
- 免費「壽」字牌匾 (最少八席每席十二人)
- 免費麻將耍樂及茗茶招待

The above price is inclusive of a 10% service charge  
以上價目已包含加一服務費



For bookings or information,  
Please contact our Catering team at (852) 2731 2868 or [catering@icgrandstanford.com](mailto:catering@icgrandstanford.com).  
預訂或查詢，請致電 (852) 2731 2868 或電郵至 [catering@icgrandstanford.com](mailto:catering@icgrandstanford.com) 與宴會團隊聯絡。  
70 Mody Road, East Tsim Sha Tsui, Kowloon, Hong Kong  
香港九龍尖沙咀東部麼地道70號



## MENU

福宴三小拼  
(脆皮乳豬件, 廣東燒鴨, 滷水牛腩)  
Appetiser Combination

百花芝心鳳尾蝦  
Deep-fried Shrimp Paste with Prawn and Cheese

XO 醬象拔蚌花枝  
Sautéed Cuttlefish and Geoduck Clam with XO Sauce

雲腿扒時蔬  
Braised Seasonal Vegetables with Yunnan Ham

姬松茸竹笙燉雞湯  
Double-boiled Chicken Soup with Bamboo Pith and Blaze Mushroom

蠔皇花菇扣鵝掌  
Braised Goose Web with Mushroom in Oyster Sauce

清蒸沙巴老虎躉  
Steamed Sabah Giant Garoupa

脆皮吊燒雞  
Roasted Crispy Chicken

黃金海皇炒香苗  
Fried Rice with Seafood and Egg Yolk

甫魚燒伊麵  
Braised E-Fu Noodles with Powdered Flatfish

蓮子百合紅豆沙  
Double-boiled Red Bean Soup with Lotus Seed and Dried Lily Bulb

合時鮮果盤  
Fresh Fruit Platter

每席淨價港幣 \$8,388 (供十二位用)  
HK\$8,388 net per table of 12 persons

This package is only applicable to celebration dinners held between 1 March and 31 May 2024  
此優惠只適用於 2024 年 3 月 1 日至 5 月 31 日舉行之喜慶晚宴

All prices are subject to a 10% service charge  
所有價目已包含加一服務費

Free-flow of local beer, soft drinks and chilled orange juice during the meal period  
席間免費供應本地啤酒, 汽水及冰凍橙汁



INTERCONTINENTAL®  
GRAND STANFORD HONG KONG

海景嘉福酒店



## MENU A

五福臨門小花碟  
脆皮燒腩肉 / 蔥香海蜇 / 五香滷牛腩 /  
欖菜玉豆 / 廣東燒鴨  
Appetiser Combination

香酥荔蓉釀帶子  
Deep-fried Scallop Stuffed with  
Taro Puree

芹香百合明蝦球  
Wok-fried Prawn with Celery and  
Lily Bulb

瑤柱扒雙寶蔬  
Braised Seasonal Vegetables with  
Conpoy

松茸竹筴鮮雞燉津膽  
Double-boiled Chicken Soup with  
Matsutake Mushrooms and Bamboo Pith

蠔皇花菇十頭鮑魚  
Braised Whole Abalone with Mushroom  
in Oyster Sauce (10-head)

清蒸沙巴老虎躉  
Steamed Sabah Giant Garoupa

蒜香脆皮雞  
Roasted Crispy Chicken with  
Crushed Garlic

百子海皇炒香苗  
Fried Rice with Assorted Seafood and  
Crab Roe

蝦籽野菌乾燒伊麵  
Braised E-Fu Noodles with Shrimp Roe  
and Mushrooms

蓮子百合紅棗茶  
Double-boiled Red Date with Lotus Seed  
and Dried Lily Bulb

合時鮮果盤  
Fresh Fruit Platter

每席港幣 \$9,188 (供十二位用)  
HK\$9,188 per table of 12 persons

## MENU B

大紅乳豬全體  
Roasted Whole Suckling Pig

格蘭焗讓蟹蓋  
Baked Stuffed Crab Shell

翡翠姬松茸帶子  
Wok-fried Scallop with Blaze Mushroom  
and Vegetables

金瑤伴鴛鴦蔬  
Braised Enoki and Straw Mushroom with  
Shredded Conpoy

竹筴蟹肉海皇羹  
Double-boiled Seafood Soup with  
Bamboo Pith and Crab Meat

蠔皇花菇鮑片  
Braised Sliced Abalone with  
Mushroom in Oyster Sauce

清蒸沙巴老虎躉  
Steamed Sabah Giant Garoupa

一品風沙雞  
Roasted Crispy Chicken with  
Crushed Garlic

松子玉米鮮蝦炒香苗  
Fried Rice with Shrimp, Pine Nut and  
Sweet Corn

金菇瑤柱燴伊麵  
Stewed E-Fu Noodles with Conpoy

蓮子百合紅豆沙  
Double-boiled Red Bean Cream with  
Lotus Seeds and Dried Lily Bulb

合時鮮果盤  
Fresh Fruit Platter

每席港幣 \$10,188 (供十二位用)  
HK\$10,188 per table of 12 persons

## MENU C

鴻運乳豬全體  
Roasted Whole Suckling Pig

葡汁焗釀嚮螺  
Baked Sea Conch with Minced Pork in  
Mild Curry Sauce

XO 醬炒鴛鴦蚌  
Wok-fried Sliced Geoduck Clam in  
XO Sauce

蟹肉伴鴛鴦蔬  
Braised Straw Mushroom and  
Vegetables with Crab Meat

花膠菜膽燉雞湯  
Double-boiled Chicken Soup with  
Fish Maw and Cabbage Heart

碧綠花菇鮑片  
Braised Sliced Abalone with Mushroom

清蒸沙巴老虎躉  
Steamed Sabah Giant Garoupa

當紅炸子雞  
Roasted Crispy Chicken

櫻花蝦瑤柱蛋白炒飯  
Fried Rice with Conpoy, Sakura Shrimp and  
Egg White

上湯水餃伊麵  
E-Fu Noodles in Supreme Soup with  
Shrimp Dumpling

楊枝甘露  
Sago Cream with Mango and Pomelo

合時鮮果盤  
Fresh Fruit Platter

每席港幣 \$11,888 (供十二位用)  
HK\$11,888 per table of 12 persons

This package is only applicable to celebration dinners held between 1 January and 31 December 2024  
此優惠只適用於 2024 年 1 月 1 日至 12 月 31 日舉行之喜慶晚宴

All prices are subject to a 10% service charge  
所有價目須另加一服務費

Free-flow of local beer, soft drinks and chilled orange juice during the meal period  
席間免費供應本地啤酒，汽水及冰凍橙汁



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