

春茗

宴會

羊年將至，誠邀您與家人、同事及商業夥伴
在香港海景嘉福洲際酒店共聚。
行政總廚余照軍師傅及其團隊匠心呈獻
賀年佳餚，以滋味傳遞祝福，
為新一年揭開吉祥興旺的序幕。

2027 Auspicious Spring Celebration

Ring in the Year of the Goat with auspicious festive delicacies by Executive Chinese Chef Yu Chiu Kwan and his team. Perfect for sharing with family, colleagues, and business partners, each creation is crafted to bring prosperity and good fortune in the year ahead at InterContinental Grand Stanford Hong Kong.

2027春茗宴會

春茗午宴菜譜，每席 12 位用，由港幣\$ 7,288 起
春茗晚宴菜譜 I 至 III，每席 12 位用，由港幣\$ 9,388 起

免費享用 3 小時無限添飲冰凍橙汁、本地啤酒及汽水

早鳥優惠

- 凡於 2026 年 11 月 30 日或以前確認預訂，可豁免加一服務費。

特別禮遇

- 凡於 2026 年內舉行並已確認之活動，可額外免費升級飲品套餐 1 小時，無限供應汽水、冰凍橙汁及本地啤酒。

套餐包括

- 免費餐前迎賓飲品
- 免費英文字樣背板
- 每席免收自攜餐酒或烈酒開瓶費一支
- 免費麻將耍樂及茗茶招待
- 免費使用 10 秒挑戰遊戲或夾公仔機*

尊享禮遇^

- 5 席或以上：免費使用 10 秒挑戰遊戲或夾公仔機*
- 10 席或以上：升級至擲彩虹遊戲組合及港幣\$ 1,000 餐飲禮券
- 15 席或以上：升級至擲彩虹遊戲組合及港幣\$ 1,500 餐飲禮券

優惠期：2027 年 1 月 1 日至 3 月 31 日（包括首尾兩天）

Spring Celebration Packages 2027

Spring Lunch Menu from HK\$7,288 per table of 12 persons
Spring Dinner Menu I - III from HK\$9,388 per table of 12 persons

Free flow of chilled orange juice, local beer and soft drinks for 3 hours

Early Bird

- 10% Service charge waived for bookings confirmed on or before 30 November 2026

Special

- Upgrade drinks package for an additional 1 hour with unlimited serving of soft drinks, chilled orange juice & local beer for confirmed events held in 2026

Package includes

- Complimentary welcome fruit punch
- Complimentary backdrop with English wordings
- Free corkage for one bottle of wine or liquor per table
- Mahjong facilities with Chinese tea
- Complimentary use of 10-Second Challenge or Claving Machine*

Exclusive Perks^

- 5 tables or above: Complimentary use of 10-Second Challenge or Claving Machine*
- 10 tables or above: Upgrade to Rainbow Toss game set and HK\$1,000 dining coupon
- 15 tables or above: Upgrade to Rainbow Toss game set and HK\$1,500 dining coupon

Validity: 1 January - 31 March 2027 inclusive

Enquiries and bookings 查詢及預訂：(852) 2731 2868 | catering@icgrandstanford.com

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*須視乎供應情況而定 ^適用於保證席數 *Subject to availability ^Applicable for guaranteed tables
所有價格另加一服務費 Prices are subject to a 10% service charge



INTERCONTINENTAL
GRAND STANFORD HONG KONG
海景嘉福酒店

春茗菜單一 MENU I

大紅乳豬全體
Roasted Whole Suckling Pig

翡翠象拔蚌帶子
Wok-fried Geoducks, Scallops, Vegetables

香酥桂林炸蝦丸
Deep-fried Prawn Balls, Water Chestnuts

發財蠔市柱甫
Braised Dried Oyster, Conpoy, Black Moss

鮮舞茸竹絲雞燉螺頭
Double-boiled Sea Whelk,
Silkie Chicken Soup, Maitake Mushrooms

蠔皇花菇原隻湯鮑(十頭)
Braised Whole Abalone (10-head),
Mushrooms

清蒸沙巴老虎魷
Steamed Sabah Giant Garoupa

當紅炸子雞
Roasted Crispy Chicken

香芋臘味炒飯
Fried Rice, Taro, Preserved Ham

鮑汁鮮雜菌炆伊麵
Braised E-Fu Noodles, Assorted Mushrooms,
Abalone Sauce

生磨合桃露湯丸
Walnut Cream, Sweet Dumpling

合時鮮果盤
Fresh Fruit Platter

每席港幣\$9,388 (供十二位用)
HK\$9,388 per table of 12 persons

春茗菜單二 MENU II

龍王風山水起
Lo Hei, Sliced Abalone, King Prawn

XO醬炒螺片帶子
Wok-fried Scallops, Clams, XO Sauce

百花炸松葉蟹鉗
Deep-fried Snow Crab Claw, Shrimp Paste

發財蠔市柱甫
Braised Dried Oyster, Conpoy, Black Moss

松茸竹絲雞燉螺頭湯
Double-boiled Silkie Chicken Soup,
Matsutake Mushrooms, Conch

碧綠花菇原隻鮑魚(八頭)
Braised Whole Abalone (8-head),
Vegetables, Mushrooms

清蒸沙巴老虎魷
Steamed Sabah Giant Garoupa

一品蒜香雞
Roasted Crispy Chicken, Crushed Garlic

生炒臘味糯米飯
Fried Glutinous Rice, Preserved Meat

上湯煎粉果
Pan-fried Dumpling, Supreme Soup

楊枝甘露
Chilled Sago Cream, Mango, Pomelo

合時鮮果盤
Fresh Fruit Platter

每席港幣\$10,688 (供十二位用)
HK\$10,688 per table of 12 persons

春茗菜單三 MENU III

大紅乳豬全體
Roasted Whole Suckling Pig

XO醬炒玉帶花枝
Wok-fried Scallops, Cuttlefish, XO Sauce

格蘭焗釀蟹蓋
Baked Stuffed Crab Shell, Onion, Minced Pork

發財蠔市大利
Braised Dried Oyster, Pig's Tongue, Black Moss

黑松露燉螺頭湯
Double-boiled Sea Whelk Soup, Black Truffle

蠔皇婆參扣北菇
Braised Dried Sea Cucumber,
Shiitake Mushrooms, Oyster Sauce

清蒸東星斑
Steamed Spotted Garoupa

一品風沙雞
Roasted Crispy Chicken, Crushed Garlic

鮮蝦荷葉飯
Fried Rice, Shrimp Wrapped, Lotus Leaf

上湯水餃伊麵
E-Fu Noodles, Dumplings, Supreme Soup

杏仁茶湯丸
Almond Cream, Sweet Dumpling

合時鮮果盤
Fresh Fruit Platter

每席港幣\$12,088 (供十二位用)
HK\$12,088 per table of 12 persons

席間免費享用本地啤酒、汽水及冰凍橙汁。
Inclusive of local beer, soft drinks and chilled orange juice during dinner for 3 hours.

此優惠只適用於二零二七年一月一日至三月三十一日舉行之春茗晚宴。
This package is applicable to events held from 1 January to 31 March 2027.

所有價目另加一服務費。
All prices are subject to a 10% service charge.



春茗嘉福午宴
SPRING LUNCH MENU

紅透半邊天
Roasted Half Suckling Pig, Jelly Fish

發財蠔市大利
Braised Dried Oyster with Pig's Tongue and Black Moss

竹笙海皇燴燕窩羹
Double-boiled Bird's Nest Soup, Seafood, Bamboo Piths

蠔皇鵝掌原隻湯鮑(十頭)
Braised Whole Abalone (10-head), Goose Web, Oyster Sauce

清蒸沙巴老虎躉
Steamed Sabah Giant Garoupa

南乳脆皮雞
Roasted Crispy Chicken, Fermented Beancurd

鯇魚雞粒炒飯
Fried Rice, Chicken, Octopus

金瑤燴伊麵
Braised E-Fu Noodles, Shredded Conpoy

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

合時鮮果盤
Fresh Fruit Platter

每席港幣\$7,288 (供十二位用)
HK\$7,288 per table of 12 persons

席間二小時免費享用本地啤酒、汽水及冰凍橙汁。
Inclusive of local beer, soft drinks and chilled orange juice during lunch for 2 hours.

此優惠只適用於二零二七年一月一日至三月三十一日舉行之午宴。
This package is applicable to events held from 1 January to 31 March 2027.

所有價目另加一服務費。
All prices are subject to a 10% service charge.