

環保綠色會議套餐

包括免費使用會議場地（每次活動最少10人參與）

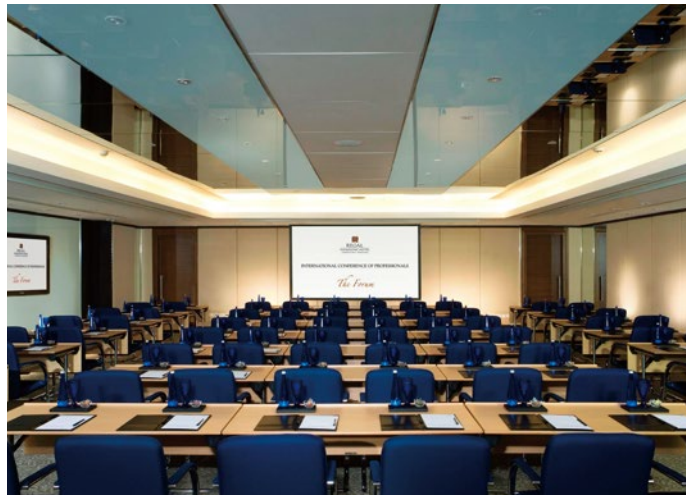
環保綠色套餐包括以下環保元素：

- 1) 茶歇期間供應時令水果及蔬菜飲品
- 2) 會議期間於指定場地使用LED投影牆
- 3) 茶歇期間採用低碳環保元素

半天會議

每人港幣788元*（上午9時至下午1時或下午1時至5時）

- 歡迎咖啡/茶及早餐茶點
- 茶歇時段附送咖啡/茶及各式小茶點
- 標準會議文具



半天會議連午餐

每人港幣888元*（上午9時至下午1時或下午1時至5時）

- 歡迎咖啡/茶及早餐茶點
- 茶歇時段附送咖啡/茶及各式小茶點
- 標準會議文具
- 御花園咖啡室自助午餐 或 富豪金殿中菜廳中式午餐套餐



全日會議連午餐

每人港幣988元*（上午9時至下午5時）

- 歡迎咖啡/茶及早餐茶點
- 2場茶歇時段附送咖啡/茶及各式小茶點
- 標準會議文具
- 御花園咖啡室自助午餐 或 富豪金殿中菜廳中式午餐套餐



【額外優惠】

每位另收附加費港幣380元*
可於 Alto 88 體驗環保綠色西式午餐套餐

每位另收附加費港幣580元*
可於 Alto 88 體驗豪華環保綠色西式半自助午餐

有效期限至2024年12月31日
價格需另加一服務費*



CHINESE LUNCHEON

套餐 MENU A

豆腐海鮮羹
Thickened Broth
with Seafood and Bean Curd

三式點心拼盤
Dim Sum Platter

椒鹽肉排
Deep-fried Spare Ribs with Spicy Salt

薑葱霸王雞
Stewed Chicken with Spring Onion

上湯杞子浸菜芯
Poached Choy Sum with Dates
in Supreme Broth

XO醬揚州炒飯
Yang Zhou Fried Rice in XO Sauce

生果拼盤
Fresh Fruit Platter

套餐 MENU B

宋嫂鮮魚羹
Thickened Broth with Minced Fish,
Egg White and Parsley

三式點心拼盤
Dim Sum Platter

豉汁龍脷球
Sautéed Sole Fillet in Black Bean Sauce

茶皇燻雞
Smoked Crispy Chicken with Supreme Tea Leaves

雪裡紅鮮竹泡翠瓜
Braised Cucumber with Fresh Bean Curd Sheet
and Preserved Vegetable

啫啫鱈魚雞粒飯
Stewed Rice with Dried Octopus and Chicken

美點雙輝
Chinese Petits Fours

套餐 MENU C

鮮蟹肉粟米羹
Thickened Broth
with Crab Meat and Sweet Corn

三式點心拼盤
Dim Sum Platter

中式牛柳
Sautéed Beef Fillet in Chinese Style

玫瑰豉油雞
Marinated Chicken with Soy Sauce

鮮菇扒西蘭花
Sautéed Broccoli with Mushrooms

菠蘿雞粒炒飯
Fried Rice with Diced Chicken
and Pineapple

楊枝甘露
Chilled Sago
with Mango and Pomelo

套餐 MENU D

海鮮菠菜羹
Thickened Broth
with Seafood and Spinach

三式點心拼盤
Dim Sum Platter

菠蘿咕嚕肉
Sweet and Sour Pork with Pineapple

脆皮炸子雞
Deep-fried Crispy Chicken

雜菌扒時蔬
Stewed Seasonal Vegetables
with Assorted Mushrooms

豉油皇炒麵
Fried Noodles in Supreme Soy Sauce

陳皮紅豆沙
Sweetened Red Bean Cream
with Dried Tangerine Peel



COFFEE / TEA BREAK REFRESHMENT SELECTION

小休茶點選擇

Choose Your Favourite Items:

10-15 persons - 2 items per break

16-30 persons - 3 items per break

31-40 persons - 4 items per break

41 persons or above - 5 items per break

Breakfast Choices

- Assorted Mini Muffins 美式迷你鬆餅
- Banana Bread 香蕉蛋糕
- Croissants 牛角酥
- Danish Pastries 丹麥酥
- Dorayaki 銅鑼燒

- Ham & Egg Sandwich 火腿蛋三文治
- Mini Donut 迷你冬甩
- Mini Vegetable Curry Puffs 素菜咖哩酥
- Mushroom Chicken Pie 蘑菇雞批
- Pepper Pastrami and Pickles with Baguette 黑椒燻牛肉醃黃瓜法包

Savouries

- Baked Barbecued Pork Pastry 焗叉燒酥
- Buffalo Chicken Wing 水牛雞翼
- Chicken with Pandan Leaf 香蘭包雞
- Chicken Satay 沙嗲雞肉串
- Deep-fried Shrimp with Sugarcane 蔗蝦
- Fried Calamari with Tartar Sauce 炸魷魚配塔塔醬
- Grilled Ham & Cheese Sandwich 芝士火腿三文治
- Hot & Spicy Glazed Chicken Drumstick 香辣雞鎚
- Mini Beef Burger 迷你牛肉漢堡
- Open Face Shrimps Salad Sandwiches 蝦沙律開邊三文治

- Seared Sesame Tuna with Mango and Coriander Salsa 香煎芝麻吞拿魚配芒果莎莎
- Smoked Salmon, Cottage Cheese and Rocket Roll 煙三文魚芝士火箭菜卷
- Steamed Pork Dumpling 蒸豬肉燒賣
- Steamed Shrimp Dumpling 蝦餃
- Steamed Vegetable Dumpling 素菜餃
- Veggie Quesadillas 素菜捲餅
- Vegetable Samosa with Mint Yogurt 印度素咖哩角
- Vegetable Spring Roll 素春卷

Sweet Tooth

- Assorted Mini Fruit Tartlets 迷你鮮果撻
- Baked Mini Apple Crumble 蘋果金寶
- Chocolate Brownie 朱古力布朗尼
- Crème Brûlée 法式燉蛋
- Earl Grey Tea Crème Brûlée 伯爵茶焦糖布甸
- Fresh Sliced Fruit Platter 鮮果拼盤
- Lemon Tart 檸檬撻

- Mango Napoleon 芒果拿破崙
- Mango Pudding 芒果布甸
- Mint Chocolate Puff 薄荷朱古力泡芙
- Mini Egg Tart 迷你蛋撻
- Mini Tiramisu 迷你意式芝士餅
- Oreo Cheesecake 奧利奧芝士餅

HK\$25 per person per break for any additional refreshment item* 每場小休如需享用額外茶點，每位另收港幣25元*

HK\$25 per person per break for additional Soft Drinks & Orange Juice* 每場小休如需享用額外汽水及橙汁，每位另收港幣25元*

*Subject to 10% service charge *另加一服務費

