

西式婚宴

顯達鄉村俱樂部
HILL TOP COUNTRY CLUB

Western Wedding Banquet

「永恆」自助午餐菜譜 “Eternal” Lunch Buffet Menu

價目 Price

每位港幣 HK\$598元 per person

冷盤 *Appetizer*

煙三文魚 Smoked Salmon with Condiments
紐西蘭青口 N.Z. Mussel
煙鴨胸 Smoked Duck Breast
雜錦風乾肉拼盤 Assortment of Air Dried Meat Platter
日式迷你八爪魚及味付螺肉 Marinated Mini Octopus and Snail
意式扒雜菜碟 Grilled Zucchini and Mixed Pepper with Balsamic Olive Oil
潮式滷水墨魚片、豆腐 Chiu Chow Style Soya Cuttlefish sliced & Bean Curd

沙律 *Salad*

新鮮沙律菜 Assorted Crunchy Salad
蕃茄沙律 Tomato Salad
鮮蝦鮮果沙律 Prawn Salad with Fresh Fruit
泰式木瓜沙律 Papaya Salad Thai Style
薯仔煙肉沙律 Potato Salad with Chives and Crispy Bacon
燒牛肉沙律 Roast Beef Salad
沙律汁 Dressing: 黑醋汁 Balsamic, 千島汁 Thousand Island, 法式沙律汁 French, 凱撒沙律 Caesar Dressing

湯 *Soup*

海鮮周打 Seafood Chowder
西湖牛肉羹 Westlake Beef Broth

銀爐燒烤 *Carving Trolley*

燒西冷牛肉 Roasted Beef Sirloin

中西式熱盤 *Asian & Western Hot Selection*

日式照燒雞 Chicken Teriyaki
香煎龍利魚柳橘子檸檬汁 Pan-seared Sole Fillet with Tangerine and Lemon Sauce
香蒜西蘭花炒蝦球花枝片 Stir-fried Garlic Prawn and Squid with Broccoli
秘製豉油雞 Supreme Soya Chicken
香炸蜜椒排骨 Deep-fried Pork Ribs with Pepper and Honey Glazed
竹筴漢齏豆腐 Braised Bean Curd with Bamboo Pith and Vegetables
北菇魚肚時蔬 Poached Fish Maw with Mushrooms
肉醬意粉 Spaghetti Bolognese
芝士焗雜菜 Gratin Vegetables
薑汁芥蘭 Sauteed Kale with Ginger Jus
瑤柱蛋白炒飯 Fried Rice with Conpoy and Egg White
干燒伊麵 Braised E-fu Noodle with Chive

甜品 *Dessert*

草莓慕絲 Strawberry Mousse
朱古力閃電泡芙 Chocolate éclair
果仁朱古力脆脆 Praline Chocolate Slices
焦糖朱古力撻 Chocolate Shell with Salted Butter Caramel
榛子脆杏仁泡芙 Choux Pastry with Hazelnut and Almond
提拉米蘇 Tiramisu
焦糖燉蛋 Cream Bruleé
芒果奶凍 Mango Pannacotta
法式雜錦餅 Assorted French Pastries
杞子桂花糕 Osmanthus Pudding
鮮果碟 Fresh Fruit Platter

• 所有價目須另收取加一服務費
All prices are subject to 10% service charge
• 價目如有更改，恕不另行通知
No prior notice will be given for any changes of the above prices

適用於2020年12月31日前舉行之婚宴
Valid for wedding to be held before 31 December 2020

• 星期一至五可享85折優惠(星期六、日、公眾假期及特別日子除外)
15% discount is applied to Mon to Fri (except Sat, Sun, Public Holidays and Specific Dates)

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西式婚宴

顯達鄉村俱樂部
HILL TOP COUNTRY CLUB

Western Wedding Banquet

「幸福」自助晚餐菜譜 “Fortune” Dinner Buffet Menu

價目 Price

每位港幣 HK\$698元 per

冷盤 Appetizer

煙三文魚露筍卷 Smoked Salmon with Asparagus Condiments
紐西蘭青口 New Zealand Mussel
深海中蝦 Deep Sea Medium Prawn
北極翡翠螺 Jewel Snail
煙鴨胸 Smoked Duck Breast
蜜瓜巴馬風乾火腿 Parma Ham with Melon
醉鴿拼燻蹄 Drunken Pigeon and Pig Knuckle
意式扒雜菜碟 Grilled Zucchini and Mixed Pepper with Balsamic Olive Oil

沙律 Salad

希臘沙律 Greek Salad
大蝦咖喱蛋黃醬沙律 Prawn Salad with Curry Mayo
尼斯沙律 Nicosia Salad with Boiled Egg, Tuna, Olives and Green Bean
薯仔煙肉沙律 Potato Salad with Chives and Crispy Bacon
新鮮沙律菜 Assorted Crunchy Salad Leaves
蕃茄沙律 Cherry Tomato Salad
沙律汁 Dressing : 黑醋汁 Balsamic, 千島汁 Thousand Island, 法式沙律汁 French, 凱撒沙律汁 Caesar Dressing

湯 Soup

海鮮周打 Seafood Chowder
西湖牛肉羹 Westlake Beef Broth

銀爐燒烤 Carving Trolley

燒美國西冷牛肉 Roasted U.S. Beef Sirloin
脆皮燒鴨 Roasted Duck

中西式熱盤 Asian & Western Hot Selection

香煎照燒三文魚柳 Pan-seared Salmon Fillet with Teriyaki Sauce
香蒜西蘭花炒蝦球花枝片 Stir-fried Garlic Prawn and Squid with Broccoli
脆皮炸子雞 Crispy Skin Chicken
匈牙利燴牛肉 Beef Goulash
芝士焗馬鈴薯 Gratin Potatoes with Chive
咖喱雞燴雜 Curry Chicken with Vegetables
竹筍上素扒豆腐 Braised Bean Curd with Bamboo Pith and Vegetables
海鮮香草蕃茄蝴蝶粉 Seafood Farfalle with Tomato & Basil Sauce
薑汁芥蘭 Sautéed Kale with Ginger Jus
金華鮮蝦炒飯 Fried Rice with Yunnan Ham and Shrimps
鮑汁珍菌伊麵 Braised E-fu Noodle with Mushrooms in Abalone Jus

甜品 Pastry Display

草莓慕絲 Strawberry Mousse
朱古力閃電泡芙 Chocolate éclairs
果仁朱古力脆脆 Praline Chocolate Slices
焦糖朱古力撻 Chocolate Shell with Salted Butter Caramel
榛子脆杏仁泡芙 Choux Pastry with Hazelnut and Almond
美國芝士餅 American Cheese Cake
提拉米蘇 Tiramisu
馬卡龍 Macaroon
焦糖燉蛋 Cream Brulee
芒果奶凍 Mango Pannacotta
法式雜錦餅 Assorted French Pastries
杞子桂花糕 Osmanthus Pudding
鮮果碟 Fresh Fruit Platter

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西式婚宴

顯達鄉村俱樂部
HILL TOP COUNTRY CLUB

Western Wedding Banquet

「圓美」自助晚餐菜譜 “Perfect” Dinner Buffet Menu

價目 Price

每位港幣 HK\$798元 per person

冷盤 *Appetizer*

煙三文魚 Smoked Salmon with Condiments
阿拉斯加蟹腳 Alaska Snow Crab Leg
紐西蘭青口 N. Z. Mussel
深海中蝦 Deep Sea Medium Prawn
北極翡翠螺 Jewel Snail
蜜爪巴馬風乾火腿 Parma Ham with Melon
香芒牛油果蟹肉 Crab Meat Salad with Mango and Avocado
花彫凍醉雞 Drunken Chicken in Hua Diao Wine
意式扒雜菜碟 Grilled Zucchini and Mixed Pepper with Balsamic Olive Oil

沙律 *Salad*

希臘沙律 Greek Salad
水牛芝士蕃茄沙律 Tomato Mozzarella Salad
大蝦鮮果沙律 Prawn Salad with Fresh Fruit
泰式海鮮沙律 Thai Seafood Salad
露筍帶子沙律 Asparagus and Scallops Salad
凱撒沙律 Casear Salad
沙律汁 Dressing : 黑醋汁 Balsamic, 千島汁 Thousand Island, 法式沙律汁 French, 凱撒沙律汁 Casear Dressing

湯 *Soup*

龍蝦湯 Lobster Bisque
竹筍雞蓉燴燕窩 Braised Bird's Nest with Bamboo Piths and Minced Chicken

銀爐燒烤 *Carving Trolley*

燒美國安格斯西冷牛肉 Roasted U.S. Angus Beef Sirloin
金陵乳豬全體 Roasted Whole Suckling Pig

中西式熱盤 *Asian & Western Hot Selection*

烤羊架配露絲瑪莉燒汁 Roasted Rack of Lamb with Rosemary Gravy
燒牛柳伴綠胡椒汁 Roasted Beef Tenderloin with Green Peppercorn sauce
香煎石斑柳芥末籽汁 Pan-seared Garoupa Fillet with Pommery sauce
香蒜西蘭花炒蝦球花枝片 Stir-fried Garlic Prawn and Squid with Broccoli
XO醬炒珊瑚蚌 Wok-fried Coral Clam with XO Sauce
脆皮炸子雞 Crispy Chicken
香炸蜜椒排骨 Deep-fried Pork Ribs with Pepper and Honey Glazed
鼎湖上素 Vegetarian Delight
蠔皇金錢鮮鮑螺 Braised Sliced Conch and Mushrooms with Vegetables
黑松露海鮮長通粉 Seafood Penne with Black Truffle Sauce
蟹肉扒芥蘭 Mustard Plants with Crabmeat Sauce
蟹肉瑤柱蔥花炒飯 Fried Rice with Fresh Crabmeat, Conpoy and Green Onions
豉油皇海鮮炒烏冬 Wok-fried Seafood with Udon in Soya Sauce

甜品 *Dessert*

草莓慕絲 Strawberry Mousse
朱古力閃電泡芙 Chocolate éclairs
果仁朱古力脆脆 Praline Chocolate Slices
焦糖朱古力撻 Chocolate Shell with Salted Butter Caramel
榛子脆杏仁泡芙 Choux Pastry with Hazelnut and Almond
美國芝士餅 American Cheese Cake
提拉米蘇 Tiramisu
馬卡龍 Macaroon
焦糖燉蛋 Cream Bruleé
芒果奶凍 Mango Pannacotta
法式雜錦餅 Assorted French Pastries
杞子桂花糕 Osmanthus Pudding
鮮果碟 Fresh Fruit Platter

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Chinese Wedding Banquet

中式婚宴
顯達鄉村俱樂部
HILL TOP COUNTRY CLUB

中式婚宴菜譜 Chinese Wedding Banquet Menus

永結同心宴

百年好合宴

龍鳳呈祥宴

金豬大紅袍全體
Roasted Whole Suckling Pig

金豬大紅袍全體
Roasted Whole Suckling Pig

金豬大紅袍全體
Roasted Whole Suckling Pig

夏果百合蝦球
Sautéed Prawns with Lily Bulbs and Macadamia Nuts

鮮露筍蝦球帶子
Sautéed Prawns and Scallops with Asparagus

翡翠玉帶象拔蚌
Sautéed Scallops and Geoducks with Vegetables

沙律海鮮卷
Deep-fried Seafood Roll

杏香百花球
Deep-fried Shrimps Mousse with Almond Flake

酥炸百花釀蟹钳
Deep-fried Crab Claw filled with Shrimp Mousse

生財玉環瑤柱脯
Braised Whole Conpoy Stuffed in Cucumber with Vegetables

生財玉環瑤柱脯
Braised Whole Conpoy stuffed in Cucumber with Vegetables

多子發財瑤柱脯
Braised Whole Conpoy with Pea Sprouts, Black Moss and Fried Garlic

高湯雞蓉燴燕窩
Braised Bird's Nest with Minced Chicken

竹笙蟹肉燴燕窩
Braised Bird's Nest with Crabmeat and Bamboo Pith

竹笙海味燴官燕
Braised Bird's Nest with Assorted Seafood and Bamboo Pith

天白花茹鮮鮑片
Braised Sliced Abalone with Mushrooms

原隻燻皇鮑魚
Braised Whole Abalone in Oyster Sauce

鵝掌原隻鮑魚
Braised Whole Abalone with Goose Web

清蒸沙巴龍躉斑
Steamed Fresh Sabah Garoupa

清蒸生猛大虎斑
Steamed Fresh Tiger Garoupa

清蒸大星斑
Steamed Fresh Spotted Garoupa

當紅脆皮乳香雞
Roasted Crispy Chicken

當紅脆皮乳香雞
Roasted Crispy Chicken

鴻運脆皮炸子雞
Roasted Crispy Chicken

錦繡揚州絲苗
Special Fried Rice

金華鮮蝦炒絲苗
Fried Rice with Yunnan Ham and Shrimps

黑松露海皇炒香苗
Fried Rice with Diced Seafood and Black Truffle

開心雙喜伊麵
Braised E-Fu Noodles

開心雙喜伊麵
Braised E-Fu Noodles

鮑汁珍菌伊麵
Braised E-Fu Noodles with Mushrooms

美滿喜鴻運
Sweetened Red Bean Cream with Lotus Seed and Lily Bulbs

美滿喜鴻運
Sweetened Red Bean Cream with Lotus Seed & Lily Bulbs

美滿喜鴻運
Sweetened Red Bean Cream with Lotus Seed and Lily Bulbs

心心長相印
Chinese Petits Fours

心心長相印
Chinese Petits Fours

心心長相印
Chinese Petits Fours

合時生果
Seasonal Fresh Fruit

合時生果
Seasonal Fresh Fruit

合時生果
Seasonal Fresh Fruit

每席港幣 **HK\$8,188元** per table
(供十二位用 for 12 persons)

每席港幣 **HK\$9,288元** per table
(供十二位用 for 12 persons)

每席港幣 **HK\$10,388元** per table
(供十二位用 for 12 persons)

- 以上價目已包括茶芥
Above prices inclusive tea & condiments
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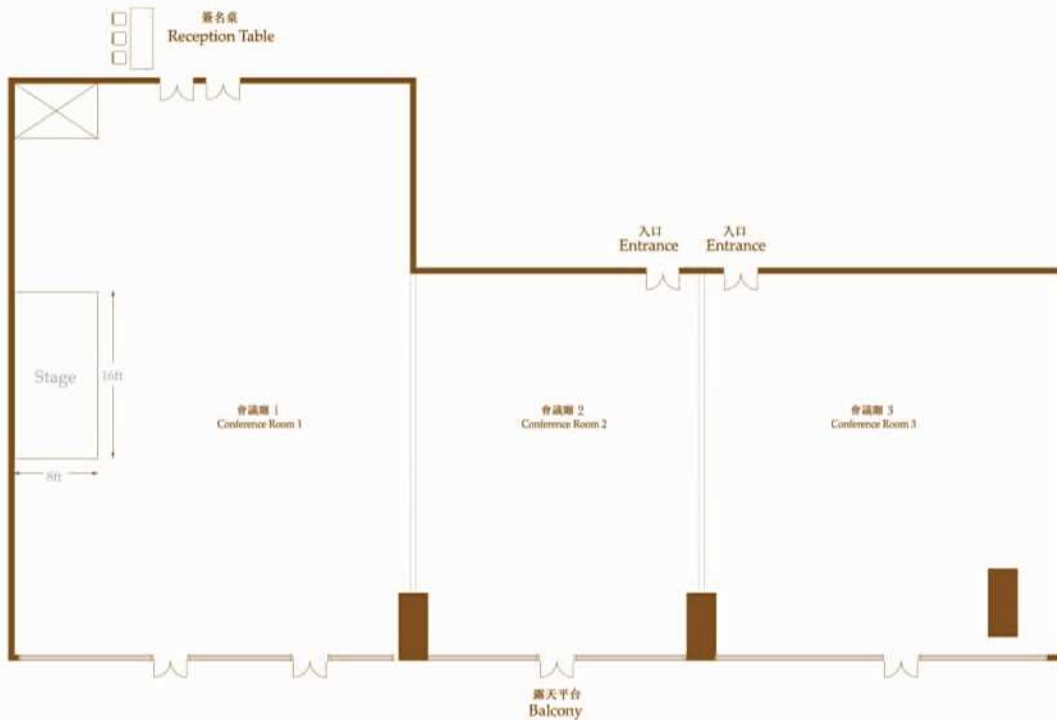
婚宴場地

顯達鄉村俱樂部
HILL TOP COUNTRY CLUB

Wedding Banquet Venue

平面圖 Floor Plan

會議廳1-3 Conference Room 1-3



場地容納

Venue Capacities

| 樓層 | 場地 | 空間大小 (尺) | 面積 (平方尺) | 天花高度 (尺) | 西式婚宴 (人數) | 中式婚宴 (圍數) |
|-------|-------------------------|-----------------|----------------|----------------------|------------------------|-----------------------|
| Floor | Venue | Dimension (ft.) | Area (sq. ft.) | Ceiling Height (ft.) | Western Style (person) | Chinese Style (table) |
| G/F | 會議廳 Conference Room 1 | 43 x 41.1 | 1,767 | 9/2.8 | 108 | 9 |
| | 會議廳 Conference Room 2 | 33.2 x 28.2 | 934 | 9/2.8 | 48 | 5 |
| | 會議廳 Conference Room 3 | 40 x 28.2 | 1,127 | 9/2.8 | 72 | 7 |
| | 會議廳 Conference Room 1-2 | | 2,701 | 9/2.8 | 180 | 12 |
| | 會議廳 Conference Room 1-3 | | 3,828 | 9/2.8 | 252 | 20 |
| G/F | 美景廳 Scenic Room | 25.6 x 36.6 | 937 | 8.2/2.5 | 28 | 5 |

每席十二位

12 persons for each table

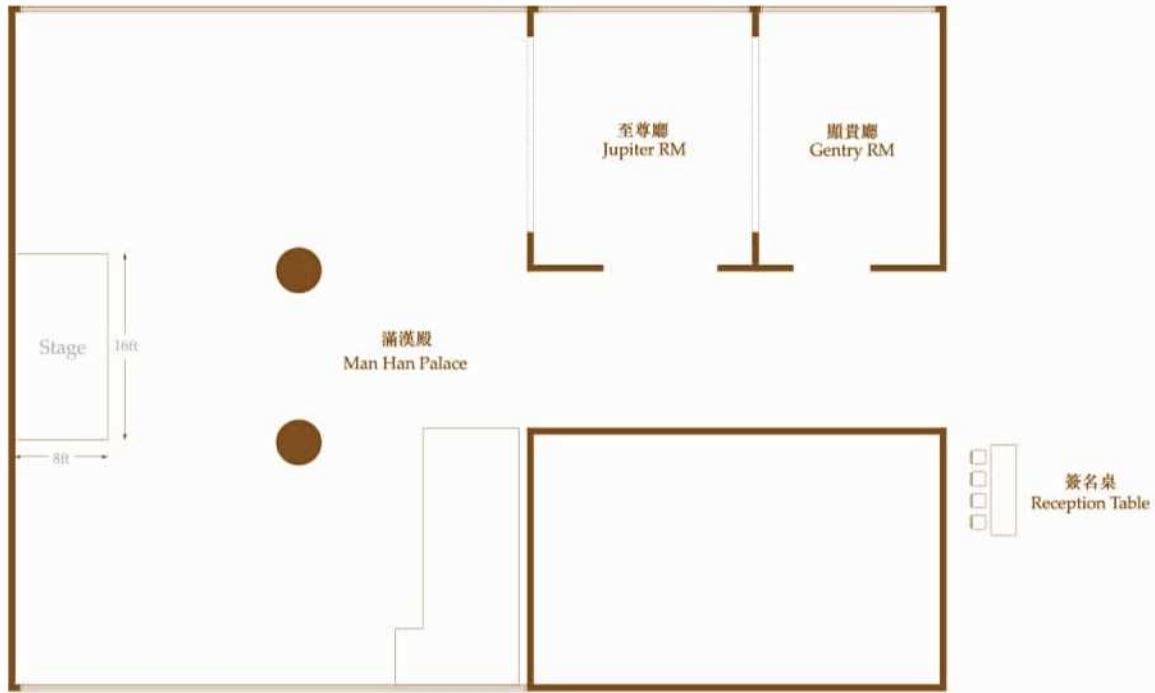
婚宴場地

顯達鄉村俱樂部
HILL TOP COUNTRY CLUB

Wedding Banquet Venue

平面圖 Floor Plan

滿漢殿 *Man Han Palace*



場地容納

Venue Capacities

| 樓層 Floor | 場地 Venue | 空間大小 (尺) Dimension (ft.) | 面積 (平方尺) Area (sq. ft.) | 天花高度 (尺) Ceiling Height (ft.) | 中式婚宴 (圍數) Chinese Style (table) |
|-------------|---------------------------------------|-----------------------------|----------------------------|----------------------------------|------------------------------------|
| G/F | 滿漢殿 Man Han Palace | 46.6 x 40 | 1,864 | 8.2/2.5 | 10 |
| | 顯貴廳 Gentry Room | 18 x 20 | 360 | 8.2/2.5 | 1 |
| | 至尊廳 Jupiter Room | 18 x 20 | 360 | 8.2/2.5 | 1 |
| | Jupiter & Gentry Room | — | 720 | 8.2/2.5 | 3 |
| | Man Han Palace, Jupiter & Gentry Room | — | 2,584 | 8.2/2.5 | 13 |

每席十二位

12 persons for each table