# 2022-2023 ANNUAL & SPRING BANQUET PACKAGE 2022-2023 年週年聚餐及春茗套餐

In celebration of your company's annual party, **Eaton HK** is delighted bringing you a highly-cultivated, authentic Chinese banquet menus priced from **HK\$8,688** per table of 12 persons with a choice of new modeling venues – Michelle, Maggie and Anita for your events.

為慶賀貴公司之週年宴會,香港逸東酒店全新裝修之紫、玉及梅,悉心預備了 多款中式菜譜,每席由 HK\$8,688 起。

Complimentary benefits will be included for a booking of **minimum 3 tables**: 凡惠顧滿 3 席或以上,包括以下多項優惠:

- ▶ Free flow of soft drinks, chilled orange juice and house beer for 3 hours 包括席間3小時無限量供應汽水、橙汁及特選啤酒
- ➤ Table centerpiece on each dining table 全場席上擺設
- ➤ Complimentary golden backdrop wordings 提供英文標準禮堂金色掛字
- Complimentary use of AV system and LCD projector with screen, mahjong entertainment
  - 免費使用 LCD 投影機、音響設備及銀幕, 麻雀耍樂
- ► Complimentary use of car parking space (Subject to availability) 免費泊車服務(車位需視乎供應情況而定)

#### **Additional Benefit:**

#### 額外優惠:

- ► Raffle Prize A buffet dinner coupon for two at "The Astor" (for 5 tables or above) 香港逸東酒店「普慶」雙人自助晚餐券乙張作抽獎之用 (惠顧 5 席或以上)
- Upgrade to Raffle Prize Two buffet dinner coupons for two at "The Astor" (for 10 tables or above)

升級至香港逸東酒店「普慶」雙人自助晚餐券雨張作抽獎之用 (惠顧 10 席或以上)

#### Remarks 備註:

- Valid from 1 November 2022 till 31 March 2023 適用於 2022 年 11 月 1 日至 2023 年 3 月 31 日設宴
- All prices are subject to 10% service charge 另加一服務費



## 2022-2023 ANNUAL & SPRING BANQUET PACKAGE 2022-2023 年週年聚餐及春茗套餐

Menu A

菜譜A

Roasted Whole Suckling Pig

鴻 運 當 頭 (金陵大紅乳豬)

Sautéed Lobsters with Broccoli

龍馬精神(西蘭花泡龍蝦球)

Braised Dried Oysters and Whole Conpoys with Vegetables

好 市 大 元 貝 (生菜蠔豉瑶柱甫)

Baked Crab Shell stuffed with Fresh Crab Meat, Cheese and Onion

飛 黃 騰 達 (芝士焗釀蟹蓋)

Braised Bird's Nest Soup with Fresh Crab Meat and Crab Roe

大 展 鴻 圖 (蟹皇蟹肉燴燕窩)

Braised Whole Abalone (22 heads) with Sea Cucumber

包羅萬有(原隻廿二頭鮑魚扣婆參)

Steamed Sabah Garoupa with Ginger and Scallion

四海 昇平 (清蒸沙巴斑)

Crispy Fried Chicken

鳳 迎 新 歲 (鴻運脆皮雞)

Fried Glutinous Rice with Assorted Meats

五 穀 豐 登 (生炒臘味糯米飯)

Shrimp and Pork Dumplings in Superior Soup

風 生 水 起 (高湯水餃)

Double-boiled Sweetened White Fungus Soup with Papaya

幸福團圓(雪耳炖萬壽果)

Deep-fried Puff Pastry with Lotus Seed accompanied with Osmanthus Pudding

步 步 高 昇 (牡丹酥伴桂花糕)

HK\$11,988 plus 10% service charge per table of 12 persons

每席 HK\$11,988 另加一服務費 (供十二位用)

With unlimited servings of soft drinks, chilled orange juice and house beer during meal period for 3 hours

包括席間無限量供應汽水、橙汁及特選啤酒 3 小時



EATON HK 380 Nathan Road Kowloon, Hong Kong +852 2782 1818 eatonhk@eatonworkshop.com

## 2022-2023 ANNUAL & SPRING BANQUET PACKAGE 2022-2023 年週年聚餐及春茗套餐

Menu B

菜譜B

Roasted Whole Suckling Pig

鴻 運 當 頭 (金陵大紅乳豬)

Tiger Prawns Two Ways – Sweet and Sour Prawn, Sautéed Prawn

龍馬精神(二弄明蝦球)

**Braised Dried Oyster with Vegetables** 

生 財 好 市 (生菜蠔豉)

Deep-fried Crab Claws stuffed with Shrimp Paste

財源滾滾來(百花釀蟹鉗)

Braised Bird's Nest Soup with Assorted Seafood

大 展 鴻 圖 (龍皇燴燕窩)

Braised Whole Abalone (22 heads) with Goose Webs

包羅萬有(原隻廿二頭鮑魚扣鵝掌)

Steamed Sabah Garoupa with Ginger and Scallion

年年有餘(清蒸沙巴斑)

Roasted Crispy Chicken Topped with Deep-fried Chopped Garlics

金雞報喜(金沙脆皮雞)

Fried Rice in Abalone Sauce wrapped with Lotus Leave

金 銀 滿 屋 (鮑汁荷葉飯)

Stewed E-fu Noodles with Bean Sprouts and Preserved Potherb Mustard

一 帆 風 順 (銀芽雪菜炆伊麵)

Double-boiled Sweetened Pear Soup with Chuan Pei

幸福團圓(川貝炖雪梨)

Deep-fried Puff Pastry with Lotus Seed accompanied with Osmanthus Pudding

步 步 高 昇 (牡丹酥伴桂花糕)

HK\$10,988 plus 10% service charge per table of 12 persons

每席 HK\$10,988 另加一服務費 (供十二位用)

With unlimited servings of soft drinks, chilled orange juice and house beer during meal period for 3 hours

包括席間無限量供應汽水、橙汁及特選啤酒 3 小時



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Menu C

菜譜C

Roasted Whole Suckling Pig

鴻 運 當 頭 (金陵大紅乳豬)

Scallops Two Ways -Sautéed Scallop, Stir-fried with Vegetables in Sauce

金 玉 滿 堂 (金銀玉帶子)

Braised Dried Oysters and Pork Knuckle with Vegetables

生 財 好 市 就 手 (生菜蠔豉豬手)

Deep-fried Shrimp Paste Balls accompanied with Milky Sweet Fritters

財 源 滾 滾 來 (脆奶伴富貴蝦丸)

Double-boiled Sea Whelk Soup with Papaya and Cordyceps Militaris

客 似 雲 來 (蟲草花燉萬壽果)

Braised Whole Abalone (28 heads) with Black Mushrooms

包羅萬有(原隻廿八頭鮑魚扣花菇)

Steamed Sabah Garoupa with Ginger and Scallion

年年有餘(清蒸沙巴斑)

Crispy Fried Chicken

金 鳳 報 佳 音 (鴻運脆皮雞)

Fried Rice with Diced Chicken and Pine Nuts

豐 衣 足 食 (松子雞粒炒飯)

Stewed E-fu Noodles with Mixed Mushrooms

萬 事 順 景 (野菌炆伊麵)

Double-boiled Sweetened Pear Soup with Chuan Pei

一 帆 風 順 (川貝炖雪梨)

Steamed Sponge Layer Cake

步 步 高 陞 (原個馬拉糕)

HK\$9,988 plus 10% service charge per table of 12 persons

每席 HK\$9,988 另加一服務費 (供十二位用)

With unlimited servings of soft drinks, chilled orange juice and house beer during meal period for 3 hours

包括席間無限量供應汽水、橙汁及特選啤酒 3 小時



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### 2022-2023 ANNUAL & SPRING BANQUET PACKAGE 2022-2023 年调年聚餐及春茗套餐

Menu D

菜譜D

Honey Glazed Barbecued Pork with Roasted Pork Brisket

鴻 運 當 頭 (蜜汁叉燒伴脆皮燒腩肉)

Sautéed Shrimps and Sliced Squids with Broccoli

龍 馬 精 神 (西蘭花蝦仁花姿片)

**Braised Dried Oyster with Vegetables** 

生 財 好 市 (生菜蠔豉)

Deep-fried Taro Puffs

金 銀 滿 屋 (翡翠荔茸盒)

Double-boiled Silkie Chicken Soup with Yam and Medlars

客 似 雲 來 (淮杞炖竹絲雞)

**Braised Mushrooms with Goose Webs** 

四季 興隆(花菇扣鵝掌)

Wok-fried Cod Fillets in Beancurd Sauce

年年有餘(乳香銀鱈魚)

Crispy Fried Chicken

金 雞 報 喜 (鴻運脆皮雞)

Fried Rice in Abalone Sauce wrapped with Lotus Leave

豐 衣 足 食 (飽汁荷葉飯)

Stewed E-fu Noodles with Mixed Mushrooms

一 帆 風 順 (野菌炆伊麵)

Double-boiled Sweetened Red Bean Soup

幸福團圓(陳皮紅豆沙)

Steamed Sponge Layer Cake

步 步 高 陞(原個馬拉糕)

HK\$8,688 plus 10% service charge per table of 12 persons

每席 HK\$8,688 另加一服務費 (供十二位用)

With unlimited servings of soft drinks, chilled orange juice and house beer during meal period for 3 hours

包括席間無限量供應汽水、橙汁及特選啤酒 3 小時



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