



*Wedding
&
Corporate Events*

Harlan's
Bar and Restaurant



LUNCH / DINNER RECEPTION

價目表

	Price (Per Person) 人均價格
Set Lunch 午宴套餐	HK\$ 668

Buffet Lunch 午宴自助餐	HK\$ 668
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	Price (Per Person) 人均價格
Set Dinner 晚宴套餐	

Menu I 套餐一	HK\$ 798
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Menu II 套餐二	HK\$ 998
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Menu III 套餐三	HK\$ 1,288
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Buffet Dinner 晚宴自助餐	
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Menu I 套餐一	HK\$ 888
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Menu II 套餐二	HK\$ 1,188
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All Prices are subject to 10% service charge 所有價格均需附加10%服務費

PRIVILEGE

尊享待遇

INCLUDING :

Wedding
婚宴

Other Events
各式包場活動

Portable Screen & Projector
可攜式投射屏幕連放映機



Wireless Microphone
無線咪高峰



In-House Sound System
內置音響設備



Free Parking
免費泊車



30% OFF Food Tasting
試菜7折優惠



\$500 Cash Voucher
現金券港幣\$500



Dunny Cake
精緻模型蛋糕



Free Sparkling Wine for Toasting
祝酒氣泡酒



Deco-Coupon
場地佈置優惠券



Beverage Package

飲品酒類套餐

3 hours (per person)
3小時任飲人均價格

5 hours (per person)
5小時任飲人均價格

Standard Beverage Package

Chilled Juice, Soft Drink, House Beer

標準飲品套餐：冰凍果汁、汽水及啤酒

HK\$188

HK\$268

Deluxe Beverage Package

Chilled Juice, Soft Drink, House Beer,

House Red & White Wine

尊尚飲品套餐：冰凍果汁、汽水及啤酒、
紅葡萄酒及白葡萄酒

HK\$238

HK\$298

Sparkling Beverage Package

Chilled Juice, Soft Drink, Imported Beer,

House Red & White Wine, Sparkling Wine

極尚飲品套餐：冰凍果汁、汽水及進口啤酒、
紅葡萄酒、白葡萄酒及氣泡酒

HK\$308

HK\$368

Chilled Juice

冰凍果汁

Orange & Apple

橙汁及蘋果汁

Soft Drink 汽水

Coke, Coke Zero, Sprite

可口可樂、無糖可口可樂及雪碧

House Beer 啤酒

Tsing Tao

青島啤酒

Imported Beer 進口啤酒

ASAHI

Sparkling Wine 意大利氣泡酒

Prosecco

House Red Wine 紅葡萄酒

Merlot, Bella, Central Valley

House White Wine 白葡萄酒

Sauvignon Blanc, Bella, Central Valley

Supplement

Mineral Water at HK\$80 per person for 3 hours or HK\$120 per person for 5 hours

礦泉水人均價格 { \$HK80 3小時任飲 } or { \$HK120 5小時任飲 }

All Prices are subject to 10% service charge 所有價格均需附加10%服務費

Canapes Menu

酒會/餐前小點

Savory

鹹點



HKD 420 per Dozen per Item

每款每打港幣420

Ricotta Cheese Stuffed Cherry Tomato (V)

意大利淡芝士釀車厘茄 (素食)

Brie Cheese and Pear Chutney on Walnut Toast (V)

法國布里芝士洋梨果醬合桃多士 (素食)

Smoked Trout Devil Egg

煙燻樽魚配雞蛋

Marinated Tuna with Pickled Ginger

腌漬吞拿魚配醋子薑

HKD 430 per Dozen per Item

每款每打港幣430

Shrimp Salad Sandwiches

鮮蝦沙律三文治

Smoked Salmon Tartare on Blinis

煙三文魚他他配法式迷你鬆餅

Turkish Bread with Roasted Beef, Rocket and Truffle Mayo

土耳其包配烤牛肉、火箭菜及松露蛋黃醬

HKD 480 per Dozen per Item

每款每打港幣480

Foie Gras Terrine Toast with Quince Jam

鵝肝醬多士配榲桲果醬

Parma Ham & Melon with Truffle Dressing

意式巴馬火腿配蜜瓜及松露醬

Alaskan Crab Meat Filo Tart with Mango Salsa

阿拉斯加蟹肉酥皮撻配芒果莎莎

Sweet

甜點

HKD 420 per Dozen per Item

每款每打港幣420

Chocolate Tart

朱古力撻

Chocolate Mousse Cake

朱古力慕絲蛋糕

American Cheese Cake

美式芝士蛋糕

HKD 430 per Dozen per Item

每款每打港幣430

Strawberry Almond Mousse

士多啤梨杏仁慕絲

Assorted Cream Puff

鮮忌廉泡芙

Fruit Salad Cup (V)

鮮果沙律杯 (素食)

Chocolate Brownie

朱古力布朗尼蛋糕

Strawberry Marble Cheese Cake

士多啤梨雲石芝士蛋糕

Tiramisu

提拉米蘇

V = Vegetarian





Set Lunch Menu

午宴套餐

Spanish Serrano Ham, Melon, Arugula & Almond
西班牙風乾火腿火腿、蜜瓜、意大利火箭菜和香脆杏仁片



Pumpkin Arborio Risotto, Lump Crab Meat, Asparagus & Parsley
南瓜意大利燴飯，蟹肉，蘆筍和意大利香草



Seared Seabass Fillet, Okra, Black Truffle Masked Potato & Clams Sauce
香煎鱸魚柳，秋葵，黑松露薯蓉和蜆肉汁

or

Roasted Beef Rib Eye, Seasonal Vegetables, Roasted Potatoes & Veal Jus
香煎美國頂級肉眼扒，時令蔬菜，烤馬鈴薯和小牛肉燒汁



Tiramisu Layer Cake, Coffee Sauce, Red Fruit Compote & Vanilla Ice Cream
意大利芝士蛋糕、香濃咖啡汁、和新鮮紅桑子果醬, 自家製雲呢拿雪糕



Buffet Lunch Menu

午宴自助餐

Starter 開胃菜

Roasted Sweetcorn, Shrimp Salad with Kidney Bean and Herbs 大蝦、甜粟米紅腰豆沙律
Smoked Salmon with Capers and Red Onion 煙燻匈牙利三文魚, 配水瓜柳紅洋蔥
Parma Ham and Melon 意大利風乾火腿配有機哈密瓜
Home Made Foie Gras Parfait 自家製法國鵝肝醬
Pasta Salad, Smoked Ham, Boiled Egg, Asparagus and Cherry Tomato 煙火腿, 有機蘆筍、櫻桃蕃茄長通粉沙律
Roasted Mixed Vegetables and Balsamic Dressing (V) 炭燒時令蔬菜配搭, 意大利黑醋沙律汁(素)
Potato Salad, Cucumber, Bacon, Apple Cider Vinaigrette and Dijon Mustard 煙肉薯仔青瓜沙律配化式芥末醬

Salad Bar (V) 沙律吧

Assorted Organic Garden Green 有機田園沙律
Gourmet Dressings: Thousand Island, French, Caesar, Honey Balsamic
醬汁: 千島汁, 法式沙律汁, 凱撒沙律汁, 蜜糖意大利黑醋汁
Condiments: Crunchy Focaccia Croutons, Tomato, Cucumber, Shaved Parmesan, Corn and Pickled
沙律配菜: 意大利麵包粒, 櫻桃車厘茄, 有機青瓜, 斑馬臣芝士粉, 甜粟米和醃菜

Assorted Salami and Cold Cuts 凍肉拼盤

Mortadella, Milano Salami and Pepperoni 意大利凍腸, 沙樂美腸, 義大利辣香腸

Cheese Platter and Condiments 法式芝士碟芝士配料

Walnuts, Cracker, Grapes and Honey 核桃, 蜜糖, 芝士乾餅, 提子

Soup 湯

Wild Mushroom Soup (V) 野菌忌廉湯(素)

Breads 法式麵包

Home-made Breads Rolls and Butter 自家製麵包及法式牛油

Hot Entrée Selection 熱食

Roasted Beef with Rosemary Potato 頂級美國牛肉, 配迷迭香焗薯
Spring Chicken with Veal Jus 法國迷你春雞配牛仔燒汁
Steamed Whole Grouper served with Sweet Soy Sauce 清蒸深海石斑
Pork Sausage Orecchiette with Rustic Tomato Sauce 意大利肉腸香辣蕃茄意粉
Fried Rice with Baby Scallops and Capsicum 中式新鮮扇貝炒飯
Sautéed Seasonal Vegetables (V) 時令蔬菜(素)

Dessert 甜品

Lemon Tart 法式檸檬撻
Double Chocolate Mousse Cake 比利時黑朱古力慕絲蛋糕
Passion Fruit Panna Cotta 熱情果意大利奶凍
American Cheesecake 美式芝士蛋糕
Strawberry Almond Cake 草莓杏仁蛋糕
Chocolate Tart 香濃朱古力撻
Chocolate Brownie 朱古力布朗尼
Mango Pudding 有機芒果布丁
Fruit Platter (V) 時令生果碟(素)

V = Vegetarian



Set Dinner Menu 1

晚宴套餐 1

Spanish Serrano Ham, Sweet Melon Jelly, Black Figs, Quince Jam, Aged Balsamic
西班牙風乾火腿配蜜瓜啫喱，新鮮無花果，蘋果梨果醬，陳年意大利黑

Cavatelli Pasta with Sea Scallop, Chives & Shellfish Cream Sauce
新鮮帶子配搭海鮮忌廉汁，意大利貝殼粉

Please advise the number of each selection in 10 days advance for preparation
Seared Sea Bream Fillet, Chorizo & Capsicum Ragout, Broccolini
香煎鱸魚配搭西班牙辣肉腸和西班牙燈籠椒濃汁，香煎長柄西蘭花

Or

Grilled U.S. Prime Sirloin with Baby Carrot, Potato, Veal Jus
美國頂級西冷扒配有機迷你甘筍，秘製焗薯仔，香濃牛仔汁

American Cheesecake, Raspberry Sauce, Strawberry Compote, Strawberry Ice Cream
著名美國芝士蛋糕配搭紅桑子汁，香濃士多啤梨汁，自家製士多啤梨雪糕





Set Dinner Menu 2

晚宴套餐 2

Crudo di Hamachi, Granny Smith Apple, Ginger Sesame Dressing
秘製油甘魚配薑汁芝麻沙律汁，酸甜青蘋果

Seared Foie Gras, Duck Meat Terrine, Quince Jam, Toasted Brioche
香煎法國鵝肝，配鴨肉批，蘋果梨果醬，法國牛油多士

Arborio Risotto with Scampi Tail, Roma Tomato, Braised Fennel & Lobster Jus
法國螯蝦尾配搭香濃蕃茄，甜茴香，特濃龍蝦汁意大利飯

Please advise the number of each selection in 10 days advance for preparation
Seared Alaska Rock Cod, Crab Meat, Mashed Potato, Truffle Dashi
香煎阿拉斯加鱈魚，比利時蟹肉，薯仔蓉，黑松露木魚乾汁

Or

Grilled U.S. Prime Rib-Eye with Pumpkin, Brussel Sprouts and Mustard Jus
香燒美國頂級肉眼扒，南瓜蓉，迷你椰菜仔，芥末牛仔汁

White Peach Wild Strawberry Dome, Raspberry Jelly & Vanilla Ice Cream
日本白桃配士多啤梨蛋糕，紅桑子啫喱同雲呢拿雪糕





Set Dinner Menu 3

晚宴套餐 3

36 Months Iberico Ham, Tea Smoked Scallop, Black Figs, Quince Jam
36個月伊比利亞火腿，茶燻扇貝，黑無花果，木瓜果醬

Seared Spanish Red Prawn, Chorizo, Semi-Dried Tomato, Rocket
香煎西班牙紅蝦配西班牙辣肉腸，油浸風乾蕃茄，新鮮火箭菜沙

Harlan's Mushroom Soup with Chanterelles & Chives
野菌忌廉湯配法國黃菌和瑞士蔥

Orecchiette Pasta with Smoked Eel, Baby Scallop,
Champagne Cream Sauce and Shaved Bottarga di Muggine
法國煙鰻魚配珍珠帶子香檳忌廉汁，烏魚子薄片，貓耳朵意粉

Seared Chilean Seabass with Lobster Tail and Seafood Broth
香煎智利鱸魚配波士頓龍蝦尾，海鮮濃湯

Or

Sous-Vide Iberico Pork Loin, Broccolini, Morel Mushroom Ragout
慢煮伊比利亞豬肉配長柄西蘭花，羊肚菌濃汁

Or

Pan-Seared A4 Wagyu Sirloin with Crispy Polenta, Asparagus & Own Jus
日本A4西冷和牛配香脆粟米糕，野生青蘆筍，牛肉濃汁

Hazelnut Milk Chocolate Mousse, Chocolate Sauce, Chocolate Ice Cream
榛子牛奶朱古力慕絲，特濃朱古力汁，比利時朱古力雪糕

Buffet Dinner Menu 1

自助晚宴套餐 1

Starter 開胃菜

Roasted Sweetcorn, Shrimp Salad with Kidney Bean and Herbs 大蝦,甜粟米紅腰豆沙律
Smoked Salmon with Capers and Red Onion 煙燻匈牙利三文魚, 配水瓜柳紅洋蔥
Parma Ham and Melon 意大利風乾火腿配有機哈密瓜
Home Made Foie Gras Parfait 自家製法國鵝肝醬
Pasta Salad, Smoked Ham, Boiled Egg, Asparagus and Cherry Tomato 煙火腿,有機蘆筍櫻桃蕃茄長通粉沙律
Roasted Mixed Vegetables and Balsamic Dressing (V) 炭燒時令蔬菜配搭, 意大利黑醋沙律汁(素)
Potato Salad, Cucumber, Bacon, Apple Cider Vinaigrette and Dijon Mustard 煙肉薯仔青瓜沙律配化式芥末醬

Salad Bar (V) 沙律吧

Assorted Organic Garden Green 有機田園沙律
Gourmet Dressings: Thousand Island, French, Caesar, Honey Balsamic
醬汁: 千島汁, 法式沙律汁, 凱撒沙律汁, 蜜糖意大利黑醋汁
Condiments: Crunchy Focaccia Croutons, Tomato, Cucumber, Shaved Parmesan, Corn and Pickled
沙律配菜: 意大利麵包粒, 櫻桃車厘茄, 有機青瓜, 斑馬臣芝士粉, 甜粟米和醃菜

Assorted Salami and Cold Cuts 凍肉拼盤

Mortadella, Milano Salami and Pepperoni 意大利凍腸, 沙樂美腸, 義大利辣香腸

Cheese Platter and Condiments 法式芝士碟芝士配料

Walnuts, Cracker, Grapes and Honey 核桃, 水餅, 提子, 蜜糖

Soup 湯

Roasted Pumpkin & Carrot Soup(V) 南瓜甘筍湯(素)

Breads 法式麵包

Home-made Breads Rolls and Butter 自家製麵包及法式牛油

Hot Entrée Selection 熱食

Roasted U.S. Prime Rib-Eye with Rosemary Potato 頂級美國肉眼, 配迷迭香焗薯
Australian Lamb Chop with Veal Jus 澳洲羊架配牛仔汁
Roasted Pork Knuckle with Pepper Sauce 燒德國豬手配黑椒汁
Steamed Whole Grouper served with Sweet Soy Sauce 清蒸深海石斑
Red Curry Chicken with Thai Eggplant and Steam Rice 泰式紅咖喱雞配飯
Wild Mushroom Penne with Truffle Cream 野菌黑松露忌廉汁配長通粉
Sautéed Seasonal Vegetables (V) 時令蔬菜(素)

Dessert 甜品

Double Chocolate Mousse Cake 比利時黑朱古力慕絲蛋糕
American Cheesecake 美式芝士蛋糕
Mini Strawberry Tart 迷你有機士多啤梨撻
Chocolate Tart 香濃朱古力撻
Mango Pudding 有機芒果布丁
Raspberry Panna Cotta 紅桑子意大利奶凍
Assorted Macaroon 法式馬卡龍
Ice-Cream with Selected Flavors 各款不同雪糕
Fruit Platter (V) 時令生果碟(素)

V = Vegetarian

Buffet Dinner Menu 2

自助晚宴套餐 2

Seafood Platter 海鮮拼盤

Lobsters, Sea Whelks, Mussels, Oysters and Prawn 波士頓龍蝦, 翡翠螺, 法國南青口, 法國生蠔, 凍虎蝦

Cold Cuts 冷盤

Parma Ham and Spanish Ham with Sweet Melon 西班牙風乾火腿配蜜瓜

Pan-Seared Japanese Tuna 日式吞拿魚赤身

Roasted Pumpkin with U.S. Kale and Raisin Salad (V) 蜜糖燒南瓜, 羽衣甘藍和提子乾沙律(素)

Marinated Mushroom Salad and Caramelized Onion (V) 燒雜野菌沙律配焦糖洋蔥(素)

Caprese Salad with Tomato and Buffalo Mozzarella (V) 蕃茄水牛芝士沙律(素)

Waldorf Chicken Salad 和多夫沙律

Home Made Foie Gras Terrine 自製鵝肝醬

Smoked Salmon and Dill Marinated Salmon 回香煙三文魚

Salad Bar (V) 沙律吧

Assorted Organic Garden Green 有機田園沙律

Gourmet Dressings: Thousand Island, French, Caesar, Honey Balsamic

醬汁: 千島汁, 法式沙律汁, 凱撒沙律汁, 蜜糖意大利黑醋汁

Condiments: Crunchy Focaccia Croutons, Tomato, Cucumber, Shaved Parmesan, Corn and Pickled

沙律配菜: 意大利麵包粒, 櫻桃車厘茄, 有機青瓜, 斑馬臣芝士粉, 甜粟米和醃菜

Assorted Salami and Cold Cuts 凍肉拼盤

Mortadella, Milano Salami and Pepperoni 意大利凍腸, 沙樂美腸, 義大利辣香腸

Cheese Platter and Condiments 法式芝士碟芝士配料

Walnuts, Cracker, Grapes and Honey 核桃, 水餅, 提子, 蜜糖

Soup 湯

Wild Mushroom Soup (V) 野菌忌廉湯(素)

Breads 法式麵包

Home-made Breads Rolls and Butter 自家製麵包及法式牛油

Hot Entrée Selection 熱食

Herb Roasted U.S. Angus Rib Eye 香草燒頂級肉眼扒

Grilled Australian Lamb Chops 燒澳洲羊架

Roasted Pork Knuckle with Pepper Sauce 燒德國豬手配黑椒汁

Steamed Whole Grouper served with Sweet Soy Sauce 清蒸深海石斑

Red Curry Chicken with Thai Eggplant and Steam Rice 泰式紅咖喱雞配飯

Wild Mushroom Penne with Truffle Cream 野菌黑松露忌廉汁配長通粉

Mixed Zucchini Orecchiette with Rustic Tomato Sauce (V) 意大利青瓜配意式蕃茄汁意粉

Sautéed Seasonal Vegetables (V) 時令蔬菜(素)

Dessert 甜品

Double Chocolate Mousse Cake 比利時黑朱古力慕絲蛋糕 American Cheesecake 美式芝士蛋糕

Opera Cake 法式歌劇院蛋糕 Lemon Tart 法式檸檬撻 Mango Coconut Cake 芒果椰子蛋糕

Crème Brûlée 法式焦糖燉蛋 Pear Almond Tart 啤梨杏仁撻

Brownie, Rum Raisin 提子乾朱古力蛋糕 Mango Pudding 芒果布丁

Raspberry Panna Cotta 紅桑子意大利奶凍 Mini Strawberry Tart 迷你有機士多啤梨撻

Assorted Macaroon 法式馬卡龍 Ice-Cream with Selected Flavors 各款不同雪糕

Fruit Platter (V) 時令生果碟(素)

V = Vegetarian



Vegetarian Menu 1

素食套餐 1

Burrata Mozzarella, Cherry Tomatoes and Balsamic Vinegar
布拉塔芝士桃車厘茄，意大利黑醋



Penne, Forest Mushrooms, Rocket and Truffle Cream Sauce
野菌黑松露忌廉汁配意大利長通粉



Oven Baked Spinach Ricotta Fillo Roll, Baby Greens and Capsicum Sauce.
菠菜意大利芝士酥皮卷配時令菜紅燈籠椒汁



Tiramisu Layer Cake, Coffee Sauce, Red Fruit Compote & Vanilla Ice-Cream
意大利芝士餅配香濃，咖啡汁，雜果濃汁，雲呢拿雪糕

HK\$600 + 10% 服務費
"Vegan menu available upon request"
可根據要求更改





Vegetarian Menu 2

素食套餐 2

Cherry Tomato & Lily Salad, Dried & Salted Sweet Plum
有機櫻桃蕃茄配百合沙拉, 乾製鹹梅, 沙律汁



White & Green Asparagus, Black Truffle Sauce
香煎青白蘆筍, 黑松露醬



Chestnut Gnocchi, Coconut Sauce
有機栗子意大利薯仔丸子, 子忌廉汁

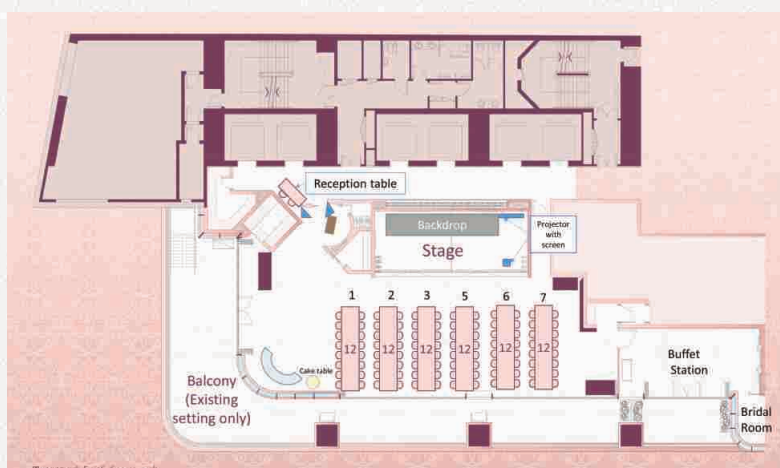


Harlan's Fruit Plate
時令生果拼盤

HK\$600 + 10% 服務費
"Vegan menu available upon request"
可根據要求更改

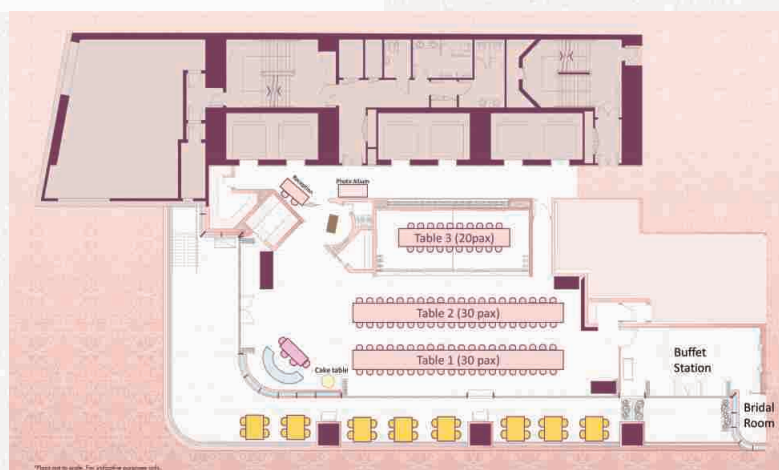


Floor Plans 平面圖參考



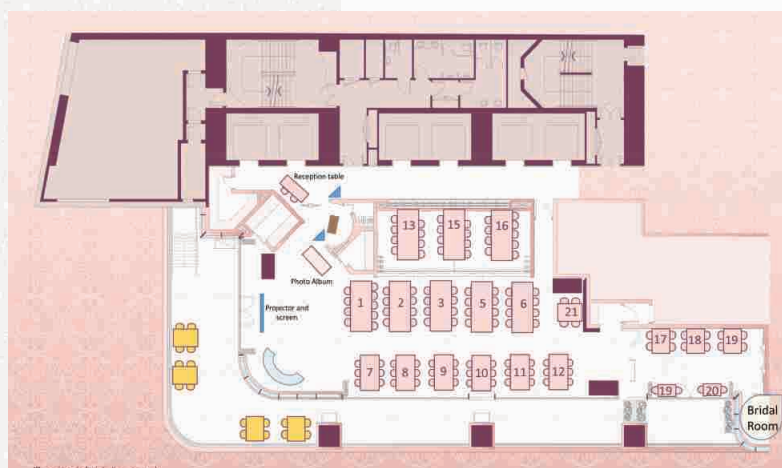
Wedding Reception for 72-92 persons

Harlan's
Bar and Restaurant



80 Pax Wedding Reception

Harlan's
Bar and Restaurant



Reception for 120 persons

Harlan's
Bar and Restaurant



Harlan's

Bar and Restaurant

Enquiry & Contact

Tel : **2972 2222** Mobile or Whatsapp : **9091 3317**

Email : hostess@jcgroup.hk / event@jcgroup.hk

Address : Level 19, The ONE, 100 Nathan Road,
Tsim Sha Tsui

