

# 2024 ANNUAL & SPRING CELEBRATION PACKAGE

*Lunch Buffet*

from HK\$538 per person

*Dinner Buffet*

from HK\$688 per person

**Table Menu**

**from HK\$5,288 per table of 10 persons**

**For party with 40 persons or above, an array of privileges includes :**

- Unlimited serving of soft drinks and orange juice, 2 hours for lunch / 3 hours for dinner
- Theme table decorations
- Mahjong entertainment (maximum 3 tables)
- Complimentary use of AV system and LCD projector with screen
- Special price to upgrade beverage package with house red & white wines, selected beer :  
Lunch -HK\$60 per person for 2 hours  
Dinner -HK\$90 per person for 3 hours

## EXCLUSIVE OFFER

For party to be held on Monday to Thursday, except public holidays :

- Waiving 10% service charge
- Complimentary single trip 49-seater coach service to / from the hotel

## REMARKS

- All prices are subject to 10% service charge
- Package is valid from 1 February till 10 March 2024
- Minimum charge applies to the event venue in order to enjoy the above offers
- All matters and disputes will be subject to the absolute discretion and final decision of the Hotel





## Annual & Spring Celebration Menu 2024

### Lo Hei “風生水起” 撈起

Smoked Salmon & Tuna “Lo Hei” 煙燻三文魚吞拿魚撈起

### Appetizer Combo 小食拼盤

Marinated Peanut 鹵水花生

Celtuce with Sesame Dressing 胡麻醬萵筍

Preserved Cabbage, Bean Sprout & Chive Flower 泡菜芽菜韭菜花

Honey-Mature-Vinegar Sweet Potato 蜂蜜陳醋芝麻金薯

### SOUP 湯

Chestnut, Red Date, White Fungus & Cordyceps Soup 蟲草花雪耳紅棗栗子湯

### MAIN DISHES 主菜

Wagyu Beef Cheek Stew with Brown Sauce 紅燒和牛面頰肉

Pan-fried Halibut Fillet with Pumpkin Crab Meat Sauce 香煎比目魚配蟹肉南瓜汁

Wok-fried Prawns with Asparagus in XO Sauce XO醬蘆筍炒蝦球

Braised Pork Knuckle with Lotus Root 南乳蓮藕燜豬手

Yulan Chicken 玉蘭雞

Braised Baby Cabbage with Bamboo Piths & Preserved Ham 上湯竹筍雲腿娃娃菜

Arca Fried Rice 雅格炒飯

Truffle Fried Noodles with Assorted Mushrooms 松露醬野菌炒麵

### DESSERTS 甜品

Mango Pomelo Sago 楊枝甘露

Deep-fried Sesame Dumplings 芝麻煎堆仔

HK\$5,288 plus 10% service charge per table of 10 persons



Annual & Spring Celebration Buffet Lunch 2024  
週年及春茗自助午餐 2024

Menu 菜譜 A

【“Lo Hei” 風生水起】  
Smoked Salmon “Lo Hei”  
煙燻三文魚撈起

COLD STATION 冷盤

Chinese Cold Cut Platter  
鹵水拼盤

Celtuce, Zucchini & Green Apple Salad with Sesame Dressing  
胡麻醬萵筍翠玉瓜青蘋果沙律

Baby Scallop, Papaya, Mango & Pineapple Salad with Yuzu Dressing  
珍珠帶子芒果菠蘿木瓜沙律配柚子汁

Smoked Chicken Breast, Kimchi, Bean Sprout, Chive Flower & Potato Salad  
泡菜芽菜韭菜花馬鈴薯雞肉沙律

Taro, Purple Potato & Sweet Corn Salad with Yogurt Dressing  
芋頭紫薯粟米沙律配乳酪汁 (V)

Roasted Pumpkin & Cauliflower Salad with Honey Balsamic  
南瓜椰菜花沙律配蜜糖油醋汁 (V)

Chef Choice of Sushi 廚師精選壽司  
Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

SOUP 湯

Creamy Carrot Soup 胡蘿蔔忌廉湯  
Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

CARVING STATION 烤肉

Roasted Beef Sirloin 烤西冷牛扒

HOT STATION 熱盤

Braised Beef Fingers with Red Wine Sauce 紅酒燴牛肋條  
Grilled Chicken Thigh with Mustard Gravy 烤雞腿排伴芥末汁  
Pan-fried Snapper Fillet with Tomato Cream Sauce 香煎鯛魚伴蕃茄忌廉汁  
Roasted Pork Ribs with Rose-Peach-Sauce 玫瑰蜜桃骨  
Braised Pork Knuckle with Lotus Root 南乳蓮藕燜豬手  
Braised Baby Cabbage with Pumpkin Bisque & Crab Meat 金湯蟹肉娃娃菜  
Fried Noodles with Assorted Mushroom 野菌炒油麵  
Fried Rice with Diced Chicken in Abalone Sauce 鮑汁雞粒炒飯

DESSERTS 甜品

Deep-fried Sesame Dumplings 芝麻煎堆仔  
Sesame Cookies 笑口棗  
Coconut Split Peas Pudding 馬豆糕  
Osmanthus Jelly 桂花糕  
Red Bean Cake 紅豆糕  
Fresh Fruit Platter 鮮果盤

Coffee or Tea 咖啡或茶

HK\$538 plus 10% service charge per person  
每位港幣 \$538另加一服務費



Annual & Spring Celebration Buffet Lunch 2024  
週年及春茗自助午餐 2024

Menu 菜譜 B

【“Lo Hei” 風生水起】

Smoked Salmon & Tuna “Lo Hei”  
煙燻三文魚金槍魚撈起

COLD STATION 冷盤

Chinese Cold Cut Platter

滷水拼盤

Celtuce, Zucchini & Green Apple Salad with Sesame Dressing (V)

胡麻醬萵筍翠玉瓜青蘋果沙律

Baby Scallop & Prawns, Papaya, Mango & Pineapple Salad with Red Dragon Yogurt Dressing

珍珠帶子大蝦芒果菠蘿木瓜沙律配紅火龍果乳酪汁

Roasted Pork Belly, Kimchi, Bean Sprout, Chive Flower & Potato Salad

泡菜芽菜韭菜花馬鈴薯燒腩仔沙律

Taro, Purple Potato & Sweet Corn Salad with Yogurt Dressing

芋頭紫薯粟米沙律配乳酪汁 (V)

Roasted Beetroot & Cauliflower Salad with Honey Balsamic

紅菜頭椰菜花沙律配蜜糖油醋汁 (V)

Chef Choice of Sushi 廚師精選壽司

Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

SOUP 湯

Creamy Pumpkin Soup with Crab Meat 金瓜蟹肉忌廉湯

Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

CARVING STATION 烤肉

Roasted Beef Ribeye 烤肉眼牛扒

HOT STATION 熱盤

Braised Beef Cheek with Red Wine Sauce 紅酒燴牛頰肉

Braised Pork Knuckle with Lotus Root 南乳蓮藕燜豬手

Roasted Pork Ribs with Berries Sauce 香烤豬肋骨配莓果醬

Braised Chicken with Wolfberry in Chicken Broth 上湯杞子雞

Pan-fried Salmon Fillet with Tomato Cream Sauce 香煎三文魚伴蕃茄忌廉汁

Braised Baby Cabbage with Bamboo Piths & Cordyceps Flower 竹筍蟲草花娃娃菜

Fried Rice with Diced Chicken & Salty Egg 鹹蛋雞粒炒飯

Fried Noodles with Assorted Seafood in XO Sauce XO醬海鮮炒油麵

DESSERTS 甜品

Deep-fried Sesame Dumplings 芝麻煎堆仔

Sesame Cookies 笑口棗

Coconut Split Peas Pudding 馬豆糕

Osmanthus Jelly 桂花糕

Red Bean Cake 紅豆糕

Sticky Dumpling 糯米糍

Fresh Fruit Platter 鮮果盤

Assorted Ice Cream 雜錦雪糕

Coffee or Tea 咖啡或茶

HK\$628 plus 10% service charge per person  
每位港幣 \$628另加一服務費



Annual & Spring Celebration Buffet Dinner 2024  
週年及春茗自助晚餐 2024


Menu 菜譜 A

【“Lo Hei” 風生水起】  
Smoked Salmon “Lo Hei”  
煙燻三文魚撈起


COLD STATION 冷盤

Chinese Cold Cut Platter

鹵水拼盤

Caprese Salad 

卡布里沙律

Celtuce, Zucchini & Green Apple Salad with Sesame Dressing 

胡麻醬萵筍翠玉瓜青蘋果沙律


Baby Scallop & Prawns, Papaya, Mango & Pineapple Salad with Red Dragon Yogurt Dressing

珍珠帶子大蝦芒果菠蘿木瓜沙律配紅火龍果乳酪汁

Roasted Pork Char Siu, Kimchi, Bean Sprout, Chive Flower & Potato Salad

泡菜芽菜韭菜花馬鈴薯, 蜜汁叉燒沙律

Taro, Purple Potato, Beetroot & Sweet Corn Salad with Yogurt Dressing

芋頭紫薯紅菜頭粟米沙律配乳酪汁 

Chef Choice of Sushi 廚師精選壽司

Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

SOUP 湯

Creamy Pumpkin Soup with Crab Meat 金瓜蟹肉忌廉湯

Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

CARVING STATION 烤肉

Roasted Beef Ribeye 烤肉眼牛扒

BBQ STATION 燒味拼盤

Chinese BBQ Pork Belly 燒腩仔

Roasted BBQ Duck 燒鴨

HOT STATION 熱盤

Sauteed Wagyu Beef Cube with Red Wine Sauce 紅酒燒汁和牛粒

Braised Pork Knuckle with Lotus Root 南乳蓮藕燜豬手

Roasted Pork Ribs with Rose Berries Sauce 香烤豬肋骨配玫瑰莓果醬

Sauteed Lamb Loin Meat with Cumin Sweet Potato 孜然蕃薯羊肉

Pan-fried Salmon Fillet with Tomato Cream Sauce 香煎三文魚伴蕃茄忌廉汁

Sauteed Prawns with Peach, Sweet & Sour Sauce 蜜桃酸甜蝦

Braised Chicken with Wolfberry in Chicken Broth 上湯杞子雞

Braised Baby Cabbage with Bamboo Piths & Cordyceps Flower 竹筍蟲草花娃娃菜

Fried Rice with Diced Chicken & Salty Egg 鹹蛋雞粒炒飯

Fried Noodles with Assorted Seafood in XO Sauce XO醬海鮮炒油麵

DESSERTS 甜品

Deep-fried Sesame Dumplings 芝麻煎堆仔

Sesame Cookies 笑口棗

Coconut Split Peas Pudding 馬豆糕

Osmanthus Jelly 桂花糕

Red Bean Cake 紅豆糕

Sticky Dumpling 糯米糍

Fresh Fruit Platter 鮮果盤

Assorted Ice Cream 雜錦雪糕

Coffee or Tea 咖啡或茶

HK\$688 plus 10% service charge per person

每位港幣 \$688另加一服務費

Annual & Spring Celebration Buffet Dinner 2024  
週年及春茗自助晚餐 2024

Menu 菜譜 B

【“Lo Hei” 風生水起】

Smoked Salmon & Tuna “Lo Hei”  
煙燻三文魚金槍魚撈起

COLD STATION 冷盤

Chinese Cold Cut Platter

滷水拼盤

Caprese Salad (V)

卡布里沙律

Celtuce, Zucchini, Green Apple, Parma Ham & Chicken Salad with Sesame Dressing

胡麻醬萵筍翠玉瓜青蘋果巴馬火腿雞絲沙律

Baby Scallop & Prawns, Papaya, Mango & Pineapple Salad with Red Dragon Yogurt Dressing

珍珠帶子大蝦芒果菠蘿木瓜沙律配紅火龍果乳酪汁

Roasted Pork Char Siu Caesar

蜜汁叉燒凱撒沙律

Taro, Purple Potato, Beetroot & Sweet Corn Salad with Yogurt Dressing

芋頭紫薯紅菜頭粟米沙律配乳酪汁

Chef Choice of Sushi 廚師精選壽司

Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

SOUP 湯

Farmer's Soup with Crab Meat 農夫蟹肉忌廉湯

Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

CARVING STATION 烤肉

Roasted Prime Beef Ribeye 烤頂級肉眼牛扒

Baked Salmon 香草檸檬烤三文魚

BBQ STATION 燒味拼盤

Chinese BBQ Pork Belly 燒腩仔

Roasted BBQ Duck 燒鴨

HOT STATION 熱盤

Baked Lobster with Truffle Cheese Cream 松露芝士焗龍蝦

Sauteed Wagyu Beef Cube with Red Wine Sauce 紅酒燒汁和牛粒

Braised Pork Knuckle with Lotus Root 南乳蓮藕燜豬手

Roasted Pork Spare Ribs with Honey Korean Chili Sauce 蜜糖韓式辣醬烤豬肋骨

Roasted Lamb Racks with Mustard Gravy 香烤羊架配芥末燒汁

Braised Chicken with Wolfberry in Chicken & Cordyceps Flower Broth 蟲草花上湯杞子雞

Pan-fried Salmon Fillet with Tomato Cream Sauce 香煎比目魚伴蕃茄忌廉汁

Braised Baby Cabbage with Bamboo Piths & Conpoy 竹笙瑤柱娃娃菜

Fried Rice with Diced Chicken & Salty Egg 鹹蛋雞粒炒飯

Fried Noodles with Assorted Seafood in XO Sauce XO醬海鮮炒油麵

DESSERTS 甜品

Deep-fried Sesame Dumplings 芝麻煎堆仔

Sesame Cookies 笑口棗

Coconut Split Peas Pudding 馬豆糕

Osmanthus Jelly 桂花糕

Red Bean Cake 紅豆糕

Sticky Dumpling 糯米糍

Fresh Fruit Platter 鮮果盤

Assorted Ice Cream 雜錦雪糕

Coffee or Tea 咖啡或茶

HK\$838 plus 10% service charge per person

每位港幣 \$838另加一服務費