

HK\$ 638 per person

The package includes the following privileges:

- * Unlimited serving of soft drinks, chilled orange juice and local beer for two hours
- * Supplement of HK\$ 80 per person to include an unlimited serving of house wines for two hours
- * Christmas party favours
- Christmas floral centrepiece per table
- * Free corkage for self-brought hard liquor and one bottle of self-brought wine per table
- * Free use of our in-house standard audio-visual equipment
- * Complimentary valet parking for the host and special rate for banquet guests

All prices are subject to 10% service charge







2023 Christmas Set Lunch Menu 2023 聖誕西式午宴菜譜

Beetroot salad with grapefruit, baby lettuce and feta cheese 紅菜頭沙律伴西柚, 嫩青菜及羊奶芝士

Seared salmon with pumpkin puree, sauteed green peas and lobster cream sauce ¹ 香煎三文魚配南瓜蓉, 青豆及龍蝦忌廉汁 *Or* 或

Seared chicken breast with creamy honey mustard sauce and truffle mashed potato¹ 香煎雞胸伴蜂蜜芥茉汁及松露薯蓉

Mont- Blanc chestnut kirsch log with light orange Chantilly cream and blackcurrant gel 法式栗子蛋糕配香橙忌廉及黑加侖子果凍

> Coffee or tea Petits fours Christmas cookies 咖啡或茶 法式美點 聖誕曲奇

> > HK\$ 638 per person 每位港幣 638 元

Inclusive of an unlimited serving of soft drinks, chilled orange juice and local beer for two hours 包括兩小時無限供應汽水、橙汁及本地啤酒

Alternative selections 升級選項

¹ Roasted French pigeon with broccoli purée, gingered baby carrot, pickled pearl onions and dark cherry sauce 法國乳鴿配西蘭花蓉、薑汁迷你甘筍、醃洋葱及黑車厘子汁 Supplement of **HK\$ 100** per person 另加每位**港幣 100元**

² Dessert platter 甜品薈萃 Supplement of **HK\$ 90** per person 另加每位**港幣 90元**

All prices are subject to 10% service charge 須另收加一服務費

B - Beef 含牛肉成份 N - Nuts 含果仁 P - Pork 含豬肉成份 V - Vegetarian 素菜 G/F - Gluten-free 無麩質

Kowloon Shangri-La, Hong Kong reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.

由於價格變動及貨源關係,九龍香格里拉保留修改以上菜單價格及項目之權利。





Dessert Platter 甜品薈萃 (Please choose five from the following) (可選五款)

N Salted caramel chocolate tart 海鹽焦糖朱古力撻

N Lemon tartlet with meringue and citrus gel 蛋白檸檬撻配橘子凍

Chocolate banana delice with caramelised banana 香蕉朱古力蛋糕

Gingerbread crème brûlée 薑餅焦糖燉蛋

Opera cake with coffee cream 歌劇院蛋糕伴咖啡忌廉

Paris-Brest with praline cream and caramelised hazelnuts N 榛子甜圈 N

Red velvet cupcake with cream cheese frosting 紅絲絨紙杯蛋糕配忌廉芝士

Jasmine tea craquelin choux N 茉莉忌廉泡芙 N

Double chocolate brownies with raspberries 香濃朱古力布朗尼配覆盆子

Mixed berries cheesecake 雜莓芝士餅

Chestnut cake slice with blackcurrant gel N 果子蛋糕配黑加侖子果凍 *N*

Pistachio strawberry financier with diplomat cream N 法式開心果草莓蛋糕配忌廉 N







HONG KONG



2023 Christmas Buffet Lunch Menu 2023 聖誕自助午宴菜譜

Appetiser and Salad

Assorted sushi and California roll 精撰壽司及加州卷 Norwegian smoked salmon with condiments 挪威煙三文魚及配料 Roasted beef platter with chilli, pine nut and parsley dressing B/N 燒牛肉伴香辣番茜汁 B/N Spinach salad with soft boiled egg and vinaigrette 菠菜烚蛋沙律 Roasted turkey salad with pineapple 燒火雞菠蘿沙律 Pear and Manchego salad with walnuts V/N 啤梨沙律伴西班牙羊奶芝士及合桃 V/N Roasted tomato salad V 燒蕃茄沙律 V Nicoise salad 尼斯沙律

Soup

Seasonal garden green station with condiments and dressing V/N 素菜沙律伴各式醬汁及配料 V/N

Chestnut and celery root cream soup V 栗子芹菜頭忌廉湯 V







2023 Christmas Buffet Lunch Menu (Continued) 2023 聖誕自助午宴菜譜 (續)

Carvings

Roasted turkey with giblet gravy and cranberry sauce 燒火雞伴雞肝汁及蔓越莓醬 Sautéed brussels sprouts with bacon and apple P 小椰菜伴煙肉及蘋果 P Glazed chestnuts N 焦糖栗子 N

Main Course

Baked seabass with honey and mustard sauce 焗鱸魚伴蜜糖芥末汁 Teriyaki chicken 日式照燒雞 Breaded pork loin with semi-dried tomato and tartar sauce P 炸豬扒伴車厘茄及他他醬 P

Wok-fried seasonal vegetables with braised assorted mushrooms V 清炒時蔬伴燴雜菌 V Roasted baby potatoes with onion V 燒新薯伴炒洋葱 V

Fried rice with roasted duck and vegetables 燒鴨菜粒炒飯









2023 Christmas Buffet Lunch Menu (Continued) 2023 聖誕自助午宴菜譜 (續)

Sweets

70% chocolate, praline and orange yule log N 朱古力香橙樹幹蛋糕 N Chocolate mousse with spiced pineapple 朱古力慕斯配菠蘿 Chestnut cake slice with blackcurrant gel N 栗子蛋糕配黑加侖子果凍 N Crème fraiche cheesecake with berries 鮮忌廉草莓芝士餅 Christmas hot pudding with vanilla sauce 聖誕布甸 Traditional Christmas stollen 聖誕蛋糕 Mini Christmas mince pie 迷你聖誕果批 Seasonal fresh fruits 合時鮮果

Freshly brewed coffee, decaffeinated coffee or tea 即磨咖啡、無咖啡因咖啡或茶

HK\$ 638 per person 每位港幣 638元

Inclusive of an unlimited serving of soft drinks, chilled orange juice and local beer for two hours 包括兩小時無限供應汽水、橙汁及本地啤酒

(Minimum 50 persons) (適用於最少50位賓客)

The above price is subject to 10% service charge 須另收加一服務費





九龍香格里拉
KOWLOON
SHANGRI-LA
HONG KONG

Á La Minute Cooking Stations 即席烹調區

Peking Duck Station

Peking duck with condiments 北京片皮鴨及配料

HK\$ 100 plus 10% service charge per person (另加每位港幣 100元 另收加一服務費)

Bouillabaisse Station

Prawns / mussels / clams / scallops / fish with rouille sauce and baguette 法式海鮮湯中蝦/青口/蜆肉/帶子/鮮魚配橄欖油香蒜紅花醬及法式麵包

HK\$ 100 plus 10% service charge per person (另加每位港幣 100元 另收加一服務費)

Noodle Soup Station B/P

HK\$ 80 plus 10% service charge per person (另加每位港幣 80元 另收加一服務費)

Pasta Station B/P/N

Tomato coulis / cream sauce / olive oil / Bolognese
Pesto / Parmesan / sun-dried tomatoes / pine nuts
精選意大利麵條 B/P/N
蕃茄醬 / 忌廉汁/ 橄欖油 / 肉醬
羅勒松子仁醬 / 芝士粉 / 蕃茄乾 / 松子仁

HK\$ 80 plus 10% service charge per person (另加每位港幣 80元 另收加一服務費)

Ice Cream Station

Four kinds of ice cream with condiments 四款雪糕及配料

HK\$ 70 plus 10% service charge per person (另加每位港幣 70元 另收加一服務費)

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