

2026-2027
Annual Lunch Package
週年午宴套餐

New World Millennium Hong Kong Hotel specially designs diversified annual lunch and spring lunch menus for you to embrace an auspicious start of the new year with your family and friends, as well as business partners.

為喜慶日子錦上添花，千禧新世界香港酒店誠意為您獻上「週年午宴套餐」，精心設計午宴菜譜，加上多項精彩優惠，致力令閣下之團年春茗聚會盡善盡美，讓您與親朋好友及商務夥伴共慶新春。

Menu I	菜譜(一)	HKD 港幣 6,088 元
Menu II	菜譜(二)	HKD 港幣 7,088 元
Menu III	菜譜(三)	HKD 港幣 8,088 元

**The above menus include free flow of soft drinks and chilled orange juice
for 2 hours during lunch period**

以上套餐包括席間二小時任飲汽水及橙汁

Early-bird Offer:

Complimentary LED Wall backdrop package (minimum of 18 tables of 12 persons)
for bookings confirmed on or before 30 November 2026

早鳥優惠：

現凡於 2026 年 11 月 30 日或之前預訂週年午宴，
預訂 18 席或以上宴會（每桌 12 人）可免費獲贈 LED 顯示屏背景套餐

Remarks 備註：

- All prices are subject to 10% service charge 所有價目均須另加一服務費
- All prices are per table of 10 – 12 persons 所有價目均為每席 10 – 12 位用
- Package valid from 1 November 2026 to 30 April 2027 此套餐有效期由 2026 年 11 月 1 日至 2027 年 4 月 30 日

For enquiries or reservations, please contact our event sales department at 2313 4503 or email
eventsales@newworldmillenniumhotel.com
查詢或預訂，請致電 2313 4503

或電郵至 eventsales@newworldmillenniumhotel.com 與宴會營業部聯絡。

2026 - 2027 Annual Lunch Menu I
2026 - 2027 週年午宴菜譜一

桃里三弄點心
(水晶蝦餃皇、黑松露乾蒸牛肉燒賣、蒜蓉雞肉春卷)
Tao Li chinese dim sum combination
(Steamed shrimp dumpling, steamed beef dumpling, black truffle and
crispy spring rolls stuffed with minced chicken, garlic)

紅燒蟹肉素翅羹
Braised vegetarian shark fin with crab meat in brown sauce

油雞樅菌醬碧綠蝦仁花姿片
Sautéed prawn and sliced squid with vegetables and termite mushroom sauce

竹笙扒小棠菜苗
Braised vegetables with bamboo pith in oyster sauce

清蒸沙巴花尾龍躉
Steamed sabah garoupa

玫瑰豉油雞
Soy sauce chicken

鮑魚雞粒炒飯
Fried rice with diced abalone and chicken

陳皮紅豆沙
Sweetened red bean cream with dried tangerine peel

美點雙輝影
(合桃酥、鳳梨桂花糕)
Chinese petits fours
(Walnut cookies, chilled pineapple and osmanthus jelly)

每席港幣 6,088 (供 10-12 位用)
HKD6,088 per table of 10-12 persons

以上價目須另加一服務費
Price is subject to 10% service charge

席間二小時任飲汽水及橙汁
Free flow of soft drinks and chilled orange juice for 2 hours during lunch period

New World Millennium Hong Kong Hotel 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，千禧新世界香港酒店保留修改以上菜單價格及項目之權利。

2026 - 2027 Annual Lunch Menu II
2026 - 2027 週年午宴菜譜 菜譜二

桃里拼盤
(桃里叉燒皇、話梅紅酒浸車厘茄、酥炸鯪魚球)
Tao Li appetizers platter
(Barbecued pork, simmered cherry tomatoes with preserved plum sauce,
deep-fried fish ball)

蟲草花竹筍北菇燉豬脰
Double-boiled pork soup with bamboo pith, cordyceps, and black mushrooms

西蘭花炒珊瑚蚌帶子
Sautéed scallops and coral clams with broccoli

發財金錢大好市
Braised pork knuckle, dry oyster and sea moss

清蒸沙巴老虎斑
Steamed sabah tiger garoupa

脆皮南乳燒雞
Deep-fried crispy chicken with preserved bean curd paste

蝦頭油海鮮粒炒飯
Braised rice with diced seafood and shrimp oil

陳皮紅豆沙
Sweetened red bean cream with dried tangerine peel

美點雙輝影
(合桃酥、鳳梨桂花糕)
Chinese petits fours
(Walnut cookies, chilled pineapple and osmanthus jelly)

每席港幣 7,088 (供 10-12 位用)
HKD7,088 per table of 10-12 persons

以上價目須另加一服務費
Price is subject to 10% service charge

席間二小時任飲汽水及橙汁
Free flow of soft drinks and chilled orange juice for 2 hours during lunch period

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2026 - 2027 Annual Lunch Menu III
2026 - 2027 週年午宴菜譜三

桃里三獻瑞
(蒜香牛柳粒、桃里叉燒皇、金沙蝦丸)
Tao Li appetizers platter
(Sautéed diced beef with garlic, barbecued pork and
deep-fried shrimp balls with mashed salted egg yolk)

淮山杞子響螺燉竹絲雞
Double-boiled silky black chicken soup, chinese yam, wolfberry and conch

XO 醬碧綠蝦球帶子
Sautéed vegetable, scallops and prawns with XO chilli sauce

蠔皇六頭南非鮑魚伴花菇
Braised whole 6-head abalone with mushroom in oyster sauce

清蒸海星斑
Steamed spotted garoupa

當紅脆皮炸子雞
Deep-fried crispy chicken

瑤柱金菇炆伊麵
Braised e-fu noodles with enoki mushroom and conpoy

陳皮紅豆沙湯丸
Sweetened red bean cream with glutinous rice dumplings and tangerine peel

美點雙輝影
(流心奶皇煎堆仔、鳳梨桂花糕)
Chinese petits fours
(Deep-fried milk custard sesame balls, chilled pineapple and osmanthus jelly)

每席港幣 **8,088** (供 10-12 位用)
HKD8,088 per table of 10-12 persons

以上價目須另加一服務費
Price is subject to 10% service charge

席間二小時任飲汽水及橙汁
Free flow of soft drinks and chilled orange juice for 2 hours during lunch period

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Annual Lunch Package
週年午宴套餐

Special Benefits 精選優惠	6 – 9 tables 六至九席	10 – 17 tables 十至十七席	18 tables or more 十八席或以上
One bottle of house red wine for each table 每席奉送紅酒乙瓶	---	---	✓
One buffet lunch coupon for 2 persons at Café East Café East 雙人用自助午餐券乙張	✓	---	---
One buffet dinner coupon for 2 persons at Café East Café East 雙人用自助晚餐券乙張	---	✓	✓
Welcome fruit punch 迎賓雜果賓治	---	1 bowl 盤	2 bowls 盤
Backdrop wordings in Chinese (20 characters) or English (30 letters) 禮堂牌匾 – 中文（二十字）或英文（三十字）	---	✓	---
LED Wall backdrop package LED 顯示屏背景套餐	---	---	✓
Embroidered guest signature book 嘉賓題名冊	---	✓	✓
Mahjong equipment 麻鵲耍樂設施	✓	✓	✓
Karaoke facilities (subject to availability) 卡拉 OK 設備（視乎供應而定）	✓	✓	✓
Free parking from 5 p.m. until end of function 於晚宴期間免費代泊房車（由下午五時起計）	2 cars 部	4 cars 部	8 cars 部
Chinese tea and condiments throughout the function 提供香茗及檳芥	✓	✓	✓
Free corkage for self-brought liquor and wine (one bottle per table) 自携烈酒及洋酒免收開瓶費（每席乙瓶）	✓	✓	✓
Floral centrepiece for each dining table 全場席上花卉擺設	✓	✓	✓
Invitation cards (excluding printing) 精美請柬（不包括印刷）	✓	✓	✓