

—— 2019 ——  
Western Wedding Packages  
西式婚宴套餐

千禧新世界香港酒店  
NEW WORLD MILLENNIUM  
HONG KONG HOTEL

## Cocktail Reception 雞尾酒會

### Menu 套餐 A

#### Cold Appetisers 凍頭盤類

- Black Truffle Cream Cheese with Toasted Bread 黑松露菌忌廉芝士伴多士  
Green Mussels with Spicy Tomato Salsa 青口伴香辣番茄醬  
Alaskan Crabmeat with Cucumber and Caviar 亞拉斯加蟹肉伴青瓜及魚子醬  
Spicy Tuna Tartare 香辣吞拿魚他他  
Japanese Potato and Crab Roe Salad 日式蟹籽薯仔沙律  
Smoked Norwegian Salmon and Caramel Apple 煙燻挪威三文魚伴焦糖蘋果

#### Hot Entrées 熱盤類

- Deep-fried Chicken with Korean Spicy Dip 香脆炸雞伴韓式辣醬  
Grilled Pork Skewers with Teriyaki Sauce 日式照燒豚肉串  
Crispy Vegetable Spring Rolls 脆炸素菜春卷  
Baked Eggplant with Miso Sauce 田樂燒茄子  
Steamed Pork Dumplings 乾蒸燒賣  
Seared Shrimp and Crab Cakes 香煎鮮蝦蟹肉餅

#### Desserts 甜品類

- Fruit Tarts 鮮果撻  
Mini French Pastries 迷你法式雜餅  
Mini Mango Puddings 迷你香芒布甸  
Cream Puffs 忌廉泡芙  
Selection of Cookies 精選曲奇餅

### Menu 套餐 B

#### Cold Appetisers 凍頭盤類

- Parma Ham with Melon 巴馬火腿伴蜜瓜  
Hokkaido Scallops with Caviar 北海道帶子伴黑魚籽醬  
Slow-cooked Salmon with Ikura 慢煮三文魚伴魚籽  
Seared Spicy Shrimps with Roasted Corn Salsa 香煎辣蝦伴烤粟米沙律  
Roast Beef with Cheese and Celery 燒牛肉伴芝士及西芹  
Chilled Tomato with Champagne Jelly 凍番茄伴香檳啫哩

#### Hot Entrées 熱盤類

- Deep-fried Sole Fillets with Lime and Cilantro Dip 香脆炸龍脷柳伴青檸芫茜醬  
Grilled Chicken Skewers with Teriyaki Sauce 日式照燒雞肉串  
Steamed Japanese Seafood Egg Custard 日式海鮮茶碗蒸  
Braised Meat Balls with Tomato and Cheese Sauce 番茄芝士汁燴肉丸  
Steamed Shrimp Dumplings 蒸蝦餃  
Baked Duck Meat and Mushroom in Filo Pastry 焗磨菇鴨肉酥

#### Desserts 甜品類

- Chocolate Fruit Tarts 朱古力鮮果撻  
Mini French Pastries 迷你法式雜餅  
Marble Cheese Cake 雲石芝士餅  
Mini Brownies 朱古力果仁餅  
Tiramisu 意大利芝士餅



## Western Set Lunch 西式午宴套餐

### Menu 套餐 A

#### Smoked Norwegian Salmon

Green apple, celery salad and black truffle dressing  
煙燻挪威三文魚伴青蘋果西芹沙律配黑松露菌醬汁

#### Minestrone

意大利雜菜湯

#### Slow-cooked Chicken and Mushroom Roulade

Pumpkin purée, green asparagus,

Foie gras jus

慢煮磨菇雞肉卷伴南瓜蓉、青蘆筍配鵝肝燒汁

or 或

#### Baked Seabass Fillet

Crushed new potato, mushroom ragout,

Basil cream sauce

焗鱸魚柳伴新薯薯蓉、香草燴磨菇配羅勒忌廉汁

#### Passion Fruit Brownies with Fresh Berries

熱情果朱古力果仁餅伴新鮮野莓

Coffee or tea

咖啡或茶

### Menu 套餐 B

#### Cajun-spiced Seared Sea Scallops

Mango, pomelo, rocket leaves, orange aioli

香辣帶子伴香芒、柑柚及火箭菜葉配橙香蛋黃醬

#### Seafood Chowder

海鮮周打忌廉湯

#### Slow-roast Rib Eye of Beef

Roast potato wedges with herbs, root vegetable confit,

Red wine jus

慢烤牛肉肉眼伴香草烤薯角、油封根菜配紅酒燒汁

or 或

#### Pan-fried Salmon Fillet

Sautéed spinach, mushroom ragout with bacon,

Coriander lime butter sauce

香煎三文魚柳伴煙肉磨菇燴波菜配芫荽青檸牛油汁

#### Tiramisu with Raspberry Coulis

意大利芝士餅伴紅桑子汁

Coffee or tea

咖啡或茶



## Western Buffet Lunch 西式自助午餐

### Menu 套餐 A

#### Cold Selection and Salads 冷盤及沙律類

Chilled Seafood 凍海鮮

Snow Crab Legs, Green Mussels, Dungeness Crabs 鱈場蟹腳、青口、法國麵包蟹

Deluxe Meat Pâté, Cold Cuts and Prosciutto 精選肉批、凍肉腸及風乾火腿

Smoked Norwegian Salmon 煙燻挪威三文魚

Deluxe Sushi and Sashimi 精選壽司及刺身

Shrimp Cocktail with Mango Salsa 鮮蝦香芒沙沙汁

Tuna and Penne Salad 吞拿魚長通粉沙律

Japanese Potato Salad with Crab Roe 日式蟹籽薯仔沙律

Selection of Fresh Salads 精選沙律吧

Mesclun Salad with Iceberg Lettuce, Sweetcorns, Tomato, Celery, Cucumber and Carrot

田園沙律 (生菜葉、甜粟米、番茄、西芹、青瓜及甘荀)

Selection of Dressing and Condiments 沙律醬汁及配料

#### Soups 湯類

Cream of Pumpkin Soup 南瓜忌廉湯

Bread Rolls and Butter 麵包及牛油

#### Carvery 烤肉類

Roast Sirloin of Beef with Red Wine Jus 烤西冷牛肉配紅酒燒汁

#### Hot Entrées 熱盤類

Stewed Chicken with Mushrooms and Carrot 磨菇甘筍燴雞肉

Pan-fried Fillet of Sole, Creamy Champagne Sauce 香煎龍脷柳配香檳忌廉汁

Grilled Duck Breast with Orange Jus 扒鴨胸伴香橙燒汁

Roast Barbecued Baby Back Pork Ribs 美式燒排骨

Mutton Korma with Coconut Rice 印度羊肉咖喱伴椰香飯

Fried Rice with Shrimps and Conpoy 瑤柱鮮蝦炒飯

Deep-fried Spare Pork Ribs with Garlic 蒜香排骨

Wok-fried Broccoli and Cuttlefish 西蘭花炒花枝片

Sautéed Seasonal Vegetables with Garlic Sauce 香蒜炒時蔬

#### Desserts 甜品類

Fresh Cut Fruits 鮮果拼盤

Crème Brûlée 焦糖燉蛋

Marble Cheese Cake 雲石芝士餅

Mini French Pastries 迷你法式雜餅

Chocolate Mousse 朱古力慕絲

Honeydew Melon Sago Cream 蜜瓜西米露

#### Coffee or tea 咖啡或茶



## Western Buffet Lunch 西式自助午餐

### Menu 套餐 B

#### Cold Selection and Salads 冷盤及沙律類

Chilled Seafood 凍海鮮

Snow Crab Legs, Green Mussels, Dungeness Crabs, Cooked Shrimps 鱈場蟹腳、青口、法國麵包蟹、凍蝦

Deluxe Cold Cuts and Prosciutto with Melon 精選凍肉腸、風乾火腿伴蜜瓜

Smoked Norwegian Salmon 煙燻挪威三文魚

Deluxe Sushi and Sashimi 精選壽司及刺身

Seared Ahi Tuna with Wasabi Dip 香煎吞拿魚配青芥末醬汁

Spicy Seafood Salad 香辣海鮮沙律

Curry Chicken and Cauliflower Salad 淡咖喱雞肉椰菜花沙律

Selection of Fresh Salads 精選沙律吧

Mesclun Salad with Iceberg Lettuce, Sweetcorns, Tomato, Celery, Cucumber, Carrot and Beetroot

田園沙律 (生菜葉、甜粟米、番茄、西芹、青瓜、甘筍、紅菜頭)

Selection of Dressing and Condiments 沙律醬汁及配料

#### Soups 湯類

Minestrone 意大利雜菜湯

Bread Rolls and Butter 麵包及牛油

#### Carvery 烤肉類

Roast Sirloin of Beef with Red Wine Jus 烤西冷牛肉配紅酒燒汁

#### Hot Entrées 熱盤類

Baked Seafood with Black Truffle Cream Sauce 黑松露菌白汁焗海鮮

Pan-fried Fillet of Salmon with Saffron Sauce 香煎三文魚柳配番紅花汁

Grilled Chicken Breast with Foie Gras Jus 扒雞胸配鵝肝燒汁

Roast Rack of Lamb with Rosemary Jus 烤羊架配迷迭香燒汁

Indonesian Beef Rendang with Tumeric Rice 印尼巴東牛肉伴黃薑飯

Fried Rice with Egg White and Conpoy 瑤柱蛋白炒飯

Wok-fried Chicken and Cuttlefish with Vegetables 碧綠花枝鳳片

Wok-fried Broccoli and Prawns 西蘭花炒蝦球

Sautéed Seasonal Vegetables with Garlic Sauce 香蒜炒時蔬

#### Desserts 甜品類

Fresh Cut Fruits 鮮果拼盤

Tiramisu 意大利芝士餅

Egg White Soufflé 蛋白梳芙厘

Mini French Pastries 迷你法式糕點

Blueberry Cheese Cake 藍莓芝士餅

Mango Sago Cream 香芒西米露

Chestnut Cream Cake 栗子忌廉餅

#### Coffee or tea 咖啡或茶



## Western Wedding Lunch 西式婚禮午宴

### Special Benefits 精選優惠

|   | 100 persons or more<br>供100人或以上                               | 150 persons or more<br>供150人或以上 |
|---|---|---------------------------------|
| 1. One-night accommodation with a fresh fruit basket, chocolate and breakfast for 2 persons<br>豪華蜜月客房一晚連雙人用早餐、鮮果籃及朱古力   | N/A<br>不適用  | City View Room<br>城景客房          |
|   | Room allocation is subject to availability<br>房間安排須視乎酒店供應情況而定 |                                 |
| 2. Chauffeur-driven bridal limousine (Mercedes-Benz)<br>豪華花車 (平治房車) 連司機接送   | N/A<br>不適用  | 3 hours 小時                      |
| 3. Classic venue decoration<br>典雅場地佈置   | ✓   | ✓                               |
| 4. Backdrop wordings in English<br>英文禮堂牌匾   | ✓   | ✓                               |
| 5. Wedding portraiture package at "Chris Ling International Photographers", valued at HKD5,688<br>"Chris Ling International Photographers" 婚紗攝影套餐<br>價值港幣5,688元 | ✓   | ✓                               |
| 6. HKD500 discount coupon for rental / purchase of wedding / evening gown at "Mayona Wedding Boutique"<br>"Mayona Wedding Boutique" 外租或購買婚紗或晚裝<br>港幣500元現金券     | ✓   | ✓                               |
| 7. "Sharon Au Wedding Consultants" HKD500 cash coupon<br>「歐惠芳婚禮顧問」送出港幣500元鴻運利是  | ✓   | ✓                               |
| 8. Fresh fruit cream wedding cake<br>鮮果忌廉結婚蛋糕   | 2 kg 公斤   | 4 kg 公斤                         |
| 9. Welcome fruit punch<br>迎賓雜果賓治  | 1 bowl 盤  | 2 bowls 盤                       |
| 10. A 5-tier dummy wedding cake for photo session<br>五層精緻結婚模型蛋糕供拍照用   | ✓   | ✓                               |
| 11. A bottle of Champagne for toasting<br>祝酒香檳一瓶  | ✓   | ✓                               |
| 12. Floral arrangements at reception table and a centrepiece for each table<br>全場席上及迎賓處花卉擺設   | ✓   | ✓                               |

## Western Wedding Lunch 西式婚禮午宴

### Special Benefits 精選優惠

|   | 100 persons or more<br>供100人或以上 | 150 persons or more<br>供150人或以上 |
|---|---------------------------------|---------------------------------|
| 13. Embroidered guest signature book<br>嘉賓題名冊   | ✓                               | ✓                               |
| 14. Deluxe seat covers<br>華麗椅套  | ✓                               | ✓                               |
| 15. Free use of LCD projector and screen<br>免費享用投影機及屏幕  | ✓                               | ✓                               |
| 16. Free use of karaoke system<br>免費享用卡拉OK設備  | ✓                               | ✓                               |
| 17. Invitation cards (excluding printing)<br>精美請柬 (不包括印刷)   | 80 sets 套                       | 120 sets 套                      |
| 18. Free parking during the function<br>(on a first-come-first-served basis)<br>於宴會期間免費代泊房車 (視乎供應而定)  | 4 cars 部                        | 6 cars 部                        |
| 19. First wedding anniversary dining voucher valued at HKD1,600<br>at "La Table French Brasserie"<br>結婚一週年紀念 "La Table French Brasserie" 餐飲禮券價值<br>港幣1,600元 | ✓                               | ✓                               |
| 20. Free corkage for self-brought liquor and wine<br>自攜烈酒及洋酒免收開瓶費   | ✓                               | ✓                               |

## Western Set Dinner 西式晚宴套餐

### Crystal

Speck Alto Adige

Melon, pickles and Parmigiano Reggiano

煙燻風乾火腿伴蜜瓜、  
醃菜及陳香帕馬臣芝士

Cream of Wild Mushroom Soup

野菌忌廉湯

Slow-roast Whole Tenderloin of Beef

Fondant potatoes, confit-carrots and bordelaise jus

慢烤原條牛柳伴燒汁燴薯、  
油封甘筍配乾蔥紅酒燒汁

or 或

Pan-fried Garoupa Fillet

Zucchini ragout, mussel-saffron stock

香煎石班魚柳  
香草燴意大利青瓜配青口番紅花汁

Green Tea Cheesecake with Vanilla sauce

綠茶芝士餅配雲呢拿汁

Coffee or tea

咖啡或茶

### Pearl

Foie Gras Terrine with Caramelised Pineapple

Mesclun and port wine reduction

鵝肝醬伴焦糖菠蘿及  
青菜葉配砵酒汁

Black Truffle Chicken Consommé

黑松露菌雞肉清湯

Grilled Lamb Chop

Pumpkin risotto, grilled asparagus and rosemary jus

扒羊扒伴南瓜意大利燴飯及  
扒青露筍配迷迭香燒汁

or 或

Baked Boston Lobster Thermidor

Grilled Mediterranean vegetables

白汁磨菇焗波士頓龍蝦  
伴扒地中海式野菜

Pistachio Chocolate Cake with Strawberry coulis

開心果朱古力餅配士多啤梨汁

Coffee or tea

咖啡或茶



# Western Buffet Dinner 西式自助晚餐

## Crystal

### Cold Selection and Salads 冷盤及沙律類

- Chilled Seafood 凍海鮮  
Snow Crab Legs, Green Mussels, Dungeness Crabs 鱈場蟹腳、青口、法國麵包蟹  
Deluxe Cold Cuts and Prosciutto with Melon 精選凍肉腸、風乾火腿伴蜜瓜  
Smoked Norwegian Salmon 煙燻挪威三文魚  
Deluxe Sushi and Sashimi 精選壽司及刺身  
Japanese Soba Noodles 日式蕎麥冷麵  
Slow-cooked Salmon with Ikura 慢煮三文魚伴魚籽  
Foie Gras Terrine with Fig Jam 鵝肝醬伴無花果醬  
Tomato-Mozzarella Salad with Basil Oil 番茄水牛芝士沙律配羅勒油  
Nicoise Salad 尼哥斯沙律  
Curry Chicken and Pasta Salad 咖喱雞肉粉仔沙律  
Selection of Fresh Salads 精選沙律吧  
Mesclun Salad with Iceberg Lettuce, Romaine Lettuce, Sweetcorns, Tomato, Celery, Cucumber, Carrot, Beetroot and Chickpeas  
田園沙律 (生菜葉、羅馬生菜、甜粟米、番茄、西芹、青瓜、甘筍、紅菜頭、鷹嘴豆)  
Selection of Dressing and Condiments 沙律醬汁及配料

### Soups 湯類

- Cream of Sweetcorn and Crabmeat Soup 粟米蟹肉忌廉湯  
Double-boiled Chicken and Sea Whelk Soup 螺頭燉老雞湯  
Bread Rolls and Butter 麵包及牛油

### Carvery 烤肉類

- Roast Rib Eye of Beef with Black Pepper Jus 烤牛肉肉眼配黑胡椒燒汁

### Hot Entrées 熱盤類

- Pan-fried Fillet of Beef with Red Wine Jus 香煎牛柳配紅酒燒汁  
Slow-cooked Chicken and Mushroom Roulade 慢烤雞肉磨菇卷  
Seared Seabass with Basil Butter Sauce 香煎海鱸魚配香草牛油汁  
Deep-fried Pork Cutlet with Cabbage Salad 脆炸豬排伴椰菜絲沙律  
Indian Lamb Curry with Green Pea Rice 印度羊肉咖喱伴青豆飯  
Steamed Whole Garoupa 清蒸原條石斑  
Wok-fried Squids with Celery 西芹炒鮮魷  
Wok-fried Broccoli and Scallops 西蘭花炒帶子  
Chinese Barbecued Meat Selection 中式燒味拼盤  
Braised E-Fu Noodles with Straw Mushrooms 乾燒伊府麵  
Sautéed Seasonal Vegetables 清炒時蔬

### Desserts 甜品類

- Fresh Cut Fruits 鮮果拼盤  
Bread and Butter Pudding 牛油麵包布甸  
Tiramisu 意大利芝士餅  
American Cheese Cake 美國芝士餅  
Mini French Pastries 迷你法式糕點  
Chocolate Crème Brûlée 朱古力焦糖燉蛋  
Mango Sago Cream 香芒西米露

### Coffee or tea 咖啡或茶

## Western Buffet Dinner 西式自助晚餐

### Pearl

#### Cold Selection and Salads 冷盤及沙律類

- Snow Crab Legs, Green Mussels, Dungeness Crabs, Shrimps 鱈場蟹腳、青口、法國麵包蟹、鮮蝦  
Deluxe Cold Cuts and Prosciutto with Melon 精選凍肉腸、風乾火腿伴蜜瓜  
Smoked Norwegian Salmon 煙燻挪威三文魚  
Deluxe Sushi and Sashimi 精選壽司及刺身  
Japanese Soba Noodles 日式蕎麥冷麵  
Seared Hokkaido Scallops with Caviar 香煎北海道帆立貝伴黑魚籽醬  
Foie Gras Terrine with Fig Jam 鵝肝醬伴無花果醬  
Thai Seafood Salad 泰式海鮮沙律  
Japanese Potato Salad with Sea Urchin 日式海膽薯仔沙律  
Grilled Vegetable Salad 扒野菜沙律  
Selection of Fresh Salads 精選沙律吧  
Mesclun Salad with Iceberg Lettuce, Romaine Lettuce, Sweetcorns, Tomato, Celery, Cucumber, Carrot, Beetroot and Chickpeas  
田園沙律 (生菜葉、羅馬生菜、甜粟米、番茄、西芹、青瓜、甘筍、紅菜頭、鷹嘴豆)  
Selection of Dressing and Condiments 沙律醬汁及配料

#### Soups 湯類

- Lobster Bisque 龍蝦忌廉湯  
Double-boiled Chicken, Chinese Yam and Wolfberry soup 燉淮山杞子老雞湯  
Bread Rolls and Butter 麵包及牛油

#### Carvery 烤肉類

- Roast Rib Eye of Beef with Black Pepper Jus 烤牛肉肉眼配黑胡椒燒汁

#### Hot Entrées 熱盤類

- Roast Rack of Lamb with Black Truffle Jus 烤焗羊架配黑松露菌燒汁  
Slow-roast US Pork Loin with Mustard Gravy 慢烤美國豚肉配芥末燒汁  
Seared Sea Bream with Saffron Sauce 香煎海鱸魚配番紅花汁  
Pan-fried Fillet of Beef with Sun-dried Tomato and Mozzarella 香煎牛柳配番茄乾及意大利芝士  
Indian Prawn Curry with Basmati Rice 印度蝦咖喱伴印度飯  
Steamed Whole Garoupa 清蒸原條石斑  
Wok-fried Cuttlefish with Celery and XO Sauce XO 醬雙芹炒花枝片  
Wok-fried Broccoli and Prawns 西蘭花炒蝦球  
Chinese Suckling Pig and Barbecued Meat Platter 中式乳豬燒味拼盤  
Fried Rice "Fujian Style" 福建炒飯  
Sautéed Seasonal Vegetables 清炒時蔬

#### Desserts 甜品類

- Fresh Cut Fruits 鮮果拼盤  
Baked Apple Crumble 焗蘋果甘寶  
Mocha Chocolate Cake 咖啡朱古力餅  
Strawberry Cake 士多啤梨餅  
Mini French Pastries 迷你法式糕點  
Tiramisu 意大利芝士餅  
Green Tea and Red Bean Cake 紅豆綠茶餅

#### Coffee or tea 咖啡或茶



## Western Wedding Dinner 西式婚禮晚宴

### Special Benefits 精選優惠

|   | 120 persons or more<br>供120人或以上                               | 240 persons or more<br>供240人或以上       |
|---|---|---------------------------------------|
| 1. One-night accommodation with a fresh fruit basket, chocolate and breakfast for 2 persons<br>豪華蜜月客房一晚連雙人用早餐、鮮果籃及朱古力   | Harbour<br>View Room<br>海景客房                                  | Deluxe Harbour<br>View Room<br>豪華海景客房 |
|   | Room allocation is subject to availability<br>房間安排須視乎酒店供應情況而定 |                                       |
| 2. Chauffeur-driven bridal limousine (Mercedes Benz)<br>豪華花車 (平治房車) 連司機接送   | 3 hours 小時  | 5 hours 小時                            |
| 3. Classic venue decoration<br>典雅場地佈置   | ✓   | ✓                                     |
| 4. Backdrop wordings in English<br>英文禮堂牌匾   | ✓   | ✓                                     |
| 5. Wedding portraiture package at "Chris Ling International Photographers", valued at HKD5,688<br>"Chris Ling International Photographers" 婚紗攝影套餐<br>價值港幣5,688元 | ✓   | ✓                                     |
| 6. HKD500 discount coupon for rental / purchase of wedding / evening gown at "Mayona Wedding Boutique"<br>"Mayona Wedding Boutique" 外租或購買婚紗或晚裝<br>港幣500元現金券     | ✓   | ✓                                     |
| 7. "Sharon Au Wedding Consultants" HKD500 cash coupon<br>「歐惠芳婚禮顧問」送出港幣500元鴻運利是  | ✓   | ✓                                     |
| 8. Fresh fruit cream wedding cake<br>鮮果忌廉結婚蛋糕   | 3 kg 公斤   | 5 kg 公斤                               |
| 9. Welcome fruit punch<br>迎賓雜果賓治  | 1 bowl 盤  | 2 bowls 盤                             |
| 10. A 5-tier dummy wedding cake for photo session<br>五層精緻結婚模型蛋糕供拍照用   | ✓   | ✓                                     |
| 11. 6 dozens of pre-dinner snacks<br>六打餐前小食   | N/A<br>不適用  | ✓                                     |
| 12. A bottle of champagne for toasting<br>祝酒香檳一瓶  | ✓   | ✓                                     |

## Western Wedding Dinner 西式婚禮晚宴

### Special Benefits 精選優惠

|  | 120 persons or more<br>供120人或以上 | 240 persons or more<br>供240人或以上 |
|--|---------------------------------|---------------------------------|
| 13. Floral arrangements at reception table and a centrepiece for each table<br>全場席上及迎賓處花卉擺設  | ✓                               | ✓                               |
| 14. Embroidered guest signature book<br>嘉賓題名冊  | ✓                               | ✓                               |
| 15. Deluxe seat covers<br>華麗椅套   | ✓                               | ✓                               |
| 16. Free use of LCD projector and screen<br>免費享用投影機及屏幕   | ✓                               | ✓                               |
| 17. Free use of karaoke system<br>免費享用卡拉OK設備   | ✓                               | ✓                               |
| 18. Invitation cards (excluding printing)<br>精美請柬 (不包括印刷)  | 100 sets 套                      | 200 sets 套                      |
| 19. Free parking from 5 p.m. until end of function<br>(on a first-come-first-served basis)<br>於晚宴期間免費代泊房車<br>(由下午五時開始及視乎供應而定)                            | 4 cars 部                        | 8 cars 部                        |
| 20. First wedding anniversary dining voucher valued at HKD1,600 at "La Table French Brasserie"<br>結婚一週年紀念 "La Table French Brasserie" 餐飲禮券價值<br>港幣1,600元 | ✓                               | ✓                               |
| 21. Free corkage for self-brought liquor and wine<br>自攜烈酒及洋酒免收開瓶費  | ✓                               | ✓                               |

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