

## 2019 Summer Celebration Packages

**From just HKD7,880 per table of 12 persons or HKD780 per person, you can enjoy a range of delightful privileges with our Celebration Packages this Summer. Exclusive benefits include:**

- A choice of Chinese set dinner or Western buffet dinner menus
- Free flow of soft drinks, chilled orange juice and selected beer for three hours during dinner
- Complimentary Chinese tea and condiments
- Complimentary use of mahjong
- Complimentary use of karaoke system
- Complimentary parking for two cars during dinner (on a first-come, first-served basis)
- Invitation cards (eight sets per table, excluding printing)
- One buffet dinner coupon for two persons at Café East

All prices are subject to 10% service charge. **Packages are valid from now until 29 August 2019**

**For more details or reservations, please contact our event sales department at tel: +852 2313 4503, fax: +852 2313 4535 or email: [eventsales@newworldmillenniumhotel.com](mailto:eventsales@newworldmillenniumhotel.com).**

## 2019 夏日歡樂宴

**驚喜價 每席由港幣 7,880 元 (12 位用) / 每位港幣 780 元起，包括以下多項精彩優惠:**

- 精選中式菜譜或西式自助餐菜譜
- 席間三小時任飲汽水、橙汁及精選啤酒
- 免費提供香茗及檳芥
- 免費麻鵲耍樂設備
- 免費享用卡拉 OK 設備
- 於晚宴期間免費代泊兩部房車(視乎供應而定)
- 精美中式請柬(每席八套) (不包括印刷)
- Café East 雙人用自助晚餐券乙張

以上價目均另加一服務費，**有效期由即日起至二零一九年八月二十九日**

查詢或訂座，請聯絡宴會營業部，電話: **+852 2313 4503**，傳真: **+852 2313 4535** 或  
電郵: [eventsales@newworldmillenniumhotel.com](mailto:eventsales@newworldmillenniumhotel.com)

**精選中式菜譜 A**  
**Chinese Set Dinner Menu A**

**漢和大拼盤**  
(八爪魚仔、海蜆、叉燒、脆皮素春卷及青瓜燻蹄)  
**Japanese and Chinese barbecued meat combination**

**XO 醬蜜糖豆蝦仁**  
**Sautéed shrimps with honey bean and homemade XO chilli sauce**

**腿蓉百花釀玉環**  
**Braised vegetable marrow stuffed with minced shrimp topped with minced Jinhua ham**

**金華香酥百花蝦卷**  
**Deep-fried minced shrimp rolls with minced Jinhua ham**

**杞子蟲草花雪耳燉乳鴿**  
**Double-boiled pigeon with wolfberries, cordyceps sinensis and fungus**

**碧綠北菇鵝掌**  
**Stewed goose feet with vegetables and black mushroom**

**清蒸大青斑**  
**Steamed green garoupa**

**蒜香鹽焗雞**  
**Baked chicken in rock salt with minced garlic**

**鮮茄雞絲炒絲苗**  
**Fried rice with tomato and shredded chicken**

**鮮菇韭皇伊府麵**  
**Braised e-fu noodles with straw mushroom and chive stem**

**紅豆沙湯丸**  
**Sweetened red bean cream with glutinous rice dumplings**

**美點雙輝影**  
**Chinese petits fours**

**每席港幣 7,880 元 供 12 位用**  
**HKD 7,880 per table of 12 persons**

**席間(三小時)任飲汽水、橙汁及精選啤酒**  
**Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner**

優惠套餐須視乎酒店供應情況而定，以上價目須另加一服務費  
The package is subject to the hotel's availability. Above price is subject to 10% service charge

72 Mody Road, Tsim Sha Tsui East, Kowloon, Hong Kong  
香港九龍尖沙咀東部麼地道 72 號

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**精選中式菜譜 B**  
**Chinese Set Dinner Menu B**

**乳豬燒味拼盤**  
Barbecued suckling pig platter

**XO 醬西蘭花蝦仁花姿**  
Sautéed shrimps, sliced squid and broccoli with homemade XO chilli sauce

**葡汁野菌帶子芋茸酥盒**  
Deep-fried mashed taro stuffed with diced scallop and mushroom in Portuguese sauce

**瑤柱鮮菇翡翠苗**  
Braised vegetables topped with fresh mushrooms and shredded conpoy

**竹笙花膠蟹肉燴燕窩**  
Braised bird's nest with crabmeat, fish maw and bamboo pith

**翡翠北菇扣鮑脯**  
Sliced abalone with black mushroom and vegetables

**清蒸沙巴花尾躉**  
Steamed Sabah groupa

**脆皮南乳炸雞**  
Deep-fried crispy chicken with preserved red bean curd sauce

**黑松露生炒雞絲飯**  
Fried rice with shredded chicken and minced black truffle

**韭皇蟹肉鮮菇炆伊府麵**  
Braised e-fu noodles with chive stems, crabmeat and fresh mushrooms

**凍雪耳椰汁海底椰西米露**  
Chilled sago cream with snow fungus, palm fruit and coconut juice

**美點雙輝影**  
Chinese petits fours

**每席港幣 8,880 元 供 12 位用**  
**HKD 8,880 per table of 12 persons**

**席間(三小時)任飲汽水、橙汁及精選啤酒**  
Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner

優惠套餐須視乎酒店供應情況而定，以上價目須另加一服務費  
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**精選中式菜譜 C**  
**Chinese Set Dinner Menu C**

鴻運乳豬全體  
Barbecued suckling pig

XO 醬蜜糖豆鮮蝦球  
Sautéed prawns with honey beans and homemade XO chilli sauce

黑松露帶子芋蓉酥盒  
Deep-fried mashed taro stuffed with black truffle and scallop

竹筴蟹肉扒鮮菇西蘭花  
Braised broccoli topped with bamboo pith, crabmeat and straw mushroom

姬松茸杞子北菇響螺燉豬脷  
Double-boiled pork with Matsutake, wolfberries, black mushroom and conch

碧綠海參扣鵝掌  
Stewed sea cucumber with goose feet and vegetables

清蒸沙巴老虎斑  
Steamed Sabah tiger garoupa

一品蒜香炸雞  
Deep-fried crispy chicken with minced garlic

高湯雲吞麵  
Wonton noodles in bouillon

飄香荷葉飯  
Fried rice with diced shrimp wrapped in lotus leaf

凍香芒布甸  
Chilled fresh mango pudding

美點雙輝影  
Chinese petits fours

每席港幣 9,880 元 供 12 位用  
HKD9,880 per table of 12 persons

席間(三小時)任飲汽水、橙汁及精選啤酒  
Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner

優惠套餐須視乎酒店供應情況而定，以上價目須另加一服務費  
The package is subject to the hotel's availability. Above price is subject to 10% service charge

**精選中式菜譜 D**  
**Chinese Set Dinner Menu D**

大蝦鮮果沙律  
Fresh prawn and fruit salad

川醬蜜糖豆花姿帶子  
Sautéed sliced squid and scallops with honey bean and chilli sauce

百花炸釀蟹拑  
Deep-fried crab claws stuffed with minced shrimp

翡翠蒜子玉環瑤柱脯  
Braised vegetable marrow stuffed with sliced conpoy and garlic

松茸蟲草花雪耳北菇燉竹絲雞  
Double-boiled chicken with Matsutake, cordyceps sinensis, fungus and black mushroom

碧綠鵝掌鮮鮑脯  
Braised abalone slices with goose feet and vegetables

清蒸海星斑  
Steamed spotted garoupa

脆皮炸子雞  
Deep-fried crispy chicken

高湯鮮水餃  
Shrimp dumplings in bouillon

鱈魚雞粒炒飯  
Fried rice with diced chicken and octopus

楊枝甘露  
Chilled sago cream with mango and pomelo

美點雙輝影  
Chinese petits fours

**每席港幣 10,880 元 供 12 位用**  
**HKD10,880 per table of 12 persons**

席間(三小時)任飲汽水、橙汁及精選啤酒  
Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner

優惠套餐須視乎酒店供應情況而定，以上價目須另加一服務費  
The package is subject to the hotel's availability. Above price is subject to 10% service charge

## **精選西式自助餐菜譜 A** **Western Buffet Dinner Menu A**

### **冷盤及沙律類 Cold Selection and Salads**

凍海鮮拼盤 Chilled Seafood  
(鱈場蟹腳, 鮮蝦, 藍青口及翡翠螺)  
(Snow Crab Legs, Shrimp, Blue Mussels and Jade Whelk)  
壽司及刺身 Assorted Sushi and Sashimi  
煙燻三文魚及配料 Smoked Salmon with Condiments  
意大利風乾火腿伴蜜瓜 Parma Ham with Melon  
蟹肉伴木瓜 Crab Meat with Papaya  
吞拿魚伴香辣番茄醬 Ahi Tuna with Spicy Tomato Salsa  
蘋果, 雞肉及中東米沙律 Apple, Chicken and Couscous Salad  
泰式牛肉沙律伴辣椒青檸醬汁 Thai Beef Salad with Chili Lime Dressing  
日式三文魚籽薯仔沙律 Japanese Potato Salad with Ikura  
田園青菜沙律 Garden Fresh Green Salad  
粟米, 青瓜, 鷹咀豆及車厘番茄  
With Sweet Corn, Cucumber, Chickpea and Cherry Tomatoes  
各款沙律汁及配料 Selection of Salad Dressing and Condiments

### **湯類 Soup**

磨菇忌廉湯 Cream of Mushroom Soup

### **烤肉類 Carvery**

燒澳洲牛肉眼伴磨菇燒汁 Roast Australian Rib Eye of Beef with Forest Mushroom Sauce

### **熱盤類 Hot Entrées**

香煎鱸魚柳伴龍蝦忌廉汁 Pan-fried Seabass Fillet with Lobster Cream Sauce  
燒羊架伴露絲瑪莉燒汁 Roast Rack of Lamb with Rosemary Sauce  
扒牛柳伴紅酒燒汁 Grilled Beef Tenderloin with Red Wine Sauce  
扒雞胸伴百里香燒汁 Grilled Chicken Breast with Thyme Sauce  
印度咖喱牛肉伴香米飯 Indian Beef Curry with Basmati Rice  
中式燒味拼盤 Chinese Barbecued Meat  
清蒸石斑 Steamed Garoupa with Soya Sauce  
西蘭花炒帶子 Wok-fried Scallop with Broccoli  
瑤柱蛋白炒飯 Fried Rice with Egg White and Shredded Conpoy  
清炒時令蔬菜 Sautéed Seasonal Vegetables

### **甜品類 Desserts**

新鮮生果片 Sliced Fresh Fruit  
黑朱古力慕絲 Dark Chocolate Mousse  
香芒菠蘿慕絲餅 Mango Pineapple Mousse Cake  
藍莓杏仁蛋白餅 Blueberry Dacquoise  
焦糖燉蛋 Caramel Custard  
德國芝士餅 German Cheesecake  
迷你法式蛋糕 Mini French Pastries  
蜜瓜西米露 Chilled Sago Cream with Honeydew Melon

咖啡或茶 Coffee or tea

**每位HKD港幣 780元 per person**

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

**席間(三小時)任飲汽水、橙汁及精選啤酒**  
**Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner**  
**(40 位或以上 Minimum 40 persons)**

## **精選西式自助餐菜譜 B** **Western Buffet Dinner Menu B**

### **冷盤及沙律類 Cold Selection and Salads**

凍海鮮拼盤 Chilled Seafood  
(鱈場蟹腳, 鮮蝦, 膏蟹及翡翠螺)  
(Snow Crab Legs, Shrimp, Crab and Jade Whelk)  
壽司及刺身 Assorted Sushi and Sashimi  
煙燻三文魚及配料 Smoked Salmon with Condiments  
西班牙風乾火腿伴蜜瓜 Serrano Ham with Melon  
香煎帶子伴魚籽醬 Seared Scallop with Caviar  
鵝肝慕絲伴無花果醬 Foie Gras Mousse with Figs Jam  
海鮮蜜瓜沙律 Seafood and Melon Salad  
韓式牛肉粉絲沙律 Korean Beef and Glass Noodle Salad  
日式海膽薯仔沙律 Japanese Potato Salad with Sea Urchin  
田園青菜沙律 Garden Fresh Green Salad  
粟米, 青瓜, 鷹咀豆, 紅腰豆及車厘番茄  
With Sweet Corn, Cucumber, Chickpea, Kidney Bean and Cherry Tomatoes  
各款沙律汁及配料 Selection of Salad Dressing and Condiments

### **湯類 Soup**

龍蝦忌廉湯 Lobster bisque

### **烤肉類 Carvery**

燒澳洲牛肉眼伴磨菇燒汁 Roast Australian Rib Eye of Beef with Forest Mushroom Sauce

### **熱盤類 Hot Entrées**

香煎三文魚柳伴龍蝦忌廉汁 Pan-fried Salmon Fillet with Lobster Sauce  
燒羊架伴露絲瑪莉燒汁 Roast Rack of Lamb with Rosemary Sauce  
扒牛柳伴紅酒燒汁 Grilled Beef Tenderloin with Red Wine Sauce  
磨菇鵝肝雞肉卷伴百里香燒汁 Slow Cooked Chicken, Foie Gras and Mushroom Roll with Thyme Sauce  
印度咖喱牛肉伴香米飯 Indian Beef Curry with Basmati Rice  
中式燒味拼盤 Chinese Barbecued Meat and Suckling Pig  
清蒸石斑 Steamed Garoupa with Soya Sauce  
西蘭花炒蝦球 Wok-fried Prawn with Broccoli  
桃里錦繡炒飯 Fried Rice with Shrimp, Tomato and Shredded Duck  
清炒時令蔬菜 Sautéed Seasonal Vegetables

### **甜品類 Desserts**

新鮮生果片 Sliced Fresh Fruit  
士多啤梨慕絲 Strawberry Mousse  
栗子蛋糕 Chestnut Cake  
紅荳綠茶卷蛋糕 Green Tea and Red bean Roll Cake  
白森林蛋糕 White Forest Cake  
美國芝士餅 American Cheesecake  
迷你法式蛋糕 Mini French Pastries  
香芒西米露 Chilled Sago Cream with Mango

咖啡或茶 Coffee or tea

**每位HKD港幣 880元 per person**

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

**席間(三小時)任飲汽水、橙汁及精選啤酒**  
**Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner**  
**(40 位或以上 Minimum 40 persons)**