

2019 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. 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 30 November 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.

2019 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十一月三十日

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

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

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脰
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 groupa

脆皮炸子雞
Deep-fried crispy chicken

高湯鮮水餃
Shrimp dumplings in bouillon

鱧魚雞粒炒飯
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)