

2024 Celebration Packages

From just HKD8,580 per table of 12 persons or HKD880 per person, you can enjoy a range of delightful privileges with our Celebration Packages. Exclusive benefits include:

- A choice of Chinese set dinner or buffet dinner menus
- Free flow of soft drinks, chilled orange juice and selected beer for three hours during dinner
- Red eggs and soured ginger (Applicable to Baby's 100 Days celebration dinner)
- Chinese longevity buns (Applicable to Chinese birthday dinner)
- Complimentary Chinese tea and condiments
- Complimentary use of mahjong
- Complimentary use of karaoke system (subject to availability)
- Complimentary parking for two cars during dinner
- Invitation cards (eight sets per table, excluding printing)
- Free corkage for self-brought wine and liquor (one bottle per table of 12 persons)

All prices are subject to a 10% service charge.

Not applicable to wedding events.

Packages are valid until 31 December 2024.

For more details or reservations, please contact our **Event Sales Department** at **2313-4503** or email eventsales@newworldmillenniumhotel.com.

2024 歡聚宴

驚喜價 每席由港幣 8,580 元起 (12 位用) / 每位港幣 880 元起，包括以下多項精彩優惠：

- 精選中式菜譜或自助餐菜譜
- 席間三小時任飲汽水、橙汁及精選啤酒
- 奉送紅雞蛋及酸薑 (適用於中式百日喜宴)
- 奉送蟠桃壽包 (適用於中式壽宴)
- 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 (視乎供應而定)
- 於晚宴期間免費代泊兩部房車
- 精美中式請柬 (每席八套) (不包括印刷)
- 自攜烈酒及洋酒免收開瓶費 (每席乙瓶)

以上價目均另加一服務費

以上菜譜不適用於婚宴

有效期 2024 年 12 月 31 日

查詢或訂座，請聯絡宴會營業部

電話: 2313-4503

電郵: eventsales@newworldmillenniumhotel.com

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

歡聚晚宴菜譜 A
Celebration Dinner Menu A

漢和大拼盤
(八爪魚仔、海蜆、叉燒、脆皮素鵝及煙鴨胸)
Japanese and Chinese barbecued meat combination

黑松露蜜糖豆蝦仁鳳片
Sautéed shrimps and shredded chicken with honey beans and black truffle sauce

金湯瑤柱花枝釀玉環
Braised vegetable marrow stuffed with minced cuttlefish topped with shredded conpoy

金腿荷塘百花石榴球
Deep-fried minced shrimp balls with minced Jinhua ham, diced celery and water chestnut

姬松茸蟲草花雪耳北菇燉乳鴿
Double-boiled pigeon with Matsutake, cordyceps, fungus and black mushrooms

碧綠原隻八頭南非鮑魚
Braised whole 8-head abalone with vegetables

清蒸沙巴花尾龍躉
Steamed Sabah garoupa

南乳脆皮燒雞
Roasted crispy chicken with preserved bean curd sauce

金沙海皇炒絲苗
Fried rice with seafood and mashed salted egg yolk

蟹肉鮮菇炆伊府麵
Braised e-fu noodles with crab meat and straw mushrooms

合桃露湯丸
Sweetened walnut cream with glutinous rice dumplings

美點雙輝影
Chinese petits fours

每席港幣 8,580 元 供 12 位用
HKD 8,580 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 a 10% service charge

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

歡聚晚宴菜譜 B
Celebration Dinner Menu B

鴻運乳豬(半隻)伴海蜇
Barbecued half suckling pig with jelly fish

XO 醬西蘭花蝦球花枝
Sautéed prawns, sliced squid and broccoli with homemade XO chilli sauce

金沙蝦丸
Deep-fried minced shrimp, mashed salted egg yolk

金腿蟹肉扒鮮菇翡翠苗
Braised vegetables with straw mushrooms, crab meat and minced Jinhua ham

竹笙海皇瑤柱羹
Braised bird's nest with seafood, bamboo pith and conpoy

碧綠原隻八頭南非鮑魚伴花菇
Braised whole 8-head abalone with mushroom and vegetable

清蒸沙巴花尾龍躉
Steamed Sabah garoupa

脆皮南乳吊燒雞
Deep-fried crispy chicken with preserved red bean curd sauce

金沙蝦仁雞絲炒飯
Fried rice with shredded chicken and shrimps with mashed salted egg yolk

高湯水餃
Shrimp dumplings in supreme broth

凍蜜瓜西米露
Chilled sago cream with honeydew melon

美點雙輝影
Chinese petits fours

每席港幣 9,580 元 供 12 位用
HKD 9,580 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 a 10% service charge

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

歡聚晚宴菜譜 C
Celebration Dinner Menu C

鴻運乳豬全體
Barbecued suckling pig

XO 醬蜜糖豆蝦球花枝
Sautéed prawns and sliced squid with honey beans and homemade XO chilli sauce

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

瑤柱扒鮮菇西蘭花
Braised broccoli topped with shredded conpoy and straw mushrooms

竹笙響螺姬松茸燉豬脰
Double-boiled pork with bamboo pith, conch and Matsutake

碧綠蝦籽金錢扣婆參
Stewed sea cucumbers and black mushrooms with vegetables and shrimp roe

清蒸沙巴老虎斑
Steamed Sabah tiger garoupa

鹽焗蒜香雞
Baked chicken in rock salt with minced garlic

高湯鮮蝦雲吞
Wonton noodles in bouillon

福建炒絲苗
Fried rice with assorted seafood in Fujian style

凍香芒布甸
Chilled fresh mango pudding

美點雙輝影
Chinese petits fours

每席港幣 10,680 元 供 12 位用
HKD10,680 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 a 10% service charge

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

歡聚晚宴菜譜 D
Celebration Dinner Menu D

大蝦鮮果沙律
Fresh prawn and fruit salad

西蘭花玉帶花枝
Sautéed sliced squid and scallops with broccoli

香脆鳳尾百花蝦
Deep-fried shrimp with minced shrimp paste

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

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

碧綠原隻八頭鮑魚扣玉掌
Braised whole 8-head abalone with duck feet and vegetables

清蒸海星斑
Steamed spotted garoupa

脆皮炸子雞
Deep-fried crispy chicken

上湯煎粉果
Pan-fried shrimp dumplings in bouillon

鮮蝦荷葉飯
Fried rice with diced shrimp wrapped in lotus leaf

楊枝甘露
Chilled sago cream with mango and pomelo

美點雙輝影
Chinese petits fours

每席港幣 11,580 元 供 12 位用
HKD11,580 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 a 10% service charge

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

歡聚自助餐菜譜 A
Celebration Buffet Dinner Menu A

Cold Selection and Salads 冷盤及沙律類

- Seafood on Ice 凍鎮海鮮
(Crab Legs, Mussel, Brawn Crab, Shrimp) (蟹腳、青口、麵包蟹、鮮蝦)
Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嗲汁、乾葱紅酒醋汁、泰式辣汁
Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜
Cured Salmon Gravlax 刁草醃漬三文魚
Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加州卷
Japanese Soba Noodles 日式蕎麥冷麵
Shredded Chicken, Cucumber, Green Bean Noodles, Sesame Sauce 雞絲粉皮
Chilled Prawn Cocktail, Spicy Tomato Sauce 凍蝦咯嗲、辣番茄汁
Smoked Duck Breast Roll, Green Papaya, Black Truffle 煙燻鴨胸卷、青木瓜、黑松露菌
Mozzarella, Tomato- Basil Pesto Salad 水牛奶芝士、番茄、羅勒香草醬沙律
Nicoise Salad, Tuna, Black Olive, Tomato 尼哥斯沙律
Selection of Garden Greens 田園青菜沙律
Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜
Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘筍、青瓜、粟米、紅腰豆、車厘番茄
Selection of Condiments & Dressing 精選沙律配料、醬汁
Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士
Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil
凱撒汁、千島汁、日式汁、意大利黑醋、橄欖油

Soup 湯類

- Russian Borscht 羅宋湯
Fresh Bakery Basket, Butter 新鮮麵包、牛油

Carvery 烤肉類

- Honey Glazed Bone Ham, Honey Mustard Jus 蜜汁烤焗火腿、芥末燒汁

Hot Entrées 熱盤類

- Cantonese Barbecued Specialties 廣東燒味精選
(Soy Chicken, Barbecued Pork, Roasted Goose) (豉油雞、蜜汁叉燒、明爐燒鵝)
Grilled Beef Tenderloin, Bordelaise Jus 扒牛柳、乾葱紅酒燒汁
Slow Cooked Chicken- Foie Gras Roulade, Cèpes Jus 慢煮雞肉鴨肝卷、牛肝菌燒汁
Seared Seabass, Tarragon Cream Sauce 香煎海鱸魚、龍蒿草忌廉汁
Grilled Herb Pork Chop, Pineapple, Tomato, Olive, Onion Jus 香草豬扒、菠蘿、番茄、橄欖、洋葱燒汁
Indian Curry Fish, Vegetable Biryani Rice 印度咖喱魚肉、素菜燴飯
Steamed Garoupa, Soy Sauce 原條清蒸石斑
Wok-fried Squid, Celery 西芹炒鮮魷
Wok-fried Scallop, Broccoli 西蘭花炒帶子
Singapore Fried Rice Vermicelli 星洲炒米
Sautéed Seasonal Vegetables 清炒時蔬

Desserts 甜品類

- Fresh Sliced Fruits 新鮮生果片
Dark Chocolate Mousse 香濃朱古力慕絲
Mango Pineapple Mousse Cake 香芒菠蘿慕絲蛋糕
German Cheese Cake 德國芝士蛋糕
Apple Financier 蘋果金磚蛋糕
Blueberry Dacquoise 藍莓杏仁蛋白蛋糕
Caramel Custard 焦糖燉蛋
Honeydew Sago Soup 蜜瓜西米露

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)

72 Mody Road, Tsim Sha Tsui East, Kowloon, Hong Kong

香港九龍尖沙咀東部麼地街 72 號

tel 電話 +852 2739 1111 fax 傳真 +852 2311 3122 www.newworldmillenniumhotel.com

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

歡聚自助餐菜譜 B
Celebration Buffet Dinner Menu B

Cold Selection and Salads 冷盤及沙律類

Seafood on Ice 凍鎮海鮮
(Crab Legs, Sea Whelk, Brawn Crab, Shrimp) (蟹腳、海螺、麵包蟹、鮮蝦)
Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嗲汁、乾葱紅酒醋汁、泰式辣汁
Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜
Cured Salmon Gravlax 刁草醃漬三文魚
Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加州卷
Japanese Soba Noodles 日式蕎麥冷麵
Cucumber, Black Fungus, Prawn, Sichuan Chili Sauce 麻辣青瓜、黑木耳、鮮蝦
Tuna Ceviche, Shiso, Wasabi, Ponzu 醃漬吞拿魚、紫蘇葉、青芥末、柚子醬油
Lobster, Feta Cheese, Mango- Cocktail 龍蝦、希臘芝士、香芒咯嗲
Mozzarella, Tomato, Basil Pesto –Salad 水牛奶芝士、番茄、羅勒香草醬沙律
Charcoal Grilled Beef, Sweet Corn, Couscous –Salad 炭燒牛肉、粟米、中東米沙律
Selection of Garden Greens 田園青菜沙律
Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜
Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘筍、青瓜、粟米、紅腰豆、車厘番茄
Selection of Condiments & Dressing 精選沙律配料、醬汁
Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士
Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil
凱撒汁、島汁、日式汁、意大利黑醋、橄欖油

Soup 湯類

Cognac Lobster Bisque 干邑龍蝦忌廉湯
Fresh Bakery Basket, Butter 新鮮麵包、牛油

Carvery 烤肉類

Roast Rib Eye of Beef, Black Pepper Jus 烤焗牛肉肉眼, 黑胡椒燒汁

Hot Entrées 熱盤類

Cantonese Suckling Pig, Barbecued Specialties 廣東乳豬燒味精選
(Suckling Pig, Soy Chicken, Barbecued Pork, Roasted Goose) (化皮乳豬、豉油雞、蜜汁叉燒、明爐燒鵝)
Roast Rack of Lamb, Rosemary Jus 烤羊架、迷迭香燒汁
Grilled Beef Tenderloin, Confit Tomato, Bordelaise Jus 扒牛柳、油封番茄、乾葱紅酒燒汁
Roasted Duck Breast à l'Orange 橙香烤鴨胸
Barbecued Baby Pork Rib 烤焗美式豬肋骨
Japanese Teriyaki Salmon 日式照燒三文魚
Thai Green Curry Prawns, Coconut Rice 泰式青咖喱蝦球、椰香飯
Steamed Garoupa, Soy Sauce 原條清蒸石斑
Braised Vegetables, Black Mushrooms 北菇扒時蔬
Wok-fried Scallop, Broccoli 西蘭花炒帶子
Fried Rice- Tao Li Style 桃里錦繡炒絲苗

Desserts 甜品類

Fresh Sliced Fruits 新鮮生果片
Apple Financier 蘋果金磚蛋糕
Strawberry Mousse 士多啤梨慕絲
Chestnut Cake 栗子蛋糕
Green Tea, Red Bean Roll Cake 綠茶、紅豆卷蛋糕
American Cheese Cake 美國芝士蛋糕
White Forest Cake 白森林蛋糕
Mango Sago Soup 香芒西米露

咖啡或茶 Coffee or tea

每位 HKD 港幣 1,030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)

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

tel 電話 +852 2739 1111 fax 傳真 +852 2311 3122 www.newworldmillenniumhotel.com