

# ARTISANAL ITALIAN PANETTONE

## 手工意大利果子麵包



We're thrilled to bring back our ever-popular panettone, crafted from scratch with love and precision by our talented Chief Baker Joe Wai. From the very first bite, you will relish the heavenly aroma and light and fluffy texture that's a result of his countless hours spent perfecting the recipe.

Apart from the classic original flavour featuring the mellow sweetness of homemade candied fruits and almonds, this year Chef Joe also pampers sweet teeth with a chocolate-infused panettone variety. Premium Valrhona dark chocolate is added to enrich the flavour of the soft and airy treat. Whichever version you choose, it's an authentic and unforgettable taste sensation for your year-end celebrations with friends and family.

因去年首次推出後反應熱烈，我們才華洋溢的總麵包師韋漢宗再度誠獻全自家手工炮製的意大利果子麵包。經不斷改良食譜以達致黃金美味配方，這款應節精品麵包口感輕盈鬆軟，散發着令人難以抗拒的烘焙香氣。

除了鋪滿糖漬果乾及杏仁並透出橘子甜味的經典口味，韋師傅特意嚴選優質法國 Valrhona 黑朱古力入饌，於今年研發出朱古力口味果子麵包，務求讓食客品味每口濃郁軟心朱古力驚喜。將這份歐陸聖誕傳統滋味帶回家，與您的親朋摯友在年末聚會上一同分享最地道的節慶祝福。

New World Millennium Hong Kong Hotel 千禧新世界香港酒店

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# ORDER FORM 訂購表格



ARTISANAL ITALIAN PANETTONE 手工意大利果子麵包	Price 價格	Quantity 數量	Sub-total 小計
<p><b>Classic Italian Christmas Panettone (800 grams)</b> 經典意大利聖誕麵包 (800 克)</p> <p>Ingredients: French AOP butter, Japanese flour, homemade candied orange peel, raisins, almonds, hazelnut powder, vanilla, honey and trehalose 材料：法國 AOP 牛油、日本麵粉、自家製蜜餞橙皮、黑提子乾、杏仁粒、榛子粉、雲呢拿、蜂蜜及海藻糖</p>	HKD518		
<p><b>Chocolate Italian Christmas Panettone (800 grams)</b> 朱古力意大利聖誕麵包 (800 克)</p> <p>Ingredients: Valrhona Equatoriale Noire 55% dark chocolate, Valrhona 48% dark chocolate batons, Valrhona cocoa powder, French AOP butter, Japanese flour, homemade candied orange peel, raisins, almonds, hazelnut powder, vanilla, honey and trehalose 材料：法芙娜 55% 黑朱古力、法芙娜 48% 黑朱古力棒、法芙娜可可粉、法國 AOP 牛油、日本麵粉、自家製蜜餞橙皮、黑提子乾、杏仁粒、榛子粉、雲呢拿、蜂蜜及海藻糖</p>	HKD568		
<p>Offer cannot be used in conjunction with other discount privileges. 此推廣價不可與其他折扣優惠同時使用。</p>	<b>Total</b> 總計 HKD		

You may pick up your panettone at Café East from 11 a.m. to 9 p.m., 1 to 26 December 2024. Orders must be placed three days in advance. To order, please fill in this form and pass it to our restaurant associates or email to [cafeeast@newworldmillenniumhotel.com](mailto:cafeeast@newworldmillenniumhotel.com).

閣下可於 2024 年 12 月 1 至 26 日上午 11 時至晚上 9 時到 Café East 取貨，請最少於取貨日前三天訂購。如欲預訂，請填妥此表格並交給餐廳職員或電郵至 [cafeeast@newworldmillenniumhotel.com](mailto:cafeeast@newworldmillenniumhotel.com)。

Self Pick-up Date 自取日期：

\_\_\_\_\_ December 2024 | 2024 年 12 月 \_\_\_\_\_ 日

Pick-up Time 取貨時間：

11 a.m. – 3 p.m.  3 – 6 p.m.  6 – 9 p.m.

Customer Name 客人姓名： \_\_\_\_\_

Contact Number 聯絡號碼： \_\_\_\_\_

Email Address 電郵地址： \_\_\_\_\_

Online payment information for this order will be sent to the above email address. The order will only be confirmed upon payment receipt. Please call 2313 4222 for any enquiries.

餐廳職員會將付款資料傳送至上列電郵地址。繳款成功後，訂單才會被確認。垂詢詳情，請致電 2313 4222。

For internal use only 內部使用

Date received:	Order number:	Handled by:	Remarks:
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