



THE KOWLOON HOTEL
TSIMSHATSUI · HONG KONG

The Kowloon Hotel Limited
(Incorporated in The Bahamas)
19 - 21 Nathan Road, Tsimshatsui
Kowloon, Hong Kong
Tel +852 2929 2888 Fax +852 2739 9811
www.harbour-plaza.com

Wedding Buffet Lunch Package

西式婚宴自助午餐

\$628 per person 每位**\$628 元**

Free flow of soft drinks, chilled orange juice and house beer for 2 hours with a supplement of HK\$120 per person

另加**\$120 元** · 即享用無限量供應汽水、凍橙汁及指定啤酒 2 小時

Privileges for 50 persons or above 惠顧 50 位以上尊享:

- 3 lbs Fresh Fruit Cream Cake
三磅鮮果忌廉結婚蛋糕乙個
- 1 bowl of welcome fruit punch(Non-alcoholic)
迎賓雜果賓治乙盤(不含酒精成分)
- 1 bottle of sparkling wine for toasting
祝酒氣酒乙瓶
- Elegant centerpiece on each dining table
典雅餐桌佈置
- Easel stand for wedding photo display
提供精美油畫架供擺放婚紗照
- Free corkage for 1 bottle of self-brought wine / hard liquor per 12 persons
每十二位免收自攜洋酒開瓶費乙支
- Hotel PA system with microphones
全場音響設備
- LCD projector & screen*
液晶體投影機及螢幕*
- 5-hour free parking at hotel with valet parking service for 2 private cars; A further charge of HK\$80 nett per hour will be charge thereafter
5小時免費私家車泊車車位2個；額外每小時淨價港幣\$80元
- Wedding decoration package at special price provided by My Dear Event Deco & Floral
以優惠價尊享由My Dear Event Deco & Floral提供之絲花佈置套餐

*須視乎供應情況而定 Subject to availability

條款及細則 Terms & Conditions

- 優惠如有更改 · 恕不另行通知 Offers are subject to change without prior notice
- 不可與其他優惠一併使用 Cannot be used in conjunction with other promotional offers
- 如有任何爭議 · 九龍酒店保留最終決定權 The Kowloon Hotel reserves all right upon any disputes

*The above privileges are subject to change without prior notice. 以上優惠如有更改,恕不另行通知。

For more details, please contact Catering Office:

如欲查詢更多資料 · 請與宴會部聯絡:

Tel 電話: (852) 2734 3869 Fax 傳真: (852) 2301 2000

Email 電郵: catering.klnh@harbour-plaza.com

Website 網上查詢: <https://www.harbour-plaza.com/kowloonhotel/en/weddings/>

Love Menu

菜譜



Cold Dish

Homemade Lobster & Seafood Terrine, Onion and Red Wine Jam
Smoked Salmon Rose on Blinis with Sour Cream
French Country Pâté with Cocktail Onion & Pickles
Marinated Cucumber in Chinese Style
Siu Mei Combination

Salad

Waldorf Salad with Almond
Thai Style Prawn Salad with Green Papaya
Penne Salad with Sun-dried Tomato and Basil
Sweet Corn and Bell Pepper Salad
Cherry Tomato Salad
Assorted Lettuce

Japanese Delight

Assorted Sashimi
Sushi Combination with Condiments

Seafood & Crustacean

Canadian Snow Crab
Fresh Shrimp

Carving Station

Baked Gammon Ham with Honey

Soup

Manhattan Seafood Chowder
Sweet Corn Soup with Chicken & Fish Maw
Selection of Bread and Butter

凍盤

自製龍蝦海鮮批
煙三文魚班戟
法式雜肉碟配小洋蔥及酸瓜
脆拍青瓜
中式燒味拼盤

沙律

杏仁華都夫沙律
泰式大蝦青木瓜沙律
長通粉香草番茄乾沙律
粟米甜椒沙律
櫻桃番茄沙律
雜錦沙律

日式美食

雜錦刺身
日式壽司

海鮮及貝殼類

加拿大雪花蟹
新鮮海蝦

即切烤肉

蜜汁焗美國有骨火腿

餐湯

曼克頓海鮮周打湯
雞蓉粟米魚肚羹
各式麵包及牛油

Love Menu

菜譜



Hot Dish

Pan-fried Sea Bass Fillet with Honey Pumpkin in Japanese Style
Baked Chicken Supreme Stuffed with Foie Gras and Raisin
Deep-fried Pork Fillet with Sesame & Mango Mayonnaise
Stir-fried Chicken and Geoduck with Cashew Nut
Steamed Garoupa with Ginger in Soy Sauce
Fried Rice in Yeung Chow Style
Vegetable Fricassée

Dessert

Chocolate Mousse Cake
French Pastries
Tiramisu
New York Cheese Cake
Fresh Fruit Cream Cake
Crème Caramel
Bread and Butter Pudding with Vanilla Sauce
Seasonal Fresh Fruits

熱葷

日式烤海鱸魚柳
焗鵝肝提子釀雞胸
炸芝麻豬柳伴芒果醬
腰果雞柳炒象拔蚌
清蒸石斑
揚洲炒飯
法式忌廉蔬菜

甜品

朱古力慕絲蛋糕
法式雜餅
意式咖啡酒香芝士蛋糕
紐約芝士蛋糕
鮮果忌廉蛋糕
焦糖雞蛋布甸
麵包布甸配雲尼拿汁
時令鮮果盤

Coffee & Tea 咖啡及茶

Additional Seafood (Optional)

另加海鮮(自選)

Fresh Oyster on Ice

新鮮生蠔

Chile Blue Mussel

智利藍青口

Canada Jade Whelk

加拿大翡翠螺

The above seafood at extra \$80 per person

以上三款海鮮 · 每位另收\$80 元

Prices are subject to 10% service charge 另收加一服務費

(For minimum guarantee of 50 persons 最少 50 位起)

(Menu is subject to change without prior notice 菜式或略有改動 · 恕不另行通知)