

畢業聚餐套餐 2024 Graduation Buffet Package 2024

自助午餐 Buffet Lunch (星期一至星期日 Monday – Sunday)

Menu A: 每位港幣HK\$360* per person Menu B: 每位港幣HK\$410* per person

(供60 - 90位享用 For 60 - 90 persons)

優惠包括 Complimentary Privileges Includes:

- > 汽水或橙汁每位 2 杯 2 glasses of soft drinks or chilled orange juice per person
- > 派對小玩意 Party favors on each dining table
- ▶ 免費使用抽獎箱 Free use of raffle drum
- ▶ 4小時免費私家車泊車車位3個;額外每小時淨價港幣\$80元
 4-hour free parking at hotel with valet parking service for 3 private cars;
 A further charge of HK\$80 nett per hour will be charge thereafter
 - 全場音響設備 Hotel PA system with microphones
- ▶ 免費使用液晶體投影機及螢幕^ Free use of LCD projector and screen^

於聚餐舉辦日期1個月前預訂並支付訂金可享以下優惠 Early Bird Offer (1-month advance booking with deposit)

- ➤ 無限量供應汽水及橙汁2小時 Free flow of selected soft drinks and chilled orange juice for 2 hours
- ▶ 倚窗閣自助午餐兌換券2張 Buffet Lunch vouchers for 2 persons at The Window Café
- *另收加一服務費 Subject to 10% service charge
- ^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, 怒不另行通知 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

如欲查詢更多資料,請與宴會部聯絡:

For more details, please contact Catering Department: 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/meetings/

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畢業聚餐自助午餐 - A Graduation Buffet Lunch Menu A

Chilled Seafood

Fresh Cooked Prawn Chile Blue Mussel

Appetiser

Okra with Roasted Sesame Dressing in Japanese Style
Salami Sausage with Pickles and Olives
Mortadella Sausage Cold Cut
Roasted Vegetables Platter with Herb, Olive Oil & Balsamic Vinegar
Assorted Cheese Platter with Condiment

Salad

Garden Salad with Choice of Dressings and Condiments
Penne Salad with Sun-dried Tomato & Broccoli
Sweet Corn & Ham Salad
Roasted Pumpkin Salad with Herbs and Olive Oil
Nicoise Salad

Japanese Delight

Assorted Sushi Nigiri Sushi & Maki Roll Selected Japanese Appetisers

Soup

Soup of the Day - Western Double-boiled Chinese Soup Bread Rolls with Butter

冰鎮海鮮

凍海蝦 智利藍青口

前菜

秋葵沙律 配胡麻醬 沙樂美腸伴酸瓜及橄欖 意大利凍肉腸 香草意大利陳醋烤雜菜拼盤 雜錦芝士拼盤

沙律

田園雜菜沙律 配自選醬汁 茄乾素菜長通粉沙律 栗米火腿沙律 香蔥烤南瓜沙律 吞拿魚沙律

日式美食

雜錦壽司 手握壽司及卷物 日式前菜及小食

餐湯

西式餐湯 中式老火湯 牛油餐包



畢業聚餐自助午餐 - A Graduation Buffet Lunch Menu A

BBQ Platter

BBQ Pork Soy Chicken 燒味

叉燒 豉油雞

Hot Dish

Penne with Mushroom in Truffle Cream Sauce
Deep-fried Fish Fillet with Tartar Sauce
Potatoes with Bacon & Herb
Beef Curry in Malaysian Style
Sweet & Sour Diced Chicken
Wok-fried Seasonal Vegetables in Chinese Style

Fried Rice with Shrimp & Pork
Braised E-fu Noodles with Straw Mushrooms

熱葷

黑松露菌忌廉長通粉

脆炸魚柳

香草煙肉炒薯仔

馬來西亞咖哩牛肉

甜酸咕嚕雞球

中式炒時菜

蝦仁肉碎炒飯

草菇乾燒伊麵

Dessert

Seasonal Fresh Fruits

Fresh Fruits Cream Cake
Chocolate Brownies
Mixed Fruit Jelly
New Yolk Cheese Cake
Chilled Osmanthus Pudding with Wolfberry Seeds
Mango Pudding

甜品

完廉鮮果蛋糕 朱古力布朗尼 雜果啫喱 美式芝士蛋糕 杞子桂花糕 芒果布甸

時令鮮果盤

Coffee & Tea 咖啡及茶

HK\$360* per person

每位港幣 360 元*

*Subject to 10% service charge 另收加一服務費
(Menu is subject to change without prior notice 菜式如有改動, 恕不另行通知)



畢業聚餐自助午餐 - B

Graduation Buffet Lunch Menu B

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Chilled Seafood

Fresh Cooked Prawn Chile Blue Mussel

Appetiser

Black Pepper Pork Knuckle Cold Cut
Salami Sausage with Pickles and Olives
Mortadella Sausage Cold Cut
Roasted Vegetables Platter with Herb, Olive Oil & Balsamic Vinegar
Assorted Cheese Platter with Condiment

Salad

Garden Salad with Choice of Dressings and Condiments Penne Salad with Sun-dried Tomato & Broccoli Greek Salad with Feta Cheese Roasted Pumpkin Salad with Herbs and Olive oil Seafood Salad in Thai Style

Japanese Delight

Assorted Sushi Nigiri Sushi & Maki Roll Selected Japanese Appetisers

Soup

Soup of the Day - Western Double-boiled Chinese Soup Bread Rolls with Butter

冰鎮海鮮

凍海蝦 智利藍青口

前菜

黑椒豬手凍肉片 沙樂美腸伴酸瓜及橄欖 意大利凍肉腸 香草意大利陳醋烤雜菜拼盤 雜錦芝士拼盤

沙律

田園雜菜沙律 配自選醬汁 茄乾素菜長通粉沙律 希臘芝士沙律 香蔥烤南瓜沙律 泰式海鮮沙律

日式美食

雜錦壽司 手握壽司及卷物 日式前菜及小食

餐湯

西式餐湯 中式老火湯 麵包 配牛油



泡菜海鮮炒飯

畢業聚餐自助午餐 - B Graduation Buffet Lunch Menu B

<u>Hot Dish</u> 熱葷

Deep-fried Chicken in Korean Style 韓式炸雞
Baked Fish Fillet with Cheese 芝士焗魚柳

Potatoes with Bacon & Herb 香草煙肉炒薯仔

Beef Curry in Malaysian Style馬來西亞咖哩牛肉Sweet & Sour Pork with Bell Peppers七彩咕嚕肉

Braised Seasonal Vegetables in Soup 上湯浸時菜

Braised E-fu Noodles with Straw Mushrooms 草菇乾燒伊麵

Dessert 甜品

Fresh Fruits Cream Cake

K 表 力 布 朗尼

Mixed Fruit Jelly

New Yolk Cheese Cake

Spillad Compatible Rudding with Wolfbary Soods

Serradura 木糠布甸
Seasonal Fresh Fruits 特令鮮果盤

Coffee & Tea 咖啡及茶

HK\$410 per person* 每位港幣 410 元*

*Subject to 10% service charge 另收加一服務費
(Menu is subject to change without prior notice 菜式如有改動, 恕不另行通知)

Fried Rice with Shrimp & Pork