



Full Day Meeting Package 2024 2024 全日會議套餐

HK\$720* per person, including: 每位港幣 720 元* · 包括 :

- ☞ Room rental from 09:00 to 17:00
全日房租 (由早上九時正至下午五時正)
- ☞ Free flow of coffee and tea
無限量咖啡及紅茶供應
- ☞ 2 themed coffee breaks with 3 choices of refreshments for each break
主題茶點招待兩次 (可從一個主題內選擇 3 款小食)
- ☞ Choice of buffet lunch or Western Set Lunch at *The Window Café*
於倚窗閣享用午餐 (可選擇自助午餐或西式商務午餐)
- ☞ A supplement of HK\$80* per person for Chinese Set Lunch at *Loong Yat Heen*
只須每位另加港幣 80 元* · 即可於龍逸軒享用中式商務午餐
- ☞ Standard meeting and audio-visual equipment
由酒店所提供之指定會議儀器及音響設備
- ☞ 8-hour free parking at hotel with valet parking service for 1 private car;
A further charge of HK\$80 nett per hour will be charge thereafter
8 小時免費私家車泊車車位乙個; 額外每小時淨價港幣\$80 元

Half Day Meeting Package 2024 2024 半日會議套餐

HK\$620* per person, including: 每位港幣 620 元* · 包括 :

- ☞ Room rental from 09:00 to 13:00 OR from 13:00 to 17:00
半日房租 (由早上九時正至下午一時正 或 下午一時正至五時正)
- ☞ Free flow of coffee and tea
無限量咖啡及紅茶供應
- ☞ 1 themed coffee break with 3 choices of refreshments
主題茶點招待乙次 (可從一個主題內選擇 3 款小食)
- ☞ Choice of buffet lunch or Western Set Lunch at *The Window Café*
於倚窗閣享用午餐 (可選擇自助午餐或西式商務午餐)
- ☞ A supplement of HK\$80* per person for Chinese Set Lunch at *Loong Yat Heen*
只須每位另加港幣 80 元* · 即可於龍逸軒享用中式商務午餐
- ☞ Standard meeting and audio-visual equipment
由酒店所提供之指定會議儀器及音響設備
- ☞ 4-hour free parking at hotel with valet parking service for 1 private car;
A further charge of HK\$80 nett per hour will be charge thereafter
4 小時免費私家車泊車車位乙個; 額外每小時淨價港幣\$80 元

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

* The above prices are valid until 31 December 2024 以上價目有效日期至 2024 年 12 月 31 日

Terms & Conditions 條款及細則

- Only applicable to meeting with a minimum of 10 persons 只適用於10位或以上之會議
- Offers are subject to change without prior notice 優惠如有更改 · 恕不另行通知
- Cannot be used in conjunction with other promotional offers 優惠不可與其他優惠一併使用
- The Kowloon Hotel reserves all right upon any dispute 如有任何爭議 · 九龍酒店保留最終決定權

For more details, please contact Catering Department:
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: <http://catering.klnh.harbour-plaza.com>



THEMED COFFEE BREAK REFRESHMENT MENU 主題茶點餐單

Please select 3 items from one of the themes (每次可從一個主題內選擇 3 款小食)

<p><u>Deluxe Fusion Theme Break</u></p> <p>荔枝薑鵝肝慕絲 Foie Gras Mousse with Ginger & Lychee Compote</p> <p>香茅吞拿魚他他 Lemongrass Tuna Tartar on Crispy Crostini</p> <p>鮑魚雞批 Abalone and Chicken Pie</p> <p>北京填鴨配香芒 Peking Duck with Mango and Spring Onion</p> <p>迷你燕窩蛋撻 Bird's Nest Mini Egg Tarts</p> <p>什錦馬卡龍 Assorted Macaron</p>	<p><u>Oriental Theme Break</u></p> <p>黑椒蜜糖雞中翼 Roasted Chicken Wing with Black Pepper & Honey</p> <p>脆炸豆腐 Deep-fried Bean Curd</p> <p>炸蝦丸 Deep Fried Shrimp Balls</p> <p>叉燒酥 Baked BBQ Pork Puff</p> <p>精選廣東點心 Cantonese Dim Sum Combo</p> <p>香芒水晶卷 Crystal Rolls with Mango</p>
<p><u>Continental Theme Break</u></p> <p>蕃茄水牛芝士香蒜包 Tomato and Mozzarella Bruschetta</p> <p>蜜瓜巴馬火腿 Parma Ham with Melon</p> <p>芝士肉醬焗薯皮 Baked Potato Skin with Bolognaise and Cheese</p> <p>炸洋蔥圈 Batter Onion Rings</p> <p>意大利芝士餅 Tiramisu</p> <p>紅桑莓檸檬撻 Lemon Tartlet with Raspberry</p>	<p><u>Asia Theme Break</u></p> <p>越南春卷 Vietnamese Spring Rolls</p> <p>印度羊肉丸 Spicy Lamb Kofta with Mint</p> <p>馬來雜錦沙嗲串 Malaysian Satay</p> <p>日式金菇牛肉卷 Teriyaki Beef rolls with Enoki Mushroom</p> <p>椰汁西米糕 Coconut Pudding with Sago</p> <p>杞子桂花糕 Chilled Osmanthus Pudding with Wolfberry Seeds</p>
<p><u>Tropical Theme Break</u></p> <p>鮮果芝士香蒜包 Tropical Fruit Bruschetta with Cheese</p> <p>凱撒雞沙律卷 Chicken and Caesar Wrap</p> <p>菠蘿香茜蝦串 Cilantro Shrimp with Pineapple Salsa</p> <p>炸椰絲手指魚柳伴芒果醬 Coconut Finger Fish Fillet with Mango Mayonnaise</p> <p>果仁朱古力布朗尼 Chocolate Brownies with Nuts</p> <p>迷你合桃撻 Pecan Nut Tartlet</p>	<p><u>Fruit & Healthy Theme Break</u></p> <p>蔬果沙律配低脂乳酪 Fruit and Vegetables Crudites with Low Fat Yogurt</p> <p>燕窩素菜卷 Bird's Nest and Zucchini on Crostini</p> <p>芝士西蘭花豆腐撻 To-fu and Broccoli Tartlet with Cheese</p> <p>迷你香芒法式千層酥 Mini Mango Mille-Feuille</p> <p>迷你果撻 Mini Fruit Tartlet</p> <p>時令鮮果盤 Fresh Fruit Platter</p>

Additional item at **HK\$50** per person (額外茶點每款每位另加港幣 50 元)

Price is subject to 10% service charge 另收加一服務費



西式商務午餐

Western Business Set Lunch



請選擇一款沙律或餐湯 Please Select One Soup or Salad

煙三文魚凱撒沙律

Caesar Salad with Smoked Salmon

或 OR

蟹肉南瓜湯

Roasted Pumpkin Soup with Crab Meat

★ ★ ★

請選擇一款主菜* Please Select One Main Course*

意式煎香草火雞火腿薄片

Turkey Saltimbocca with Parma Ham & Herbs Sage

或 OR

香草檸檬牛油焗盲鱒魚柳

Baked Fillet of Barramundi with Herbs on Lemon Butter Sauce

或 OR

法式香煎鴨胸配香橙醬汁

Pan-fried Duck Breast with Orange Grand Marnier Sauce

★ ★ ★

香芒精選甜品

Mango Dessert Selection

★ ★ ★

咖啡或茶

Coffee or Tea

★ ★ ★

汽水或橙汁

Soft Drink or Chilled Orange Juice

*伴薯蓉及是日時蔬

**Served with Fresh Mashed Potato and Seasonal Vegetables*



The Window Café



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

中式商務午餐

Chinese Business Set Lunch



蜜汁叉燒 尖椒皮蛋 香辣脆金磚

Barbecued Pork

Century Egg with Pepper

Deep-fried Diced Bean Curd Coated in Chilli Bean Sauce



晶瑩鮮蝦餃 蟹籽蒸燒賣 雪梨咸水角

Steamed Fresh Shrimp Dumpling

Steamed Pork and Shrimp Dumpling with Crab Roe

Deep-fried Dumpling with Pear and Minced Pork



是日廚師湯品

Soup of the Day



蟲草花蒸斑球

Steamed Garoupa Fillet with Cordyceps Flowers



櫻花蝦炒玉蘭

Stir-fried Kale with Sakura Shrimps



金菇銀芽原隻鮑魚炆麵

Braised Noodles with Whole Abalone, Enoki Mushrooms and Bean Sprouts



生磨黑芝麻糊

Sweetened Sesame Cream



芒果拿破崙

Mango Napoleon

龍逸軒

Loong Yat Heen 