

Christmas

2026 buffet package

2026聖誕聯歡派對套餐



LUNCH BUFFET 自助午餐

MENU 套餐A 每位HK\$480 PER PERSON

MENU 套餐B 每位HK\$570 PER PERSON

DINNER BUFFET 自助晚餐

MENU 套餐A 每位HK\$680 PER PERSON

MENU 套餐B 每位HK\$730 PER PERSON

*THE ABOVE PACKAGE IS AVAILABLE FOR 40 PERSONS OR ABOVE. | 以上套餐只適用於40位或以上惠顧。

請聯絡宴會部，讓我們助您悉心打造及實現一個理想圓滿的活動安排。

Explore all-round events that match your passions,
our enthusiastic catering team will assist you to execute a flawless event.



KOWLOON
HARBOURFRONT HOTEL

KOWLOON - HONG KONG
九龍海灣酒店



(852) 2186 9001



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2026

Christmas

BUFFET PACKAGE

聖誕聯歡派對套餐2026



KOWLOON
HARBOURFRONT HOTEL

KOWLOON • HONG KONG

九龍海灣酒店

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

Lunch Buffet Menu A 自助午餐菜譜 A	每位 HK\$480 per person
Lunch Buffet Menu B 自助午餐菜譜 B	每位 HK\$570 per person
Dinner Buffet Menu A 自助晚餐菜譜 A	每位 HK\$680 per person
Dinner Buffet Menu B 自助晚餐菜譜 B	每位 HK\$730 per person

預訂40位以上，即可享有以下優惠：

Exclusive privileges for 40 guests or above:

- Unlimited supply of house beer, chilled orange juice and soft drinks for three hours
三小時無限量供應指定啤酒、冰凍橙汁及汽水
- Christmas Party favours
聖誕派對小玩意
- A bowl of welcome fruit punch during pre-function period
餐前迎賓雜果賓治乙盤
- Table centerpiece on each dining table and seat covers for all chairs
全場席上花卉擺設及全場椅套佈置
- Free corkage for 1 bottle of self-brought in wine per table
每席可豁免開瓶費乙支
- Free use of PA system with microphones
全場音響設備及無線咪
- Free use of LCD projector, portable screen, TV monitor and multimedia player
免費使用液晶體投影機、大螢幕、電視機及多媒體播放機
- Parking spaces for 2 cars (Private cars only)
免費泊車位2個 (只限私家車)

Remarks 備註：

*All prices are subject to 10% service charge. | 所有價目需另設加一服務費。

*The above package is available for 40 persons or above. | 以上套餐只適用於40位或以上惠顧。

*Valid until 31 December 2026. | 有效日期至2026年12月31日。

*Kowloon Harbourfront Hotel reserves the right to change or cancel the above offers without prior notice.

In case of any disputes, Kowloon Harbourfront Hotel reserves the right of final decision.

九龍海灣酒店保留以上優惠之最終決定權，優惠條款及細則如有任何更改，恕不另行通知。

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

LUNCH BUFFET MENU A

自助午餐菜譜 A

APPETIZERS AND SALADS | 頭盤及沙律

- Assorted Sushi and Rice Roll
雜錦壽司拼飯卷
- Cooked Shrimp, Jade Whelks and New Zealand Green Mussels on Ice
熟蝦、翡翠螺及紐西蘭青口
- Smoked Salmon
煙燻三文魚
- Chicken Terrine and Liver Terrine
雞肉凍批拼肝醬批
- Italian Mattonella Cured Ham and Smoked Duck Breast
意大利風乾火腿拼煙燻鴨胸
- Roasted Turkey with Fresh Pineapple and Cranberry Sauce
燒火雞配鮮菠蘿及金巴倫子汁
- Tomato and Mozzarella Cheese with Pesto
意式芝士番茄配香草醬
- Penne Pasta Salad with Sweet Corn, Boiled Egg and Smoked Ham
意式長通粉沙律伴粟米碎蛋及煙火腿
- Tuna Fish and Potato Salad
吞拿魚馬鈴薯沙律
- Cherry Tomato, Cucumber, Whole Kernel Corn and Jade Sprouts
車厘茄、青瓜、粟米及翡翠苗
- Garden Mixed Salad
田園雜菜沙律

SOUP | 精選湯羹

- Roasted Tomato and Lemongrass Soup with Baby Shrimps
鮮蝦烤番茄香茅濃湯
- Assorted Bread and Roll, served with Butter
各式麵包配牛油

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

LUNCH BUFFET MENU A

自助午餐菜譜 A

HOT ENTREES | 熱盤

- Pan-fried Barramundi with Lemon Cream Sauce
香煎曹魚柳伴檸檬忌廉汁
- Low Temperature Roasted Beef, served with Gravy
低溫烤香料牛柳配燒汁
- Roast Turkey Breast with Honey Glazed Chestnut and Baby Carrots
烤火雞胸配蜜餞甘栗及小甘筍
- Bacon Roll with Pork Sausage Skewers
煙肉香草豬肉腸串燒
- Emince of Chicken with Herbs Mushroom Sauce
伊文士雞柳伴香草白菌汁
- Indian Mutton Curry
印度羊肉咖喱
- Deep-fried Shrimp Balls
酥炸蝦丸
- Braised Seasonal Vegetables with Enoki Mushroom
金菇扒時蔬
- Braised Rice Noodles with BBQ Duck and Preserved Vegetable
雪菜火鴨絲紋米
- Fried Rice with Seafood and Pineapple
菠蘿海鮮炒飯

DESSERTS | 甜品

Home-made Cheese Cake 芝士蛋糕, Chocolate Cake 朱古力蛋糕,
Chestnut Cake 栗子蛋糕, Bread and Butter Pudding 牛油麵包布甸,
Tiramisu 意大利芝士蛋糕, Mango Napoleon Cake 芒果拿破崙餅,
Christmas Pudding 聖誕布甸, Christmas Log Cake 聖誕蛋糕,
Christmas Cookies 聖誕曲奇, Christmas Stollen 聖誕果子甜麵包,
Fresh Fruit Platter 鮮果拼盤, Ice-cream Station 雪糕站

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

LUNCH BUFFET MENU B

自助午餐菜譜 B

APPETIZERS AND SALADS | 頭盤及沙律

- Assorted Sushi and Rice Roll
雜錦壽司拼飯卷
- Cooked Shrimp, Jade Whelk and New Zealand Green Mussels on Ice
熟蝦、翡翠螺及紐西蘭青口
- Smoked Salmon
煙燻三文魚
- Roasted Beef and Italian Salami
烤牛肉及意大利莎樂美腸
- Roasted Turkey with Fresh Pineapple and Cranberry Sauce
燒火雞配鮮菠蘿及金巴子汁
- Italian Mattonella Cured Ham and Liver Terrine
意大利風乾火腿及肝醬批
- Japanese Baby Octopus and Sea Snails
迷你八爪魚及味付螺肉
- Green Asparagus with Olive Oil and Shaved Parmesan Cheese
青蘆筍伴橄欖油及巴馬生芝士
- Grilled Vegetables Antipasto
意式扒雜菜
- Cherry Tomato, Cucumber, Whole Kernel Corns and Jade Sprouts
車厘茄、青瓜、粟米及翡翠苗
- Garden Mixed Salad
田園雜菜沙律

SOUP | 精選湯羹

- Cream of Pumpkin Soup with Minced Chicken
雞蓉忌廉南瓜湯
- Assorted Bread and Roll, served with Butter
各式麵包配牛油

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

LUNCH BUFFET MENU B

自助午餐菜譜 B

HOT ENTREES | 熱盤

- Baked Mixed Seafood with Netherlands Style
荷蘭焗海鮮
- Roasted Turkey Breast with Honey Glazed Chestnut and Baby Carrots
烤火雞胸配蜜餞甘栗及小甘筍
- Roasted Rack of Lamb Provencal with Baby New Potatoes
香草烤羊扒伴新薯
- Pan-fried Beef Steak with Clam and Herb Butter Brandy Sauce
香煎牛扒伴香草蜆肉牛油汁
- Tortellini with Wild Mushroom Cream Sauce
意式雲吞配野菌忌廉汁
- Grilled Pork Neck Served with Spicy
泰式豬頸肉
- Sautéed Slice of Cuttle Fish with Celery and Bell Pepper
彩椒芹香炒花枝片
- Braised Seasonal Vegetable with Assorted Mushroom
蠔皇珍菌燴時蔬
- Braised E-fu Noodles with Conpoy, Enoki Mushroom and Crab Meat
瑤柱金菇蟹肉炆伊麵
- Fried Rice with Shrimps, Conpoy, BBQ Pork and Diced Vegetables
明蝦瑤柱叉燒菜粒炒飯

DESSERTS | 甜品

Homemade Cheese Cake 芝士蛋糕, Baked Apple Crumble 焗蘋果金寶,
Chestnut Cake 栗子蛋糕, Mini Fruit Tart 迷你果撻,
Bread and Butter Pudding 牛油麵包布甸, Tiramisu 意大利芝士蛋糕,
Fruit Napoleon Cake 鮮果拿破崙餅, Christmas Pudding 聖誕布甸,
Christmas Log Cake 聖誕樹頭蛋糕, Christmas Cookies 聖誕曲奇,
Christmas Stollen 聖誕果子甜麵包, Fresh Fruit Platter 鮮果拼盤,
Ice-cream Station 雪糕站

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

DINNER BUFFET MENU A

自助晚餐菜譜 A

APPETIZERS AND SALADS | 頭盤及沙律

- Assorted Sushi and Rice Roll
雜錦壽司拼飯卷
- Cooked Shrimp, Snow Crab Leg, Jade Whelk and New Zealand Green Mussels on Ice
熟蝦、松葉蟹腳、翡翠螺及紐西蘭青口
- Smoked Salmon and Smoked Mackerel
煙燻三文魚拼煙燻鯖魚柳
- Italian Mattonella Cured Ham with Melon
意大利風乾火腿伴蜜瓜
- Roasted Beef Striploin, Italian Salami, Liver Terrine and Smoked Duck Breast
燒牛肉、莎樂美腸、肝醬批及煙燻鴨胸
- Roasted Turkey with Fresh Pineapple and Cranberry Sauce
燒火雞配鮮菠蘿及金巴倫子汁
- Tomato and Mozzarella Cheese with Pesto
意式芝士番茄配香草醬
- Poached Salmon and Broccoli Salad
焗三文魚西蘭花沙律
- Cucumber Salad with Crab Meat and Crab Roe
日式蟹籽蟹柳青瓜沙律
- Melon Salad with Baby Shrimps
明蝦蜜瓜沙律
- Thai Pomelo Salad
泰式柚子沙律
- Cherry Tomato, Cucumber, Beetroot, Whole Kernel Corn and Jade Sprouts
車厘茄、青瓜、紅菜頭、粟米及翡翠苗
- Garden Mixed Salad and Romaine Lettuce
田園雜菜沙律及羅馬生菜沙律

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

DINNER BUFFET MENU A

自助晚餐菜譜 A

HOT ENTREES | 熱盤

- Pan-fried Tiger Prawn, served with Spicy Garlic Tomato Sauce
香煎老虎蝦配香蒜番茄汁
- Baked Salmon Fillet with Herbs Crust in Lemon Wedge
香草焗三文魚柳檸檬角
- Pan-fried Beef Steak with Button Mushroom Cream Gravy
香煎牛扒配白菌忌廉燒汁
- Roasted Turkey Breast with Honey Glazed Chestnuts and Baby Carrots
烤火雞胸配蜜餞甘栗及小甘筍
- Indian Fish Curry
印度咖喱魚柳
- Grilled Mixed Vegetable with Herb and Olive Oil
香草橄欖油扒雜菜
- Stir-fried Scallops and Cuttlefish with XO Sauce
XO醬炒花枝帶子
- Braised Seasonal Vegetables with Shiitake and Bamboo Pith
鮮冬菇竹筍扒時蔬
- Fried Rice with Chicken and Pineapple
菠蘿雞粒炒飯
- Braised U-don with Eel in Teryaki Sauce
醬汁鰻魚炆烏冬
- Chinese BBQ Platter
中式燒味拼盤

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

DINNER BUFFET MENU A

自助晚餐菜譜 A

SOUPS | 精選湯羹

- Braised Conpoy and Yellow Chive Thick Soup
韭黃瑤柱羹
- Cream of Asparagus Soup with Scallops
忌廉蘆筍帶子湯
- Assorted Bread and Roll, served with Butter
各式麵包配牛油

CARVING | 烤肉

- Honey and Mustard Glazed Gammon Ham served with Pineapple Gravy
蜜糖芥末焗金門火腿配鳳梨燒汁

DESSERTS | 甜品

Homemade Cheese Cake 芝士蛋糕, Chocolate Cake 朱古力蛋糕,
Black Forest Cake 黑森林蛋糕, Bread and Butter Pudding 牛油麵包布甸,
Tiramisu 意大利芝士蛋糕, Fresh Fruit Napoleon 鮮果拿破崙餅,
Chilled Sweetened Sago Cream with Mango and Pomelo 楊枝甘露,
Christmas Pudding 聖誕布甸, Christmas Log Cake 聖誕樹頭蛋糕,
Christmas Stollen 聖誕果子甜麵包, Fresh Fruit Platter 鮮果拼盤,
Ice-cream Station 雪糕站

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

DINNER BUFFET MENU B

自助晚餐菜譜 B

APPETIZERS AND SALADS | 頭盤及沙律

- Assorted Sushi and Rice Roll
雜錦壽司拼飯卷
- Cooked Shrimp, Snow Crab Leg, Edible Crab, Jade Whelk and New Zealand Green Mussels on Ice
熟蝦、松葉蟹腳、麵包蟹、翡翠螺及紐西蘭青口
- Italian Mattonella Cured Ham with Melon
意大利風乾火腿 伴蜜瓜
- Smoked Salmon and Smoked Mackerel
煙燻三文魚拼煙燻鯖魚柳
- Roasted Beef, Italian Salami, Liver Terrine and Smoked Duck Breast
燒牛肉、莎樂美腸、肝醬批及煙燻鴨胸
- Roasted Turkey with Fresh Pineapple and Cranberry Sauce
燒火雞 配 鮮菠蘿及金巴倫子汁
- Japanese Baby Octopus and Sea Snail Salad
日式迷你八爪魚及味付螺肉沙律
- Green Asparagus with Olive Oil and Shaved Parmesan Cheese
青蘆筍伴橄欖油及巴馬臣芝士
- Cream Cheese and Diced Tomato Salad with Yuzu Dressing
忌廉芝士番茄沙律配柚子汁
- Grilled Fillet of Tuna Fish with Pepper, served with Sesame Dressing
香煎黑椒吞拿魚柳配芝麻汁
- Thai Papaya and Shrimp Salad
泰式木瓜蝦沙律
- Cucumber Salad with Crab Meat and Crab Roe
日式蟹籽蟹柳青瓜沙律
- Cherry Tomato, Cucumber, Beetroot, Whole Kernel Corn and Jade Sprout
車厘茄、青瓜、紅菜頭、粟米及翡翠苗
- Garden Mixed Salad and Romaine Lettuce
田園雜菜沙律及羅馬生菜沙律

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

DINNER BUFFET MENU B

自助晚餐菜譜 B

HOT ENTREES | 熱盤

- Baked Salmon Fillet with Italy Style
意式焗三文魚柳
- Roasted Pork Loin with Prune and Onion Marmalade
燒豬柳配蜜餞西梅洋葱醬
- Baked Oyster with Bacon and Spinach Cream Sauce
煙肉菠菜忌廉汁焗蠔
- Roasted Turkey Breast with Honey Glazed Chestnuts and Baby Carrots
烤火雞胸配蜜餞甘栗及小甘筍
- Grilled Lamb Chops with Rosemary and Balsamic Vinegar Reduction
烤羊扒配迷迭香葡萄香醋
- Spanish Paella
西班牙海鮮飯
- Stir-fried Scallops and Broccoli with XO Sauce
XO醬炒西蘭花帶子
- Thai Style Prawns Curry
泰式咖喱大蝦
- Braised Seasonal Vegetables with Assorted Mushrooms
蠔皇珍菌燴時蔬
- Braised E-fu Noodles with Truffle and Crab Meat
松露醬蟹肉炆伊麵
- Chinese BBQ Platter
中式燒味拼盤

2026 CHRISTMAS BUFFET PACKAGE 聖誕聯歡派對套餐2026

DINNER BUFFET MENU B

自助晚餐菜譜 B

SOUPS | 精選湯羹

- Braised Seafood Soup with Bamboo Pith
竹笙海皇羹
- Shrimp Bisque with Crab Meat
蟹肉鮮蝦濃湯
- Assorted Bread and Roll, served with Butter
各式麵包配牛油

CARVING | 烤肉

- Low Temperature Roasted Beef Steak served with Gravy and Black Pepper Sauce
低温烤香料牛扒配燒汁及黑椒汁

DESSERTS | 甜品

Home-made Cheese Cake 芝士蛋糕, Chocolate Cake 朱古力蛋糕,
Black Forest Cake 黑森林蛋糕, Bread and Butter Pudding 牛油麵包布甸,
Tiramisu 意大利芝士蛋糕, Fresh Fruit Napoleon 鮮果拿破崙餅,
Chilled Sweetened Sago Cream with Mango and Pomelo 楊枝甘露,
Christmas Pudding 聖誕布甸, Christmas Log Cake 聖誕樹頭蛋糕,
Christmas Stollen 聖誕果子甜麵包, Fresh Fruit Platter 鮮果拼盤,
Ice-cream Station 雪糕站