



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

# GO GOAL Meeting Package 2023 會議套餐 2023

## Full Day Package 全日會議套餐

每位 HK\$650\* per person

- ✓ Room rental from 9:00am to 5:00pm  
全日房租 (由早上九時至下午五時)
- ✓ FREE One hour extension<sup>▲</sup>  
額外一小時免費延長<sup>▲</sup>
- ✓ Coffee and tea supply throughout the meeting  
於會議期間無限量供應咖啡及紅茶
- ✓ Two themed coffee breaks with 3 choices of refreshment for each break  
兩次主題茶點招待 (可從一個主題選擇三款小食)
- ✓ Choice of Western & Chinese Lunch  
西式及中式午餐之選  
Please select one of the options below 可選以下其中一款 :
  - Buffet Lunch at The Window Café  
倚窗閣自助午餐
  - GO GOAL Western Business Set Lunch at The Window Café  
倚窗閣 GO GOAL 西式商務午餐
  - GO GOAL Chinese Business Set Lunch at Loong Yat Heen (Additional HK\$50\* per person)  
龍逸軒 GO GOAL 中式商務午餐 (每位另加港幣 50 元\*)
- ✓ Standard meeting and audio-visual equipment  
標準會議儀器及音響設備

## Half Day Package 半日會議套餐

每位 HK\$550\* per person

- ✓ Room rental from 9:00am to 1:00pm OR 1:00pm to 5:00pm  
半日房租 (由早上九時至下午一時或下午一時至五時)
- ✓ Coffee and tea supply throughout the meeting  
於會議期間無限量供應咖啡及紅茶
- ✓ One themed coffee break with 3 choices of refreshment  
一次主題茶點招待 (可從一個主題選擇三款小食)
- ✓ Choice of Western & Chinese Lunch  
西式及中式午餐之選  
Please select one of the options below 可選以下其中一款 :
  - Buffet Lunch at The Window Café  
倚窗閣自助午餐
  - GO GOAL Western Business Set Lunch at The Window Café  
倚窗閣 GO GOAL 西式商務午餐
  - GO GOAL Chinese Business Set Lunch at Loong Yat Heen (Additional HK\$50\* per person)  
龍逸軒 GO GOAL 中式商務午餐 (每位另加港幣 50 元\*)
- ✓ Standard meeting and audio-visual equipment  
標準會議儀器及音響設備



February - August 2023

- ✓ 1 FREE for every 9 participants  
每九位惠顧即送一位
- ✓ Complimentary venue UPGRADE to The Middle Row Bar for coffee break<sup>▲</sup>  
免費場地升級至中間道酒吧享用茶點<sup>▲</sup>

<sup>▲</sup>subject to availability 視乎供應情況而定

\* The above meeting packages are applicable to meeting with a minimum of 9 persons 只適用於九位或以上之會議

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

\* The above prices are valid until 31 December 2023 以上價目有效日期至 2023 年 12 月 31 日

**For more details, please contact our Catering Department:  
如欲查詢更多資料，請與酒店宴會部聯絡：**

**Tel 電話: (852) 2734 3869**

**Fax 傳真: (852) 2316 2550**

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

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



## THEMED COFFEE BREAK REFRESHMENT MENU

主題茶點餐單

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

<p><b><u>Deluxe Fusion Theme Break</u></b></p> <p>荔枝薑鵝肝慕絲 Foie Gras Mousse with Ginger &amp; 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><b><u>Oriental Theme Break</u></b></p> <p>黑椒蜜糖雞中翼 Roasted Chicken Wing with Black Pepper &amp; 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><b><u>Continental Theme Break</u></b></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 Bolognese 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><b><u>Asia Theme Break</u></b></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 Chinese Wolfberry with Osmanthus Pudding</p>
<p><b><u>Tropical Theme Break</u></b></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><b><u>Fruit &amp; Healthy Theme Break</u></b></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>迷你芒果拿破崙 Mini Mango Mille-Feuille</p> <p>迷你果撻 Mini Fruit Tartlet</p> <p>生果片 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



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## GO GOAL 西式商務午餐

### GO GOAL 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

香草檸檬牛油焗盲鱸魚柳

*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



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## GO GOAL 中式商務午餐

### GO GOAL Chinese Business Set Lunch



蜜汁叉燒 尖椒皮蛋 香辣脆金磚 鎮江肴肉

*Barbecued Pork*

*Century Egg with Pepper*

*Deep-fried Diced Bean Curd Coated in Chilli Bean Sauce*

*Marinated Pork in Dark Vinegar*



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*



紅酒燴牛尾

*Stewed Ox's Tail with Carrot in Red Wine*



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*



精美甜點

*Dessert of the Day*

龍逸軒

Loong Yat Heen

