

Full Day Meeting Package 2023 二零二三年全日會議套餐

HK\$650* per person, including: 每位港幣 650*，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)
- ☞ Coffee and tea supply throughout the meeting
會議期間之咖啡及紅茶供應
- ☞ 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 3 款小食)
- ☞ Choice of buffet lunch or 3-course Western lunch set at *The Window Café*
於倚窗閣享用午餐 (可選擇自助午餐或三道菜西式商務午餐)
- ☞ A supplement of HK\$80* per person for Chinese set lunch at Loong Yat Heen
只須每位另加港幣 80*，即可於龍逸軒享用自選中式商務午餐
- ☞ Standard meeting and audio-visual equipment
由酒店所提供之指定會議儀器及音響設備

Half Day Meeting Package 2023 二零二三年半日會議套餐

HK\$550* per person, including: 每位港幣 550*，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)
- ☞ Coffee and tea supply throughout the meeting
會議期間之咖啡及紅茶供應
- ☞ 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 3 款小食)
- ☞ Choice of buffet lunch or 3-course Western set lunch at *The Window Café*
於倚窗閣享用午餐 (可選擇自助午餐或三道菜西式商務午餐)
- ☞ A supplement of HK\$80* per person for Chinese set lunch at Loong Yat Heen
只須每位另加港幣 80*，即可於龍逸軒享用自選中式商務午餐
- ☞ Standard meeting and audio-visual equipment
由酒店所提供之指定會議儀器及音響設備

* The above meeting packages are applicable to meeting with a minimum of 8 persons 只適用於八位或以上之會議

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

* 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，請與九龍酒店宴會部聯絡：**

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: <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 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><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>馬來雜錦沙撈越 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><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

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*

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

