

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\$50* per person for Chinese Set Lunch at *Loong Yat Heen*
只須每位另加港幣 50 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\$50* per person for Chinese Set Lunch at *Loong Yat Heen*
只須每位另加港幣 50 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 8 persons 只適用於8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)

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

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 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 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