2022 Celebration Packages

From just HKD8,680 per table of 12 persons or HKD730 per person, you can enjoy a range of delightful privileges with our Celebration Packages. Exclusive benefits include:

- A choice of Chinese set dinner or Western buffet dinner menus
- Free flow of soft drinks, chilled orange juice and selected beer for three hours during dinner
- Red eggs and soured ginger (Applicable to Baby's 100 Days celebration dinner)
- Chinese longevity buns (Applicable to Chinese birthday dinner)
- Complimentary Chinese tea and condiments
- Complimentary use of mahiong
- Complimentary use of karaoke system (subject to availability)
- Complimentary parking for two cars during dinner
- Invitation cards (eight sets per table, excluding printing)
- Free corkage for self-brought wine and liquor (one bottle per table of 12 persons)

All prices are subject to a 10% service charge.

Not applicable to wedding events.

Packages are valid from 27 May to 31 October 2022

For more details or reservations, please contact our **Event Sales Department** at **2313-4503 /4207** or email eventsales@newworldmillenniumhotel.com.

2022 歡聚宴

驚喜價 每席由港幣 8,680 元起 (12 位用) / 每位港幣 730 元起,包括以下多項精彩優惠:

- 精選中式菜譜或西式自助餐菜譜
- 席間三小時任飲汽水、橙汁及精選啤酒
- 奉送紅雞蛋及酸薑(適用於中式百日喜宴)
- 奉送蟠桃壽包(適用於中式壽宴)
- 免費提供香茗及檳芥
- 免費麻鵲耍樂設備
- 免費享用卡拉 OK 設備 (視乎供應而定)
- 於晚宴期間免費代泊兩部房車
- 精美中式請柬 (每席八套) (不包括印刷)
- 自攜烈酒及洋酒免收開瓶費 (每席乙瓶)

以上價目均另加一服務費 以上菜譜不適用於婚宴 有效期由 2022 年 5 月 27 日至 2022 年 10 月 31 日

查詢或訂座,請聯絡宴會營業部

電話: 2313-4503 / 4207

電郵: eventsales@newworldmillenniumhotel.com

250522

精選中式菜譜A Chinese Dinner Menu A

鴻運乳豬(半隻)伴海蜇 Barbecued half suckling pig with jelly fish

XO醬西蘭花蝦球花枝 Sautéed prawns, sliced squid and broccoli with homemade XO chilli sauce

葡汁野菌帶子芋茸酥盒 Deep-fried mashed taro stuffed with diced scallop and mushroom in Portuguese sauce

金 腿 蟹 肉 扒 鮮 菇 翡 翠 苗 Braised vegetables with straw mushrooms, crab meat and minced Jinhua ham

> 竹笙海皇瑤柱羹 Braised bird's nest with seafood, bamboo pith and conpoy

翡翠鮑甫扣玉掌 Braised abalone slices with duck feet and vegetables

> 清蒸沙巴花尾龍躉 Steamed Sabah garoupa

脆皮南乳吊燒雞 Deep-fried crispy chicken with preserved red bean curd sauce

金沙蝦仁雞絲炒飯 Fried rice with shredded chicken and shrimps with mashed salted egg yolk

> 高湯水餃伊麵 E-fu noodles with shrimp dumplings in supreme broth

東雪耳椰汁海底椰西米露 Chilled sago cream with snow fungus, palm fruit and coconut juice

> 美點雙輝影 Chinese petits fours

每席港幣 8,680 元 供 12 位用 HKD 8,680 per table of 12 persons

席間(三小時)任飲汽水、橙汁及精選啤酒 Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner

優惠套餐須視乎酒店供應情況而定,以上價目須另加一服務費 The package is subject to the hotel's availability. Above price is subject to a 10% service charge

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精選中式菜譜B Chinese Dinner Menu B

鴻運乳豬全體 Barbecued suckling pig

 ${\sf X}$ O 醬 蜜 糖 豆 蝦 球 花 枝 Sautéed prawns and sliced squid with honey beans and homemade XO chilli sauce

百花炸釀蟹拑 Deep-fried crab claws stuffed with minced shrimp

竹笙瑤柱扒鮮菇西蘭花 Braised broccoli topped with bamboo pith, shredded conpoy and straw mushrooms

碧綠蝦籽金錢扣婆參 Stewed sea cucumbers and black mushrooms with vegetables and shrimp roe

> 清蒸沙巴老虎斑 Steamed Sabah tiger garoupa

鹽 焗 蒜 香 雞 Baked chicken in rock salt with minced garlic

> 高湯鮮蝦雲吞 Wonton noodles in bouillon

> > 福建炒絲苗

Fried rice with assorted seafood in Fujian style

凍香芒布甸 Chilled fresh mango pudding

> 美點雙輝影 Chinese petits fours

每席港幣 9,980 元 供 12 位用 HKD9,980 per table of 12 persons

席間(三小時)任飲汽水、橙汁及精選啤酒 Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner

優惠套餐須視乎酒店供應情況而定,以上價目須另加一服務費 The package is subject to the hotel's availability. Above price is subject to a 10% service charge

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精選中式菜譜C Chinese Dinner Menu C

大 蝦 鮮 果 沙 律 Fresh prawn and fruit salad

西蘭花玉帶花枝 Sautéed sliced squid and scallops with broccoli

香脆鳳尾百花蝦 Deep-fried shrimp with minced shrimp paste

翡翠蒜子玉環瑤柱脯 Braised vegetable marrow stuffed with whole conpoy and garlic

姬松茸蟲草花雪耳北菇燉竹絲雞 Double-boiled chicken with Matsutake, cordyceps, fungus and black mushrooms

碧綠原隻八頭鮑魚扣玉掌 Braised whole 8-head abalone with duck feet and vegetables

清蒸海星斑 Steamed spotted garoupa

脆皮炸子雞 Deep-fried crispy chicken

上湯煎粉果 Pan-fried shrimp dumplings in bouillon

鮮蝦荷葉飯 Fried rice with diced shrimp wrapped in lotus leaf

楊 枝 甘 露 Chilled sago cream with mango and pomelo

> 美點雙輝影 Chinese petits fours

每席港幣 10,980 元 供 12 位用 HKD10,980 per table of 12 persons

席間(三小時)任飲汽水、橙汁及精選啤酒 Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner

優惠套餐須視乎酒店供應情況而定,以上價目須另加一服務費 The package is subject to the hotel's availability. Above price is subject to a 10% service charge

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千禧新世界香港酒店 NEW WORLD MILLENNIUM

HONG KONG HOTEL

精選西式自助餐菜譜A Western Buffet Dinner Menu A

Cold Selection and Salads 冷盤及沙律類

Seafood on Ice 凍鎮海鮮

(Crab Legs, Mussel, Brawn Crab, Shrimp) (蟹腳、青口、麵包蟹、鮮蝦) Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嗲汁、乾葱紅洒醋汁、泰式辣汁 Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜 Cured Salmon Gravlax 刁草醃漬三文魚

Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加洲卷 Japanese Soba Noodles 日式蕎麥冷麵

Shredded Chicken, Cucumber, Green Bean Noodles, Sesame Sauce 雞絲粉皮

Chilled Prawn Cocktail, Spicy Tomato Sauce 凍蝦咯嗲、辣番茄汁 Smoked Duck Breast Roll, Green Papaya, Black Truffle 煙燻鴨胸卷、青木瓜、黑松露菌 Mozzarella, Tomato- Basil Pesto Salad 水牛奶芝士、番茄、羅勒香草醬沙律

Nicoise Salad, Tuna, Black Olive, Tomato 尼哥斯沙律

Selection of Garden Greens 田園青菜沙律

Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜

Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘萄、青瓜、粟米、紅腰豆、車厘番茄 Selection of Condiments& Dressing 精選沙律配料, 醬汁 Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士

Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil

凱撒汁、千島汁、日式汁、意大利黑醋、橄欖油

Soup 湯類

Russian Borscht 羅宋湯 Fresh Bakery Basket, Butter 新鮮麵包、牛油

Carvery 烤肉類

Honey Glazed Bone Ham, Honey Mustard Jus 蜜汁烤焗火腿、芥末燒汁

Hot Entrées 熱盤類

Cantonese Barbecued Specialties 廣東燒味精選

(Soy Chicken, Barbecued Pork, Roasted Goose) (豉油雞、蜜汁叉燒、明爐燒鵝)

Grilled Beef Tenderloin, Bordelaise Jus 扒牛柳、乾葱紅酒燒汁 Slow Cooked Chicken- Foie Gras Roulade, Cèpes Jus 慢煮雞肉鴨肝卷、牛肝菌燒汁

Seared Seabass, Tarragon Cream Sauce 香煎海鱸魚, 龍蒿草忌廉汁

Grilled Herb Pork Chop, Pineapple, Tomato, Olive, Onion Jus 香草豬扒、菠蘿、番茄、橄欖、洋葱燒汁 Indian Curry Fish, Vegetable Biryani Rice 印度咖喱魚肉、素菜燴飯

Steamed Garoupa, Soy Sauce 原條清蒸石班 Wok-fried Squid, Celery 西芹炒鮮魷

Wok-fried Scallop, Broccoli 西蘭花炒帶子

Singapore Fried Rice Vermicelli 星洲炒米

Sautéed Seasonal Vegetables 清炒時蔬

Desserts 甜品類

Fresh Sliced Fruits 新鮮生果片 Dark Chocolate Mousse 香濃朱古力慕絲 Mango Pineapple Mousse Cake 香芒菠蘿慕絲蛋糕 German Cheese Cake 德國芝士蛋糕 Apple Financier 蘋果金磚蛋糕 Blueberry Dacquoise 藍莓杏仁蛋白蛋糕 Caramel Custard 焦糖燉蛋

> Honeydew Sago Soup 蜜瓜西米露 咖啡或茶 Coffee or tea

每位HKD港幣 730元 per person

以上價目須另加一服務費 Price is subject to 10% service charge

席間(三小時)任飲汽水、橙汁及精選啤酒 Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner (40 位或以上 Minimum 40 persons)

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千禧新世界香港酒店 NEW WORLD MILLENNIUM

HONG KONG HOTEL

精選西式自助餐菜譜B Western Buffet Dinner Menu B

Cold Selection and Salads 冷盤及沙律類

Seafood on Ice 凍鎮海鮮

(Crab Legs, Sea Whelk, Brawn Crab, Shrimp) (蟹腳、海螺、麵包蟹、鮮蝦) Cocktail Sauce, Shallot Red Wine Vinaigrette, Thai Chili Sauce 咯嗲汁、乾葱紅酒醋汁、泰式辣汁 Deluxe Cold Cuts, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜

Cured Salmon Gravlax 刁草醃漬三文魚 Deluxe Sushi, Sashimi, California Roll 精選壽司、刺身、加洲卷 Japanese Soba Noodles 日式蕎麥冷麵

Cucumber, Black Fungus, Prawn, Sichuan Chili Sauce 麻辣青瓜、黑木耳、鮮蝦 Tuna Ceviche, Shiso, Wasabi, Ponzu 醃漬吞拿魚、紫蘇葉、青介末、柚子醬油 Lobster, Feta Cheese, Mango- Cocktail 龍蝦、希臘芝士、香芒咯嗲 Mozzarella, Tomato, Basil Pesto –Salad 水牛奶芝士、番茄、羅勒香草酱沙律 Charcoal Grilled Beef, Sweet Corn, Couscous –Salad 炭燒牛肉、粟米、中東米沙律 Selection of Garden Greens 田園青菜沙律 Romaine Lettuce, Lollo Rosso, Frisée 羅馬生菜、卷生菜、細葉生菜 Carrot, Cucumber, Sweetcorn, Kidney Beans, Cherry Tomato 甘苟、青瓜、粟米、紅腰豆、車厘番茄 Selection of Condiments& Dressing 精選沙律配料、醬汁 Garlic Croutons, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士 Caesar-Thousand Island-Japanese Dressings, Balsamic Vinegar, Olive Oil 凱撒汁、島汁、日式汁、竟大利黑醋、橄欖油 Cucumber, Black Fungus, Prawn, Sichuan Chili Sauce 麻辣青瓜、黑木耳、鮮蝦

凱撒汁、島汁、日式汁、意大利黑醋、橄欖油

Soup 湯類

Cognac Lobster Bisque 干邑龍蝦忌廉湯 Fresh Bakery Basket, Butter 新鮮麵包、牛油

Carvery 烤肉類

Roast Rib Eye of Beef, Black Pepper Jus 烤焗牛肉肉眼, 黑胡椒燒汁

Hot Entrées 熱盤類

Cantonese Suckling Pig, Barbecued Specialties 廣東乳豬燒味精選
(Suckling Pig, Soy Chicken, Barbecued Pork, Roasted Goose) (化皮乳豬、豉油雞、蜜汁叉燒、明爐燒鵝)
Roast Rack of Lamb, Rosemary Jus 烤羊架、迷迭香燒汁
Grilled Beef Tenderloin, Confit Tomato, Bordelaise Jus 扒牛柳、油封番茄、乾葱紅酒燒汁
Roasted Duck Breast à l'Orange 橙香烤鴨胸

Barbecued Baby Pork Rib 烤焗美式豬肋骨 Japanese Teriyaki Salmon 日式照燒三文魚

Thai Green Curry Prawns, Coconut Rice 泰式青咖喱蝦球、椰香飯 Steamed Garoupa, Soy Sauce 原條清蒸石班

Braised Vegetables, Black Mushrooms 北菇扒時蔬 Wok-fried Scallop, Broccoli 西蘭花炒帶子 Fried Rice- Tao Li Style 桃里錦繡炒絲苗

<u>Desserts 甜品類</u> Fresh Sliced Fruits 新鮮生果片 Apple Financier 蘋果金磚蛋糕 Strawberry Mousse 士多啤梨慕絲 Chestnut Cake 栗子蛋糕 Green Tea, Red Bean Roll Cake 綠茶、紅豆卷蛋糕 American Cheese Cake 美國芝士蛋糕 White Forest Cake 白森林蛋糕 Mango Sago Soup 香芒西米露

咖啡或茶 Coffee or tea

每位HKD港幣 880元 per person

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席間(三小時)任飲汽水、橙汁及精選啤酒 Free flow of soft drinks, chilled orange juice and selected beer for 3 hours during dinner (40 位或以上 Minimum 40 persons)

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> > 72 Mody Road, Tsim Sha Tsui East, Kowloon, Hong Kong 香港九龍尖沙咀東部麼地道 72 號