



# Christmas

## 2024 BUFFET PACKAGE

## 2024 聖誕聯歡派對套餐



### LUNCH BUFFET 自助午餐

MENU 套餐A 每位HK\$468 PER PERSON

MENU 套餐B 每位HK\$618 PER PERSON

### DINNER BUFFET 自助晚餐

MENU 套餐A 每位HK\$668 PER PERSON

MENU 套餐B 每位HK\$718 PER PERSON

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



catering.khfh@harbour-plaza.com



(852) 3160 6920



www.harbour-plaza.com/kowloonharbourfront



8 Hung Luen Road, Hunghom Bay, Kowloon, Hong Kong  
香港九龍紅磡灣紅鸞道8號



## 2024 CHRISTMAS BUFFET PACKAGE

### 2024 聖誕聯歡派對套餐

LUNCH MENU 自助午餐A 每位HK\$468 PER PERSON

LUNCH MENU 自助午餐B 每位HK\$618 PER PERSON

DINNER MENU 自助晚餐A 每位HK\$668 PER PERSON

DINNER MENU 自助晚餐B 每位HK\$718 PER PERSON

### Exclusive privileges for 40 guests or above: 預訂40位以上，即可享有以下優惠

- 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 favors  
聖誕派對小玩意
- A bowl of welcome fruit punch during the 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)

#### 備註 Remarks:

- 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 2024  
有效日期至2024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

# 2024 CHRISTMAS BUFFET PACKAGE

## 2024 聖誕聯歡派對套餐

### 自助午餐菜譜 A LUNCH BUFFET MENU 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

烤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燻火腿

Tuna Fish and Potato Salad

吞拿魚馬鈴薯沙律

Cherry Tomato, Cucumber, Whole Kernel Corn and Jade Sprout

車厘茄、青瓜、粟米及翡翠苗

Garden Mixed Salad

田園雜菜沙律

#### **Dressing and Condiments 醬汁及配料**

Thousand Island Dressing, Vinaigrette, Caesar Dressing,

Yuzu Vinaigrette and Japanese Sesame Dressing

千島汁、油醋汁、凱撒沙律汁、柚子汁及和風芝麻汁

Bread Crouton, Bacon Bit, Parmesan Cheese

and Pumpkin Seed

麵包粒、煙肉粒、巴馬臣芝士及南瓜籽

# 2024 CHRISTMAS BUFFET PACKAGE

## 2024 聖誕聯歡派對套餐

### 自助午餐菜譜 A LUNCH BUFFET MENU A

#### 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

#### 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  
Roasted Turkey Breast with Honey Glazed  
Chestnuts 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 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  
雪菜火鴨絲炆米  
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

#### Beverage 飲品

Coffee or Tea  
咖啡或茶  
Beer, Chilled Orange Juice,  
Soft Drinks  
啤酒、冰凍橙汁、汽水

每位HK\$468 per person

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

# 2024 CHRISTMAS BUFFET PACKAGE

## 2024 聖誕聯歡派對套餐

### 自助午餐菜譜 B LUNCH BUFFET MENU 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

#### Dressing and Condiments 醬汁及配料

Thousand Island Dressing, Vinaigrette, Caesar Dressing,

Yuzu Vinaigrette and Japanese Sesame Dressing

千島汁、油醋汁、凱撒沙律汁、柚子汁及和風芝麻汁

Bread Croutons, Bacon Bits, Parmesan Cheese and Pumpkin Seeds

麵包粒、煙肉粒、巴馬臣芝士及南瓜籽

# 2024 CHRISTMAS BUFFET PACKAGE

## 2024 聖誕聯歡派對套餐

### 自助午餐菜譜 B LUNCH BUFFET MENU B

#### 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

#### 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

#### Beverage 飲品

Coffee or Tea  
咖啡或茶  
Beer, Chilled Orange Juice,  
Soft Drinks  
啤酒、冰凍橙汁、汽水

**每位HK\$618 per person**

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

# 2024 CHRISTMAS BUFFET PACKAGE

## 2024 聖誕聯歡派對套餐

### 自助晚餐菜譜 A DINNER BUFFET MENU 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

#### Dressing and Condiments 醬汁及配料

Thousand Island Dressing, Vinaigrette, Caesar Dressing, Yuzu Vinaigrette and

Japanese Sesame Dressing

千島汁、油醋汁、凱撒沙律汁、柚子汁及和風芝麻汁

Bread Crouton, Bacon Bit, Parmesan Cheese and Pumpkin Seed

麵包粒、煙肉粒、巴馬臣芝士及南瓜籽

# 2024 CHRISTMAS BUFFET PACKAGE

## 2024 聖誕聯歡派對套餐

### 自助晚餐菜譜 A

### DINNER BUFFET MENU A

#### Soup 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

#### 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 Teryiaki Sauce  
醬汁鰻魚炆烏冬
- Chinese BBQ Platter  
中式燒味拼盤

#### 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

#### Beverage 飲品

- Coffee or Tea  
咖啡或茶
- Beer, Chilled Orange Juice,  
Soft Drinks  
啤酒、冰凍橙汁、汽水

每位HK\$668 per person

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



# 2024 CHRISTMAS BUFFET PACKAGE

## 2024 聖誕聯歡派對套餐

### 自助晚餐菜譜 B DINNER BUFFET MENU 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

#### Dressing and Condiments 醬汁及配料

Thousand Island Dressing, Vinaigrette, Caesar Dressing, Yuzu Vinaigrette and Japanese Sesame Dressing

千島汁、油醋汁、凱撒沙律汁、柚子汁及和風芝麻汁

Bread Crouton, Bacon Bit, Parmesan Cheese and Pumpkin Seed

麵包粒、煙肉粒、巴馬臣芝士及南瓜籽

# 2024 CHRISTMAS BUFFET PACKAGE

## 2024 聖誕聯歡派對套餐

### 自助晚餐菜譜 B

## DINNER BUFFET MENU B

#### Soup 精選湯羹

- Braised Seafood Soup with Bamboo Pith  
竹筴海皇羹
- 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

#### 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

#### 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

#### Beverage 飲品

- Coffee or Tea  
咖啡或茶
- Beer, Chilled Orange  
Juice, Soft Drinks  
啤酒、冰凍橙汁、汽水

**每位HK\$718 per person**

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