

## 團年春茗套餐 2025 Chinese Spring Dinner Package 2025

推廣期由即日起至 2025 年 3 月 31 日 Valid from now until 31 March 2025

迎春接福宴 Prosperity Menu : 每席 港幣 **HK\$8,388 元\*** per table  
如意吉祥宴 Fortune Menu : 每席 港幣 **HK\$9,688 元\*** per table  
大展鴻圖宴 Success Menu : 每席 港幣 **HK\$12,388 元\*** per table

惠顧 4 席或以上，可享以下優惠：

### Complimentary privileges for bookings with a minimum of 4 tables:

- 席間無限量供應汽水、橙汁及指定啤酒 3 小時  
Free flow of soft drinks, chilled orange juice and house beer for 3 hours
- 席前雜果賓治乙盤 (不含酒精成分)  
One bowl of Welcome Fruit Punch (Non-alcoholic)
- 典雅餐桌佈置  
Elegant dining table centerpiece
- 5小時免費私家車泊車車位3個 · 額外每小時淨價港幣\$80元  
5-hour free parking at hotel with valet parking service for 3 private cars;  
A further charge of HK\$80 nett per hour will be charge thereafter
- 每席自攜洋酒免收開瓶費乙支  
Free corkage for 1 bottle of self-brought wine or hard liquor per table
- 全場音響設備  
Hotel PA system with microphones
- 中國茗茶供應及席前麻雀耍樂  
Chinese tea to be served throughout event and Mahjong tables and sets before dinner

於 **2024年9月30日** 或之前訂購**2圓** (每圓以12人計) 或以上酒席並支付訂金可享以下優惠<sup>^</sup>  
**Early Bird Offer (For bookings on or before 30 September 2024 with a minimum of 2 round tables) <sup>^</sup> with deposit**

- ✓ 可享春茗團年菜譜9折優惠 10% discount for Chinese Spring Dinner Menus
- ✓ 可享席間無限量供應汽水、橙汁及指定啤酒3小時  
Free flow of soft drinks, chilled orange juice and house beer for 3 hours

#### 惠顧2至4圓酒席

##### Bookings with 2 - 4 round tables

- ✓ 倚窗閣自助午餐兌換券 2張  
Buffet Lunch vouchers for 2 persons at  
The Window Café

#### 惠顧5圓或以上酒席

##### Bookings with a minimum of 5 round tables

- ✓ 倚窗閣自助晚餐兌換券 2張  
Buffet Dinner vouchers for 2 persons at  
The Window Café

<sup>^</sup>優惠不適用於指定日期之宴會 Offer not available for event held on specific dates

\*另收加一服務費 Subject to 10% service charge

條款及細則 Terms & Conditions

- 優惠如有更改，恕不另行通知 Offers are subject to change without prior notice
- 不可與其他優惠一併使用 Cannot be used in conjunction with other promotional offers
- 如有任何爭議，九龍酒店保留最終決定權 The Kowloon Hotel reserves all right upon any disputes

如欲查詢更多資料，請與宴會部聯絡：

For more details, please contact Catering Department:

電話 Tel : (852) 2734 3869 傳真 Fax : (852) 2301 2000

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

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

## 團年春茗套餐 2025 CHINESE SPRING DINNER PACKAGE 2025

### 迎春接福宴 Prosperity Menu

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- [鴻運喜當頭]** 龍逸軒錦繡雙拼  
Barbecued Meat Platter
- [鵬程展萬里]** 瑤柱海皇大生翅  
Braised Shark Fin Soup with  
Diced Seafood and Conpoy  
或 Or
- [如意慶吉祥]** 川貝螺頭燉鱷魚肉湯  
Double-boiled Crocodile Meat  
with Fritillary Bulb in Soup
- [包爾好運來]** 西蘭花帶子花枝片  
Sautéed Squid and Scallop with  
Broccoli
- [黃金大好市]** 發財好市原隻八頭鮑魚  
Braised Whole Abalone with  
Dried Oyster, Sea Moss and  
Vegetable (8 Heads)
- [年年慶有餘]** 清蒸游水沙巴龍躉斑  
Steamed Fresh Sabah Garoupa  
in Supreme Soy Sauce
- [金鳳迎春曉]** 當紅脆皮龍崗雞  
Deep-fried "Loong Kong"  
Chicken
- [富貴疊榮華]** 鮮蝦飄香荷葉飯  
Fried Rice with Fresh Shrimp and  
Conpoy Wrapped in Lotus  
Leave
- [金銀堆滿屋]** 金菇銀芽炆伊麵  
Braised E-fu Noodles with Bean  
Sprout and Enoki Mushrooms
- [新春興團圓]** 紅豆沙湯圓  
Sweetened Red Bean Cream  
with Sesame Dumpling
- [美景贈豐年]** 美點雙輝映  
Chinese Petit Fours

每席港幣 8,388 元\* (十至十二位用)  
HK\$8,388\* / table (10-12 persons)

### 如意吉祥宴 Fortune Menu

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- [金玉滿華堂]** 鴻運脆皮乳豬全體  
Roasted Whole Suckling Pig
- [鴻圖大展翅]** 鮮蟹肉紅燒大生翅  
Braised Shark Fin Soup with Fresh  
Crab Meat  
或 Or
- [豐衣添食足]** 花膠菜膽燉螺頭湯  
Double-boiled Fish Maw with Sea  
Whelk and Cabbage in Soup
- [嘻哈如意球]** 琥珀蜜豆蝦球帶子  
Sautéed Prawn, Scallop and  
Honey Bean with Amber Walnut
- [黃金大好市]** 發財好市原隻八頭鮑魚  
Braised Whole Abalone with Dried  
Oyster, Sea Moss and Vegetable  
(8 Heads)
- [喜魚賀新春]** 清蒸游水大海星斑  
Steamed Fresh Spotted Garoupa  
in Supreme Soy Sauce
- [金雞來報喜]** 金沙蒜香龍崗雞  
Deep-fried "Loong Kong"  
Chicken with Garlic
- [珍珠溢滿屋]** 蟹籽海皇炒絲苗  
Fried Rice with Vegetables, Diced  
Seafood and Crab Roe
- [長春樂綿長]** 蝦籽鮑汁撈麵  
Braised Noodles with Shrimp Seeds  
and Vegetables
- [龍皇披彩衣]** 合桃露湯圓  
Sweetened Walnut Cream with  
Sesame Dumpling
- [新春雙輝映]** 美點雙輝映  
Chinese Petit Fours

每席港幣 9,688 元\* (十至十二位用)  
HK\$9,688\* / table (10-12 persons)

### 大展鴻圖宴 Success Menu

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- [嘻哈樂滿盈]** 芝士焗釀鮮蟹蓋  
Baked Fresh Crab Meat with  
Cheese in Shell
- [鴻圖大展翅]** 原盅菜膽螺頭燉排翅  
Braised Shark Fin Soup with Sea  
Whelk and Cabbage  
或 Or
- [花開添富貴]** 紅燒金絲海皇燕窩  
Braised Superior Bird's Nest Soup  
with Assorted Seafood and  
Conpoy
- [財源滾滾來]** XO 醬蜜糖豆蝦球帶子  
Sautéed Prawn, Scallop and  
Honey Bean in XO Chilli Sauce
- [黃金大好市]** 發財好市原隻六頭鮑魚  
Braised Whole Abalone with  
Dried Oyster, Sea Moss and  
Vegetable (6 Heads)
- [錦鯉躍龍門]** 清蒸游水大海星斑  
Steamed Fresh Spotted Garoupa  
in Supreme Soy Sauce
- [金雞鳴報喜]** 玉樹麒麟龍崗雞  
Steamed Chicken Fillet with  
Yunnan Ham and Vegetable
- [金禾種玉稻]** 生炒臘味糯米飯  
Wok-fried Glutinous Rice with  
Assorted Preserved Meat
- [福壽樂綿長]** 高湯雲吞稻庭麵  
Inaniwa Udon with Shrimp  
Dumpling and Vegetable in Soup
- [年年永興隆]** 冰花雪耳燉萬壽果  
Double-boiled Snow Fungus with  
Papaya
- [美滿常豐收]** 環球鮮果盆  
Fresh Seasonal Fruit Platter

每席港幣 12,388 元\* (十至十二位用)  
HK\$12,388\* / table (10-12 persons)

\*另收加一服務費 Subject to 10% service charge

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