

NOVOTEL

2025 Christmas & New Year Festive Party Package

2025 聖誕及新年派對套餐

Festive Dinner Buffet ~ Menu Santa

節慶自助晚餐 ~ 菜譜 Santa

APPETIZER AND SALAD 頭盤及沙律

Blue Mussels, Poached Shrimp, Green Whelk, Snow Crab, Brown Crab on Ice

藍青口、海螺、凍蝦、雪場蟹腳及麵包蟹

Freshly Chucked Oyster

新鮮原隻生蠔

Assorted Japanese Sashimi

日式刺身及配料

Assorted Japanese Sushi & Maki Roll

各式壽司及卷物

Smoked Salmon with Condiments

煙三文魚及配料

Chinese Barbecue Platter

中式拼盤

Selected Cold Cut Platter

精選凍肉拼盤

Assorted Cheese Platter

芝士拼盤

Quinoa Salad with Crab Meat

蟹肉藜麥沙律

Roasted Mushrooms & Spinach Salad

燒蘑菇菠菜沙律

Grilled Beef Salad with Snow Peas & Bell Pepper

青豆彩椒扒牛肉沙律

HEALTHY SALAD BAR 健怡沙律吧

Mesclun Leaf

田園沙律

Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns & Red Kidney Bean

羅馬生菜、車厘茄、青瓜片、粟米及紅腰豆

Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing

千島汁、凱撒汁及意大利酸醋汁

Garlic Croutons, Parmesan Cheese & Bacon Bit

麵包粒、巴馬臣芝士及煙肉粒

NOVOTEL

Festive Dinner Buffet ~ Menu Santa

節慶自助晚餐 ~ 菜譜 Santa

SOUP 湯

Porcini Mushroom Soup with Black Truffle

黑松露牛肝菌忌廉湯

Assorted Bread & Rolls

各式麵包

CARVING 燒肉車

Roasted Turkey with Mushroom Sauce

燒火雞配蘑菇忌廉汁

Roasted Beef Prime Ribs with Port Wine Sauce

燒有骨牛扒配砵酒汁

HOT ENTRÉES 熱盤

Lobster Thermidor (half pcs per person & serve on table)

法式焗龍蝦

Sautéed Sliced Squid & Prawn in XO Sauce

XO 醬炒花枝片蝦仁

Crispy Fried Chicken with Dried Garlic

金蒜風沙炸子雞

Steamed Whole Giant Garoupa

清蒸花尾躉

Braised Vegetable with Straw Mushroom & Bamboo Piths

草菇竹筴扒時蔬

Grilled Ox Tongue with Madeira Sauce

扒牛脷配甜酒汁

Oven Seared Salmon with White Wine Sauce

焗三文魚配白酒忌廉汁

Grilled Lamb Chop, Caramelized Garlic Rosemary Gravy

扒羊扒配焦糖香蒜露絲瑪莉汁

Roasted Beetroot, Parsnips & Sweet Potato with Pesto

香草醬燒紅菜頭、白甘筍及甜薯

Italian Pasta with Vodka Cream, Tomato Sauce and Crispy Bacon

脆煙肉蕃茄忌廉汁意粉

Indian Beef Curry

印式咖喱牛肉

Papadum & Condiments

印度薄餅及配料

Steamed Rice

絲苗白飯

NOVOTEL

Festive Dinner Buffet ~ Menu Santa

節慶自助晚餐 ~ 菜譜 Santa

DESSERTS 甜品

Christmas Panettone Cake

意式聖誕乾果蛋糕

Chocolate Log Cake

朱古力樹頭蛋糕

Tiramisu

意大利芝士餅

Blueberry Cheese Cake

藍莓芝士蛋糕

Mini Dessert Cup

迷你甜品杯

Sweet Sago Soup with Coconut Milk

椰汁西米露

Seasonal Fruit Platter

時令鮮果盤

Assorted Ice-cream

精選雪糕

Pop Cake with Condiments (Honey, Chocolate & Strawberry Sauce & Whipped Cream)

即製班戟及配料 (蜜糖、朱古力醬、士多啤梨醬 及 忌廉)

HK\$828 plus 10% service charge per person

每位港幣\$828 另加一服務費

Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

席間 3 小時供應汽水、橙汁及啤酒

- All menus and prices are subject to change without prior notice
所有菜單及價目如有更改，恕不另行通知
- Minimum booking of 60 persons is required
需最少預定 60 位
- Please inform us for any food allergy in advance
如對任何食物過敏，請預早與我們聯絡

NOVOTEL

2025 Christmas & New Year Festive Party Package

2025 聖誕及新年派對套餐

Festive Dinner Buffet ~ Menu Chimney

節慶自助晚餐 ~ 菜譜 Chimney

APPETIZER AND SALAD 頭盤及沙律

Lobster, Blue Mussels, Sea Whelk, Poached Prawn & Snow Crab Leg

龍蝦,藍青口,海螺,凍蝦, 鱈蟹腳

Freshly Shuck Oyster

即開新鮮生蠔

Assorted Japanese Sashimi

日式刺身及配料

Japanese Sushi & Maki Roll

各式壽司及卷物

Japanese Seaweed Salad

日式中華沙律

Smoked Salmon with Condiments

煙三文魚及配料

Tuna Ceviche

吞拿魚牛油果沙律

Parma Ham with Melon

巴馬火腿配蜜瓜

Waldorf Slow-Cooked Chicken Salad

華多夫慢煮雞肉沙律

Assorted Cold Cut Platter

精選凍肉拼盤

Thai Pomelo & Shrimp Salad with Sliced Mango

泰式柚子蝦沙律伴芒果

Fennel & Orange Segment Salad

茴香橙柳沙律

Assorted Cheese Platter with Cream Cracker

雜錦芝士拼盤伴餅乾

HEALTHY SALAD BAR 健怡沙律吧

Mesclun Leave

田園沙律

Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns & Roasted Pumpkin

羅馬生菜、車厘茄、青瓜片、粟米及燒南瓜

Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing

千島汁、凱撒汁 及 意大利酸醋汁

Garlic Croutons, Parmesan Cheese & Bacon Bit

麵包粒、巴馬臣芝士及煙肉粒

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Festive Dinner Buffet ~ Menu Chimney **節慶自助晚餐 ~ 菜譜 Chimney**

SOUP 湯

Lobster Bisque
龍蝦濃湯

Silky Fowl Soup with Dried Whelk & Yam
淮杞螺頭煲竹絲雞

Assorted Bread & Roll
各式麵包

CARVING 燒肉車

Traditional Roasted Turkey, Mushroom Sauce
燒火雞配蘑菇忌廉汁

Roasted Prime Rib of Beef, Port Wine Sauce
燒有骨牛扒配甜酒汁

HOT ENTRÉES 熱盤

Roasted Marinated Rack of Lamb, Rosemary Reduction
燒羊架配露絲瑪莉汁

Pan-fried Halibut, Citrus Fruit Butter
香煎比目魚配柚子牛油

Fried Tiger Prawn, Sweet & Sour Sauce
黃金虎蝦

Sauteed Sea Cucumber Meat, Morel Mushroom & Asparagus
羊肚菌鮮蘆筍炒桂花蚌

Crispy Fried Chicken
當紅脆皮雞

Steamed Whole Giant Garoupa
清蒸花尾躉

Grilled Zucchini, Eggplant, Bell Pepper, Pesto Sauce
意式扒雜菜

Indian Beef Curry
印式咖喱牛肉

Turmeric Basmati Rice
印度薑黃飯

Naan Bread, Papadum & Condiments
印度烤餅、印度薄餅及配料

Baked Sweet Potato Strudel
焗甜薯卷

Italian Pasta, Scallops & Avocado
牛油果帶子意粉

Crab Meat Fried Rice, Sakura Shrimp
櫻花蝦蟹肉炒飯

NOVOTEL

Festive Dinner Buffet ~ Menu Chimney

節慶自助晚餐 ~ 菜譜 Chimney

DESSERTS 甜品

Christmas Panettone Cake

意式聖誕乾果蛋糕

Chocolate Log Cake

朱古力樹頭蛋糕

Tiramisu

意大利芝士餅

Blueberry Cheese Cake

藍莓芝士蛋糕

Fresh Strawberry Cake

鮮士多啤梨蛋糕

Crème Brûlée with Vanilla Seed

焦糖布甸

Sweet Sago Soup with Coconut Milk

椰汁西米露

Mini Dessert Cup

迷你甜品杯

Seasonal Fruit Platter

時令鮮果盤

Assorted Ice-cream

精選雪糕

Pop Cake with Condiments (Honey, Chocolate & Strawberry Sauce & Whipped Cream)

即製班戟及配料 (蜜糖、朱古力醬、士多啤梨醬 及 忌廉)

HK\$928 plus 10% service charge per person

每位港幣\$928 另加一服務費

Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

席間 3 小時供應汽水、橙汁及啤酒

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香港灣仔謝斐道 238 號

238 Jaffe Road, Wan Chai, Hong Kong

T. +852 2598 8888 – H3562@accor.com

novotel.com – all.accor.com – novotelhongkongcentury.com

