

NOVOTEL

2026 Christmas & New Year Festive Party 2026 聖誕及新年派對

Festive Lunch Buffet ~ Menu Elf 節慶自助午餐 ~ 菜譜 Elf

APPETIZER AND SALAD 頭盤及沙律

Blue Mussels, Poached Shrimp, Green Whelk, Snow Crab on Ice
藍青口, 凍蝦, 青螺及雪場蟹腳

Assorted Japanese Sashimi with Condiments
(Tuna / Octopus / Herring / Red Shrimp / Salmon)
日式刺身及配料

(吞拿魚, 八爪魚, 希靈魚, 紅蝦, 三文魚)
Assorted Japanese Sushi & Maki Roll
各式壽司及卷物

Smoked Salmon with Condiments
煙三文魚及配料

Selected Cold Cut Platter
精選凍肉拼盤

Cheese Platter
芝士拼盤

Crab Roe & Cucumber Salad
蟹籽青瓜沙律

Mediterranean Salad
地中海沙律

Caesar Salad
凱撒沙律

German Potato Salad
德國薯仔沙律

HEALTHY SALAD BAR 健怡沙律吧

Mesclun Leave
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 Lunch Buffet ~ Menu Elf

節慶自助午餐 ~ 菜譜 Elf

SOUP 湯

Creamy Pumpkin Veloute

南瓜忌廉湯

Assorted Bread & Rolls

各式麵包

HOT ENTRÉES 熱盤

Traditional Roasted Turkey, Cranberry Sauce

燒火雞,金巴利汁

Oven-baked Barramundi, Tomato Mousseline

焗鱈魚,番茄忌廉

Roasted Beef Sirloin, Red Wine Reduction

燒西冷牛肉,紅酒汁

Sautéed Shrimp with Hone Bean in XO Sauce

XO 醬蜜豆炒蝦仁

Salted Baked Chicken

東江鹽焗雞

Honey Glazed Sweet Potato with Cranberries

金巴利子燒甜薯

Buttered Brussels Sprouts & Carrot with Bacon

煙肉炒甘筍,椰菜仔

Braised Seasonal Vegetable with White Ferula Mushroom

白靈菇扒時蔬

Italian Pasta with Seafood, Spinach & Pesto Cream

意式大蝦露筍香草醬意粉

Indian Chicken Curry

印式咖喱雞

Papadum & Condiments

印度薄餅及配料

Steamed Rice

絲苗白飯

NOVOTEL

Festive Lunch Buffet ~ Menu Elf 節慶自助午餐 ~ 菜譜 Elf

DESSERTS 甜品

Christmas Panettone Cake

意式聖誕乾果蛋糕

Warm Christmas Pudding with Brandy Sauce

聖誕布甸配白蘭地汁

Chocolate Log Cake

朱古力樹頭蛋糕

Signature Basque Cheese Cake

巴斯克芝士蛋糕

Green Tea Mousse Cake

綠茶慕絲蛋糕

Mini Dessert Cup

迷你甜品杯

Baked Apple Tart

焗蘋果撻

Vanilla Puff

雲呢啞泡芙

Seasonal Fruits Platter

時令鮮果盤

HK\$638 plus 10% service charge per person

每位港幣\$638 另加一服務費

Unlimited serving of soft drinks, chilled orange juice for 2 hours

席間 2 小時供應汽水、橙汁

- 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

2026 Christmas & New Year Festive Party Package 2026 聖誕及新年派對套餐

Festive Lunch Buffet ~ Menu Gingerbread 節慶自助午餐 ~ 菜譜 Gingerbread

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 with Condiments
(Tuna / Snapper / Octopus / Red Shrimp / Salmon)

日式刺身及配料

(吞拿魚, 鯛魚, 八爪魚, 紅蝦, 三文魚)

Assorted Japanese Sushi & Maki Roll

各式壽司及卷物

Chinese Barbecue Platter

中式拼盤

Smoked Salmon with Condiments

煙三文魚及配料

Selected Cold Cut Platter

精選凍肉拼盤

Cheese Platter

芝士拼盤

Roasted Pumpkin Salad with Apple & Raisin

燒南瓜沙律伴蘋果及葡萄乾

Couscous & Grilled Beef Salad

燒牛肉中東小米沙律

Thai Pomelo & Shrimp Salad

泰式柚子蝦沙律

HEALTHY SALAD BAR 健怡沙律吧

Mesclun Leave

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 Lunch Buffet ~ Menu Gingerbread 節慶自助午餐 ~ 菜譜 **Gingerbread**

SOUP 湯

Porcini Mushroom Soup with Black Truffle
黑松露牛肝菌忌廉湯
Assorted Bread & Roll
各式麵包

CARVING 燒肉車

Traditional Roasted Turkey, Cranberry Sauce
燒火雞,金巴利汁
Roasted Prime Rib of Beef, Port Wine Sauce
燒有骨牛扒配甜酒汁

HOT ENTRÉES 熱盤

Oven Seared Salmon, Saffron Cream
焗三文魚,紅花忌廉汁
Roasted Marinated Rack of Lamb, Rosemary Reduction
燒羊架,露絲瑪莉汁
Roasted Pork Spare Ribs with Korean Chili & Citron Honey
韓式柚子蜜燒豬肋排
Steamed Whole Giant Garoupa
清蒸花尾躉
Sautéed Shrimp & Sliced Clam with Broccoli
西蘭花炒蝦仁蚌片
Crispy Fried Chicken
當紅脆皮雞
Poached Young Vegetable with Garlic in Broth
上湯蒜子浸菜苗
Buttered Brussels sprouts with Bacon
煙肉炒椰菜仔
Glazed Bicolor Sweet Potatoes, Lemon Zest
檸皮蜜餞雙色甜薯
Seafood Fried Rice, Truffle Paste
黑松露海鮮雜錦炒飯
Indian Lamb Curry
印式咖喱羊肉
Naan Bread, Papadum & Condiments
印度烤餅、印度薄餅及配料
Steamed Rice
絲苗白飯

NOVOTEL

Festive Lunch Buffet ~ Menu Gingerbread **節慶自助午餐 ~ 菜譜 Gingerbread**

DESSERTS 甜品

Warm Christmas Pudding with Brandy Sauce

聖誕布甸配白蘭地汁

Chocolate Log Cake

朱古力樹頭蛋糕

Fresh Strawberry Cake

鮮士多啤梨蛋糕

Signature Basque Cheese Cake

巴斯克芝士蛋糕

Black Forest Cake

黑森林蛋糕

Crème Brulee with Vanilla Seed

法式焦糖燉蛋

Mini Dessert Cup

迷你甜品杯

Vanilla Puff

雲呢噠泡芙

Seasonal Fruit Platter

時令鮮果盤

Assorted Ice-cream

精選雪糕

HK\$738 plus 10% service charge per person

每位港幣\$738 另加一服務費

Unlimited serving of soft drinks, chilled orange juice for 2 hours

席間 2 小時供應汽水、橙汁

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