

NOVOTEL

2026 Christmas & New Year Festive Party Package

2026 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

Japanese Sashimi

(Tuna / Octopus / Hamachi / Red Shrimp / Salmon)

日式刺身及配料

(吞拿魚、八爪魚、油甘魚、紅蝦、三文魚)

Freshly Chucked Oyster

新鮮原隻生蠔

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 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 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

Traditional Roasted Turkey, Cranberry Sauce

燒火雞,金巴利汁

Roasted Beef Prime Ribs with Port Wine Sauce

燒有骨牛扒配砵酒汁

HOT ENTRÉES 熱盤

Roasted Gammon Ham, Madeira Sauce

烤金門火腿,甜酒汁

Oven Seared Salmon, Saffron Cream

焗三文魚,紅花忌廉汁

Grilled Lamb Chop, Caramelized Garlic Rosemary Gravy

扒羊扒,焦糖香蒜露絲瑪莉汁

Sautéed Sliced Squid & Prawn, Broccoli

西蘭花炒蝦仁花枝片

Crispy Fried Chicken, Dried Garlic

東江鹽焗雞

Steamed Whole Giant Garoupa

清蒸花尾躉

Braised Young Vegetable, Enoki Mushroom & Conpoy

瑤柱金菇扒菜苗

Grilled Zucchini, Eggplant, Bell Pepper, Pesto Sauce

意式扒雜菜

Italian Pasta, Vodka Cream, Tomato Sauce, Crispy Bacon

脆煙肉蕃茄忌廉汁意粉

Indian Lamb Curry

印式咖喱羊肉

Chicken & Beef Satay Skewer

雞肉牛肉沙爹串燒

Papadum & Condiments

印度薄餅及配料

Turmeric Basmati Rice

印度薑黃飯

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

Signature Basque Cheese Cake

巴斯克芝士蛋糕

Apple Crumble

焗蘋果金寶

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

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

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

2026 Christmas & New Year Festive Party Package

2026 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

Japanese Sashimi

(Tuna / Hokkaido Scallops / Octopus / Hamachi / Red Shrimp / Salmon)

日式刺身及配料

(吞拿魚, 帶子, 八爪魚, 油甘魚, 紅蝦, 三文魚)

Japanese Sushi & Maki Roll

各式壽司及卷物

Salmon Roe on Toast

三文魚籽多士

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, 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

NOVOTEL

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, 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

Roasted Marinated Rack of Lamb, Rosemary Reduction

燒羊架,露絲瑪莉汁

Pan-fried Halibut, Citrus Fruit Salsa

香煎比目魚,柚子沙沙

Fried Tiger Prawn in Soy

豉油王虎蝦

Sautéed Sea Scallop, Morel Mushroom & Asparagus

羊肚菌鮮蘆筍炒帶子

Crispy Fried Chicken

當紅脆皮雞

Steamed Whole Giant Garoupa

清蒸花尾躉

Buttered Brussels sprouts with Bacon

煙肉炒椰菜仔

Glazed Bicolor Sweet Potatoes Strudel, Lemon Zest

檸皮蜜餞雙色甜薯卷

Italian Pasta, Scallops & Avocado

牛油果帶子意粉

Unagi Fried Rice, Spring Onion

鰻魚粒青蔥炒飯

Indian Lamb Curry

印式咖喱羊肉

Turmeric Basmati Rice

印度薑黃飯

Naan Bread, Papadum & Condiments

印度烤餅、印度薄餅及配料

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
Signature Basque Cheese Cake
巴斯克芝士蛋糕
Lemon Meringue Tart
檸檬蛋白撻
Apple Crumble
焗蘋果金寶
Fresh Strawberry Cake
鮮士多啤梨 a 蛋糕
Crème Brulee with Vanilla Seed
焦糖布甸
Sweet Sago Soup with Coconut Milk
椰汁西米露
Portuguese Egg Tart
葡式蛋撻
Seasonal Fruit Platter
時令鮮果盤
Assorted Ice-cream
精選雪糕

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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