

2023 CHRISTMAS DINNER PARTY

The Park Lane Hong Kong, a Pullman Hotel is situated in the heart of Causeway Bay. Our private function rooms are located on the top floor with panoramic views of the Victoria Park and Harbour which is an ideal venue for hosting your Christmas party.

Festive Set Dinner: from HK\$1,050 per person

Festive Buffet Dinner: from HK\$1,080 per person

For booking of minimum 80 persons, the following privileges will be offered:

- ❖ One glass of welcome drink for each guest
- ❖ Eight dozens of pre-dinner snack
- ❖ Dinner buffet voucher for two persons at PLAYT as raffle prize
- ❖ Christmas centerpiece arrangement on each dining table
- ❖ Party favors
- ❖ One complimentary car park coupon valid for 5 hours for every 20 guests at Wilson Parking
- ❖ Complimentary usage of in house audio and visual equipment
- ❖ Free corkage for all self-brought in wine and hard liquor (subject to confirmation of one of the beverage packages as below)

Beverage Packages

- ❖ Festive Set or Buffet Dinner supplement at HK\$220 per person to include unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
- ❖ Festive Set or Buffet Dinner supplement at HK\$250 per person to include unlimited serving of soft drinks, chilled orange juice, house beer and house red & white wine for 3 hours

For enquiries and reservations, please contact Events Sales Office at (852) 2839 3332 or email to events@parklane.com.hk

- * All prices are subject to 10% service charge
- * Package valid from 1 December to 30 December 2023
- * The package cannot be used in conjunction with other promotional offers

Christmas Set Dinner

Menu I

Hokkaido Scallop Tartare
Trout Roe, Puffed Rice Cracker, Kim Chi
Lemon Gel, Dill Yoghurt Dressing

北海道帶子他他

海鱒魚籽、脆米片、泡菜、檸檬啫喱、刁草乳酪汁

~

Cream of Wild Mushroom
Truffle Oil, Crispy Parma Ham

野菌濃湯

松露油、脆巴馬火腿片

~

Baked Yellow Chicken Breast
Hazelnut and Bacon Brussels Sprouts, Cauliflower Gratin Potato,
Orange-glazed Carrots, Cranberry Sauce, Chicken Jus

焗黃雞胸

榛子煙肉椰菜仔、椰菜花焗薯、香橙甘荀、金巴利醬及雞汁

Or

Pan-fried Atlantic Ocean Trout
Garlic Mash Potato, Buttered Bok Choy, Tempura Fennel
Beurre Blanc, Mandarin Oil

扒大西洋海鱒魚

蒜味薯蓉、牛油白菜、天婦羅茴香、法式牛油汁、橘子油

~

White Chocolate Mousse,
Blood Orange Jelly, Strawberry Coulis

白朱古力慕斯配士多啤梨醬

~

Petits Fours
西式美點

Coffee or Tea
咖啡或茶

HK\$1,050 plus 10% service charge per person
每位港幣\$1,050, 另加一服務費

菜單上的食材供應有可能受季節影響, 柏寧酒店保留最終決定權以更換同等價值之食材
Seasonal ingredients on the menu may be subjected to changes, depending on the availability

The Park Lane Hong Kong, a Pullman Hotel
310 Gloucester Road, Causeway Bay, Hong Kong
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Christmas Set Dinner

Menu II

Rougié Foie Gras Terrine

Mixed Berry Chutney, Slice Radish, Pickled Grammy Smith Apple, Crisp Wild Rice

鴨肝批

雜莓節尼、蘿蔔片、醃青蘋果、脆野米

~

Lobster Bisque

龍蝦湯

~

Charred Australian Beef Tenderloin

Celery Root Puree and Fondant, Buttered Kale, Crispy Kale, Wild Mushroom Beef Jus

扒澳洲牛柳

芹菜頭蓉、牛油羽衣甘藍及脆片、野菌牛肉汁

Or

Slow-roasted Miso Black Cod

Asparagus and Puree, Crispy Lotus Root Chip, Celery Root Foam

慢煮味噌銀鱈魚

露筍及露筍蓉、脆蓮藕片、芹菜頭泡沫

~

Mango and Bergamot Mousse

Wild Berries, Raspberry Coulis

芒果佛手柑慕斯

雜莓配紅莓醬

~

Petits Fours

西式美點

Coffee or Tea

咖啡或茶

HK\$1,150 plus 10% service charge per person

每位港幣\$1,150, 另加一服務費

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Christmas Set Dinner

Menu III

Seafood Platter

海鮮拼盤

Fresh Oyster No. 2 (2 pieces), Canadian Sea Whelk (3 pieces), Australian Blue Mussel (3 pieces),

Alaska Snow Crab Leg (2 pieces), Vietnam Red Prawn (3 pieces)

新鮮生蠔(兩隻)、加拿大海螺(三隻)、澳洲藍青口(三隻)、

阿拉斯加雪長蟹腳(兩隻)、越南紅蝦(三隻)

~

Cream of Wild Mushroom

Sautéed Wild Mushroom and Morel with Winter Truffle

野菌濃湯

野生蘑菇及羊肚菌配冬季黑松露

~

Charred USDA Prime Rib Eye

Cauliflower Purée, Mash Potato, Buttered Kales, Orange-glazed Carrots, Red Wine Jus

炭燒美國肉眼扒

椰菜花蓉、薯蓉、羽衣甘藍、橙味甘筍、紅酒汁

Or

Baked Yellow Chicken Breast

Sweet Corn Purée, Cauliflower Gratin Potato, Bacon Brussels Sprouts, Orange-glazed Carrots, Gras Jus

焗黃雞胸

粟米蓉、椰菜花焗薯、煙肉椰菜仔、橙味甘筍、燒雞汁

~

Caraibe 66% Chocolate Cake

Yuzu Gel and Crumble

66%朱古力蛋糕

配柚子啫喱及牛油金寶

~

Petits Fours

西式美點

Coffee or Tea

咖啡或茶

HK\$1,350 plus 10% service charge per person

每位港幣\$1,350, 另加一服務費

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Christmas Dinner Buffet

Menu I

COLD

冷盤

Sea Whelks and Prawns with Cocktail Sauce and Shallot Vinegar

翡翠螺及大蝦配咯嗲汁及乾蔥油醋汁

Foie Gras Mousse with Dried Apricots and Port Reduction

鵝肝慕絲配杏脯乾及砵酒汁

Parma Ham with Cantaloupe Melon

巴馬火腿配哈密瓜

Tandoori Chicken, Tomato & Cucumber Salad, Crumbled Feta Cheese, Lime Dressing

天多利烤雞、蕃茄青瓜沙律配芝士及青檸汁

Nicoise Salad with Quail Eggs, Potatoes and Fine Beans

尼哥斯沙律伴鸕鶿蛋、青豆及薯仔

Mixed Salad Leaves with Condiments and Dressing

田園沙律菜伴各式配料及沙律汁

Cold Cut Platter

雜錦凍肉拼盤

Assorted Smoked Fish with Lime Crème Fraiche

雜錦煙燻魚配青檸奶油汁

Thai Beef Salad

泰式牛肉沙律

Selection of Sushi & Sashimi

日式壽司及刺身

SOUP

湯

Roasted Cauliflower Soup with Toasted Almond

烤椰菜花忌廉湯配杏仁片

Selection of Bread Rolls

精選麵包

HOT

熱 盤

Grilled King Prawns with Garlic & Parsley Butter

蒜蓉扒香草牛油大蝦

Slow-Braised Beef Wagyu Cheek Bourguignon with Mushrooms and Bacon

燴和牛臉頰配蘑菇及煙肉

Grilled Minted Australian Lamb Chops with Cumin Gravy

扒澳洲羊架配小茴汁

Smoked Pork Loin with Chorizo Fried Rice

煙豬柳配西班牙腸炒飯

Chicken Biryani with Papadum

印度咖哩雞配薄脆

Madras Rice

印度飯

Braised Italian Meatballs with Basil

意大利肉丸配香草醬

Brussels Sprouts, Glazed Chestnuts and Bacon

煙肉燴椰菜仔、栗子

Sautéed Mixed Vegetables

清炒時令雜菜

Roasted Garlic and Thyme Potato Wedges

蒜燒薯角

CARVING

切 肉 車

Roasted Turkey with Giblet Sauce and Gravy

焗火雞配雞肝汁及燒汁

Roasted Rib Eye with Peppercorn Sauce

燒肉眼配黑胡椒汁

DESSERT

甜品

Christmas Stollen

聖誕蜜餞乾果蛋糕

Assorted Christmas Cookies

聖誕曲奇

Traditional Christmas Pudding with Brandy Sauce

傳統聖誕布甸配白蘭地酒汁

Mini Mince Pies

迷你果子撻

Coffee and Walnut Tart

咖啡合桃撻

Black Forest Cake

黑森林蛋糕

Strawberry Cheesecake

士多啤梨芝士餅

Bread and Butter Pudding

麪包布甸

Fresh Fruit Platter

鮮果拼盤

Coffee or Tea

咖啡或茶

(Minimum guaranteed of 50 persons is required)

(此自助晚餐菜譜最少預訂五十人)

HK\$1,080 plus 10% service charge per person

每位港幣\$1,080，另加一服務費

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Christmas Dinner Buffet

Menu II

COLD

冷盤

Blue Mussels, Sea Whelks and Prawns with Cocktail Sauce and Champagne Vinaigrette

藍青口、翡翠螺及大蝦配咯嗲汁及香檳醋汁

Foie Gras Terrine with Date and Apricot Chutney

鵝肝凍批伴杏脯棗泥醬

Parma Ham with Figs and Balsamic Syrup

巴馬火腿伴無花果及香醋汁

Assorted Smoked Fish with Horseradish Cream

雜錦煙燻魚配辣根忌廉汁

Dressed Crab Cucumber Salad with Orange and Mayonnaise

蟹肉青瓜沙律配香橙蛋黃醬

Grilled Prawn Pomelo and Grapefruit Salad, Crispy Shallots Chili and Lime Dressing

烤大蝦柚子西柚沙律配炸乾葱及青檸汁

Mixed Salad Leaves with Condiments and Dressing

田園沙律菜伴各式配料及沙律汁

Nicoise Salad with Fine Beans and Potatoes

尼哥斯沙律伴青豆及薯仔

Thai Seafood Salad

泰式海鮮沙律

Tomato and Mozzarella Salad with Basil Pesto and Fresh Basil

蕃茄芝士沙律配羅勒醬

Selection of Sushi & Sashimi

日式壽司及刺身

SOUP

湯

Shellfish Bisque with Tarragon Oil

海鮮濃湯配龍蒿油

Selection of Bread Rolls

精選麵包

HOT

熱 盤

Beef Fillets with Port Wine Sauce and Tomato Concasse

牛柳伴西紅柿配砵酒汁

Roasted BBQ Pork Spare Ribs

燒排骨

Prawn wrapped in Kataifi, Wasabi Mayonnaise

龍鬚大蝦配芥末蛋黃醬

Grilled Seafood Skewer with Dill Cream Sauce

扒海鮮串配刁草忌廉汁

Seared Australian Ocean Trout on Creamed Spinach

香煎澳洲鱒魚伴忌廉菠菜

Lamb Curry with Fragrant Rice and Naan Bread

咖哩羊肉配香飯及印度薄餅

Alfredo Penne Pasta with Sundried Tomatoes

蕃茄乾意大利長通粉

Brussels Sprouts, Bacon and Chestnuts

煙肉燴椰菜仔、栗子

Sautéed Mixed Vegetables

清炒時令雜菜

Lyonnais Potatoes

洋葱炒薯仔

CARVING

切 肉 車

Roasted Baby Chicken with Giblet Gravy and Traditional Garnishes

焗火雞配雞肝汁及傳統配菜

Roasted Beef Rib Eye with Peppercorn Sauce and Horseradish Cream

燒肉眼配黑胡椒汁跟辣根忌廉

DESSERT

甜品

Christmas Stollen

聖誕蜜餞乾果蛋糕

Assorted Christmas Cookies

聖誕曲奇

Traditional Christmas Pudding with Brandy Sauce

傳統聖誕布甸配白蘭地酒汁

Mini Mince Pies

迷你果子撻

Earl Grey Crème Brulee

伯爵茶法式燉蛋

Valrhona Chocolate Cake

Valrhona 朱古力餅

Bake Cheesecake

焗芝士餅

Strawberry Cheesecake

士多啤梨芝士餅

Bread and Butter Pudding

麪包布甸

Fresh Fruit Platter

鮮果拼盤

Coffee or Tea

咖啡或茶

(Minimum guaranteed of 50 persons is required)

(此自助晚餐菜譜最少預訂五十人)

HK\$1,180 plus 10% service charge per person

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