

2023 CHRISTMAS LUNCH 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 Lunch: from HK\$850 per person

Festive Buffet Lunch: from HK\$880 per person

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

- ❖ Lunch 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 3 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 Lunch supplement at HK\$150 per person to include unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
- ❖ Festive Set or Buffet Lunch supplement at HK\$180 per person to include unlimited serving of soft drinks, chilled orange juice, house beer and house red & white wine for 2 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 Lunch

Menu I

Citrus-cured Salmon

G&T Cucumber, Horseradish Cream, Lemon Gel, Cress

橘子醃三文魚

酒醃青瓜、辣根忌廉醬及檸檬啫喱

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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 Dover Sole Fillet

French Beans, Roasted Cubed Potatoes, Crispy Capers

Grilled Lemon, Dutch Brown Shrimp Beurre Blanc

香煎龍脷柳

法邊豆、燒薯仔粒、脆水瓜柳、扒檸檬、蝦仔牛油汁

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Mont Blanc Tart

Meringue and Raspberry Gel

栗子撻

蛋白馬令配紅莓啫喱

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Petits Fours

西式美點

Coffee or Tea

咖啡或茶

HK\$850 plus 10% service charge per person

每位港幣\$850, 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

Christmas Set Lunch

Menu II

Beef Tartare

Cured Egg Gel, Crispy Caper, Creamy Avocado,
Salty Egg Yolk, Garden Cress

牛肉他他

醃蛋醬、脆酸豆、牛油果、咸蛋黃、水芹菜

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Braised Waygu Short Ribs

Truffle Mash Potato, Roasted Baby Carrot
Broccolini, Confit Cherry Tomato

燴和牛肋骨

薯蓉、燒甘筍仔、西蘭花、油封車厘茄

Or

Seared Chilean Seabass

Pea Puree, Buttered Chargrilled Leeks and Cured Kale
Streamed Parsley New Potato, Clam Butter Sauce

香煎智利海鱸魚

青豆蓉、牛油羽衣甘藍、香草新薯、蜆肉牛油汁

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Belgium Chocolate and Mandarin Dome

Chocolate Coulis

比利時朱古力柑橘蛋糕

配朱古力醬

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Petits Fours

西式美點

Coffee or Tea

咖啡或茶

HK\$950 plus 10% service charge per person
每位港幣\$950, 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
T +852 2293 8888 | E info@parklane.com.hk

Christmas Lunch Buffet

Menu I

COLD

冷盤

Fresh Prawns and Blue Mussels with Cocktail Sauce and Shallot Vinegar

大蝦及藍青口配咯嗲汁及乾蔥油醋汁

Nicoise Salad with Quail Eggs, Fine Beans and Potatoes

尼哥斯沙律伴鵪鶉蛋、青豆及薯仔

Mixed Garden Greens 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

Parma Ham with Cantaloupe Melon

巴馬火腿配哈密瓜

Thai Beef Salad

泰式牛肉沙律

Selection of Sushi & Sashimi

日式壽司及刺身

SOUP

湯

Roasted Butternut Squash

南瓜湯

Selection of Bread Rolls

精選麵包

HOT

熱 盤

Beef Fillets with Port Wine Sauce

牛柳配砵酒汁

Braised Oxtails with Porcini Sauce and Tomato Concasse

燴牛尾伴西紅柿配牛肝菌汁

Smoked Salmon Fishcakes with Sweet and Sour Sauce

煙三文魚餅配甜酸汁

Grilled Lamb Chop, Dried Apricot and Golden Raisin Cous Cous

扒羊扒伴乾果古斯米

Lamb Curry with Fragrant Rice and Naan Bread

印度咖哩羊肉配香飯及薄餅

Shiitake Mushroom Risotto with Pickled Shiitake

炒香菇燴意大利飯

Brussels Sprouts with Bacon & Chestnuts

煙肉燴椰菜仔、栗子

Lyonnais Potatoes

洋葱炒薯仔

CARVING

切 肉 車

Roasted Turkey with Gravy and Traditional Garnishes

焗火雞配燒汁及傳統配菜

DESSERT

甜品

Christmas Stollen

聖誕蜜餞乾果蛋糕

Assorted Christmas Cookies

聖誕曲奇

Traditional Warm 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)
(此自助午餐菜譜最少預訂五十人)

HK\$880 plus 10% service charge per person
每位港幣\$880, 另加一服務費

Christmas Lunch Buffet

Menu II

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 Terrine with Apricot Chutney and Sourdough

鵝肝凍批配黃梅醬及麵包

Parma Ham with Figs and Balsamic Syrup

巴馬火腿伴無花果配香醋汁

Assorted Smoked Fish with Lime Crème Fraiche

雜錦煙燻魚配青檸奶油汁

Dressed Crab Cucumber Salad with Orange and Mayonnaise

蟹肉青瓜沙律配香橙蛋黃醬

Mixed Salad Leaves with Condiments and Dressing

田園沙律菜伴各式配料及沙律汁

Nicoise Salad with Quail Eggs and Potatoes

尼哥斯沙律伴鵪鶉蛋及薯仔

Selection of Sushi & Sashimi

日式壽司及刺身

SOUP

湯

Cream of Wild Mushroom Soup with Truffle Oil

野菌忌廉湯配松露油

Selection of Bread Rolls

精選麵包

HOT

熱 盤

Teriyaki-Glazed Grilled Prawns

日式烤大蝦

Braised Beef Wagyu Cheek Bourguignon with Red Wine

燴和牛臉頰配紅酒汁

Grilled Minted Australian Lamb Chops with Cumin Gravy

烤澳洲羊架配小茴汁

Chicken Biryani with Papadum

印度咖哩雞配薄脆

Madras Rice

印度飯

Braised Italian Meatballs with Basil Sauce

燴意大利肉丸配香草醬

Sautéed Pork with Sweet and Sour Sauce

甜酸咕嚕肉

Brussels Sprouts, Glazed Chestnuts and Bacon

煙肉燴椰菜仔、栗子

Roasted Garlic and Thyme Potato Wedges

蒜香燒薯角

CARVING

切 肉 車

Roasted Beef Rib Eye with Peppercorn Sauce and Horseradish Cream

燒肉眼配胡椒汁及辣根醬

Roasted Turkey with Giblet Gravy and Traditional Garnishes

焗火雞配雞肝汁及傳統配菜

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

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)

(此自助午餐菜譜最少預訂五十人)

HK\$980 plus 10% service charge per person

每位港幣\$980, 另加一服務費