

2024 - 2025 Annual Dinner Menu I
2024 - 2025 週年晚宴菜譜 (一)

鴻運乳豬件 (半隻) 伴海蜇
Barbecued half suckling pig with jellyfish

XO 醬蜜糖豆花姿鳳片
Sautéed shredded chicken, sliced squids and honey beans with XO chili sauce

富貴百花球
Deep-fried minced shrimp roll with Jinhua ham

發財好市
Braised dried oysters with sea moss

紅燒竹笙瑤柱雞絲素翅
Braised vegetarian shark fin with shredded chicken, conpoy and bamboo pith in brown sauce

蠔皇原隻八頭南非鮑魚伴花菇
Stewed whole 8-head abalones with black mushroom and vegetables

清蒸沙巴花尾龍躉
Steamed Sabah garoupa

蒜香鹽焗雞
Baked chicken with rock salt and garlic

甫魚鮮菇瑤柱炆伊府麵
Braised e-fu noodles with shredded duck, conpoy and wild mushroom

金沙鮮蝦炒絲苗
Fried rice with shrimps and salty egg yolk

陳皮紅豆沙湯丸
Sweetened red bean cream with glutinous rice dumplings and mandarin peel

美點雙輝影
Chinese petits fours

每席港幣 9,988 (10 - 12 位用)
HKD 9,988 per table of 10 - 12 persons

席間三小時任飲汽水、橙汁及精選啤酒
Free flow of soft drinks and chilled orange juice for 3 hours during dinner period

以上價目須另加一服務費
Price is subject to 10% service charge

New World Millennium Hong Kong Hotel reserves the right to alter the above menu prices and items,
due to unforeseeable market price fluctuations and availability.
由於價格變動及貨源關係，千禧新世界酒店保留修改以上菜單價格及項目之權利。

2024 - 2025 Annual Dinner Menu II
2024 - 2025 週年晚宴菜譜 (二)

鴻運乳豬全體
Barbecued suckling pig

XO 醬彩虹大蝦球
Sautéed prawns and bell pepper with XO chilli sauce

金沙野菌海皇芋茸酥盒
Deep-fried mashed taro stuffed with seafood and wild mushroom with salty egg yolk

翡翠玉環瑤柱甫
Braised whole conpoy filled in marrow

松茸竹笙雪棗燉竹絲雞
Double-boiled black chicken broth with red dates, bamboo pith and matsutake

蠔皇原隻八頭南非鮑魚伴花菇
Stewed whole 8-head abalones with black mushroom and vegetables

清蒸海星斑
Steamed spotted garoupa

脆皮南乳吊燒雞
Deep-fried crispy chicken with preserved red bean curd sauce

上湯鮮蝦菜肉雲吞
Shrimp wonton with vegetables in bouillon

臘味糯米飯
Fried glutinous rice with diced preserved meat

椰蓉紫米露湯丸
Sweetened purple rice cream with glutinous rice dumplings and coconut cream

美點雙輝影
Chinese petits fours

每席港幣 11,888 (10 - 12 位用)
HKD 11,888 per table of 10 - 12 persons

席間三小時任飲汽水、橙汁及精選啤酒
Free flow of soft drinks and chilled orange juice for 3 hours during dinner period

以上價目須另加一服務費
Price is subject to 10% service charge

New World Millennium Hong Kong Hotel reserves the right to alter the above menu prices and items,
due to unforeseeable market price fluctuations and availability.
由於價格變動及貨源關係，千禧新世界酒店保留修改以上菜單價格及項目之權利。

2024 - 2025 Annual Dinner Menu III
2024 - 2025 週年晚宴菜譜 (三)

鴻運乳豬全體
Barbecued suckling pig

西蘭花帶子蝦球
Sautéed scallops and prawns with broccoli

百花炸釀蟹鉗
Deep-fried crab claws stuffed with minced shrimp

發財好市瑤柱脯
Braised conpoy and sea moss and dried oysters

蟹肉竹笙花膠燴燕窩
Braised bird's nest with crabmeat, bamboo pith and fish maw

原隻八頭鮑魚扣玉掌
Stewed whole 8-head abalone with duck feet

清蒸沙巴老虎斑
Steamed Sabah tiger garoupa

脆皮炸子雞
Deep-fried crispy chicken

高湯鮮蝦水餃
Shrimp dumplings in bouillon

錦繡福建炒絲苗
Fried rice with assorted seafood in Fujian style

桃膠桂圓紅棗燉雪耳
Double-boiled snow fungus with peach resin, dried longan and red dates

美點雙輝影
Chinese petits fours

每席港幣 13,288 (10 - 12 位用)
HKD 13,288 per table of 10 - 12 persons

席間三小時任飲汽水、橙汁及精選啤酒
Free flow of soft drinks and chilled orange juice for 3 hours during dinner period

以上價目須另加一服務費
Price is subject to 10% service charge

New World Millennium Hong Kong Hotel reserves the right to alter the above menu prices and items,
due to unforeseeable market price fluctuations and availability.
由於價格變動及貨源關係，千禧新世界酒店保留修改以上菜單價格及項目之權利。

2024 - 2025 Annual Dinner Menu IV
2024 - 2025 週年晚宴菜譜 (四)

鴻運乳豬全體
Barbecued suckling pig

XO 醬蜜糖豆帶子珊瑚蚌
Sautéed scallops, coral calm and honey beans with XO chilli sauce

百花炸釀蟹鉗
Deep-fried crab claws stuffed with minced shrimp

蒜子發財瑤柱脯
Braised conpoy and sea moss with garlic

姬松茸花膠北菇燉雞
Double-boiled chicken with Matsutake, fish maw and black mushroom

原隻六頭鮑魚扣玉掌
Stewed whole 6-head abalones with duck feet

清蒸東星斑
Steamed east spotted groupa

當紅脆皮雞
Deep-fried crispy chicken

高湯鮮蝦雲吞
Shrimp wonton in bouillon

金沙雞絲鮮蝦炒絲苗
Fried rice with shrimps, shredded chicken and salty egg yolk

桂花紅棗圓肉百合燉雪耳
Double-boiled snow fungus with osmanthus, red dates, lily and dried longan

美點雙輝影
Chinese petits fours

每席港幣 14,888 (10 - 12 位用)
HKD 14,888 per table of 10 - 12 persons

席間三小時任飲汽水、橙汁及精選啤酒
Free flow of soft drinks and chilled orange juice for 3 hours during dinner period

以上價目須另加一服務費
Price is subject to 10% service charge

New World Millennium Hong Kong Hotel reserves the right to alter the above menu prices and items,
due to unforeseeable market price fluctuations and availability.
由於價格變動及貨源關係，千禧新世界酒店保留修改以上菜單價格及項目之權利。