

NOVOTEL

香港諾富特世紀酒店 CENTURY HONG KONG

2024 Christmas & New Year Festive Party Package 2024 聖誕及新年派對套餐

Festive Dinner Buffet ~ Menu A 節慶自助晚餐 ~ 菜譜 A

APPETIZER AND SALAD 頭盤及沙律

Blue Mussels, Poached Shrimp, Snow Crab Leg on Ice
藍青口、凍蝦及松葉蟹腳

Assorted Japanese Sashimi & Condiments
日式刺身及配料

Assorted Japanese Sushi & Maki Roll
各式壽司及卷物

Smoked Salmon with Condiments
煙三文魚及配料

Baked Oyster with Herb Crumbs
香草包糠焗生蠔

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



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Festive Dinner Buffet ~ Menu A

節慶自助晚餐 ~ 菜譜 A

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

Roasted Turkey with Mushroom Sauce

燒火雞配蘑菇忌廉汁

Roasted Beef Prime Ribs with Port Wine Sauce

燒有骨牛扒配砵酒汁

HOT ENTRÉES 熱盤

Sautéed Sliced Squid in XO Sauce

XO 醬炒花枝片

Steamed Whole Sea Bass

清蒸鱸魚

Grilled Ox Tongue with Madeira Sauce

扒牛脷配甜酒汁

Moroccan Confit Lamb Shank

摩洛哥燴羊膝

Indian Beef Curry

印式咖喱牛肉

Papadam & Condiments

印度薄餅及配料

Roasted Marinated Rack of Lamb with Rosemary Reduction

燒羊架配露絲瑪莉汁

Crispy Fried Chicken with Dried Garlic

金蒜風沙炸子雞

Roasted Beetroot, Parsnips & Sweet Potato with Pesto

香草醬燒紅菜頭、白甘筍及甜薯

Braised Vegetable with Straw Mushroom & Bamboo Piths

草菇竹筍扒時蔬

Italian Pasta with Porcini Mushroom, Curled Ham & Truffle Cream

松露蘑菇火腿意粉

Steamed Rice

絲苗白飯



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Festive Dinner Buffet ~ Menu A

節慶自助晚餐 ~ 菜譜 A

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

Blueberry Cheese Cake

藍莓芝士蛋糕

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

MÖVENPICK Ice-cream

MÖVENPICK 雪糕

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

即製班戟及配料 (蜜糖、朱古力醬、士多啤梨醬 及 忌廉)

HK\$728 plus 10% service charge per person

每位港幣\$728 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



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2024 Christmas & New Year Festive Party Package

2024 聖誕及新年派對套餐

Festive Dinner Buffet ~ Menu B

節慶自助晚餐 ~ 菜譜 B

APPETIZER AND SALAD 頭盤及沙律

Lobster, Blue Mussels, Sea Whelk, Poached Prawn & Snow Crab Leg

龍蝦、海螺及凍蝦

Freshly Shuck Oyster

即開新鮮生蠔

Assorted Japanese Sashimi

日式刺身及配料

Japanese Sushi & Maki Roll

各式壽司及卷物

Japanese Seaweed Salad

日式中華沙律

Baked Oyster with Herb Crumbs

香草包糠焗生蠔

Smoked Salmon with Condiments

煙三文魚及配料

Tuna Ceviche

吞拿魚牛油果沙律

Parma Ham served 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 with Mango

泰式柚子蝦沙律伴芒果

Fennel & Orange Segment Salad

茴香橙柳沙律

Kale & Grilled Beef Salad with Avocado

羽衣甘藍燒牛肉牛油果沙律

Assorted Cheese Platter with Cream Cracker

雜錦芝士拼盤伴餅乾



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Festive Dinner Buffet ~ Menu B

節慶自助晚餐 ~ 菜譜 B

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

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

Roasted Turkey with Mushroom Sauce

燒火雞配蘑菇忌廉汁

Roasted Prime Rib of Beef with Foie Gras Sauce

燒有骨牛扒配鴨肝汁

HOT ENTRÉES 熱盤

Pan-fried Halibut with Citrus Fruit Butter

香煎比目魚配柚子牛油

Fried Tiger Prawn in Sweet & Sour Sauce

黃金虎蝦

Steamed Whole Giant Garoupa

清蒸花尾躉

Sauteed Sea Cucumber Meat with Morel Mushroom & Asparagus

羊肚菌鮮蘆筍炒桂花蚌

Indian Beef Curry

印式咖喱牛肉

Naan Bread, Papadum & Condiments

印度烤餅、印度薄餅及配料

Grilled Lamb Chop with Caramelized Garlic Rosemary Gravy

扒羊扒配焦糖香蒜露絲瑪莉汁

Crispy Fried Chicken

當紅脆皮雞

Grilled Zucchini, Eggplant, Bell Pepper with Pesto Sauce

意式扒雜菜



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Festive Dinner Buffet ~ Menu B

節慶自助晚餐 ~ 菜譜 B

Turmeric Basmati Rice

印度薑黃飯

Baked Sweet Potato Strudel

焗甜薯卷

Italian Pasta with Scallops & Avocado

牛油果帶子意粉

Crab Meat Fried Rice with Sakura Shrimp

櫻花蝦蟹肉炒飯

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

Blueberry Cheese Cake

藍莓芝士蛋糕

Fresh Strawberry Cake

鮮士多啤梨蛋糕

Crème Brulee with Vanilla Seed

焦糖布甸

Sweet Sago Soup with Coconut Milk

椰汁西米露

Mini Dessert Cup

迷你甜品杯

Seasonal Fruit Platter

時令鮮果盤

MÖVENPICK Ice-cream

MÖVENPICK 雪糕

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

即製班戟及配料 (蜜糖、朱古力醬、士多啤梨醬及忌廉)

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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