



## Christmas Lunch Package 2020

Western Buffet Lunch from HK\$675 per person

For bookings with a minimum of 50 persons, offers include:

- Use of contemporary event venue
- Chef recommended festive buffet lunch menu
- A glass of soft drink or fresh orange juice per person
- Christmas party favours on each dining table
- Valet parking in the hotel parking area on Level B3 (maximum two cars for three hours)
- Use of built-in LCD projector with screen, DVD player and two wireless handheld microphones
- Floral centrepiece for each dining table
- Preferential corkage rate
- Preferential room rate for guests wishing to stay at the hotel for your event
- Dedicated Event Attendant to attend to all event arrangements

For bookings with over 100 persons, additional benefits include:

- Dining voucher valued at HK\$500 net as raffle prize
- Complimentary valet parking in the hotel parking area on Level B3 (maximum four cars for five hours)
- Curtain-style backdrop with the name of the event in Chinese or English lettering

Value-added option:

- HK\$158 per person for unlimited servings of fresh orange juice and soft drinks for two hours during lunch

For reservations and more information, please contact the Events Department on +852 3721 1863 or email [hongkong.tsimshatsui@hyatt.com](mailto:hongkong.tsimshatsui@hyatt.com).

### Terms and Conditions

The above price is subject to a 10% service charge

Minimum charges on food and beverage consumption apply to the package

In the case of unforeseeable market price fluctuations for any of the menu items, Hyatt Regency Hong Kong, Tsim Sha Tsui reserves the right to alter the above menu price and items

The above package is valid from 1 to 31 December 2020

### Hyatt Regency Hong Kong, Tsim Sha Tsui

18 Hanoi Road, Tsim Sha Tsui, Kowloon, Hong Kong

T +852 2311 1234 F +852 3721 1235

[hyattregencyhongkongtsimshatsui.com](http://hyattregencyhongkongtsimshatsui.com)

## **2020 Christmas International Buffet Lunch Menu I**

### **Cold Selection**

#### **冷盤**

*Cantonese barbecue specialties (barbecued pork, jellyfish, marinated pork knuckle)*

廣東燒味(叉燒、海蜆、燻蹄)

*Assorted Japanese nigiri and maki sushi, soy sauce, wasabi, pickles*

各色手握壽司、卷物

*Seafood on ice (prawn, sea whelk, mussel)*

冰鎮海鮮(海蝦、海螺、青口)

*Tomato and mozzarella salad, fresh basil, balsamic dressing*

軟芝士番茄沙律、紫蘇葉、黑醋汁

*Couscous, bell pepper and tomato salad*

非洲小米、甜椒、蕃茄沙律

*Chicken breast and mushroom salad*

鮮菌雞胸沙律

*Waldorf salad, orange fillet*

華都夫沙律、橙柳

*Gravadlax of salmon, honey dill sauce*

醃三文魚、蜜糖香草汁

*Caesar salad station, bacon lardons, croutons, parmesan, anchovy*

凱撒沙律、炒煙肉、脆麵包、芝士、銀魚柳

*Fresh bakery basket, butter, olive oil*

鮮焗麵包籃、牛油、橄欖油

### **Hot Selection**

#### **熱盤**

*Provençal sole fillet, garlic cream sauce*

法式龍脷魚柳、蒜蓉忌廉汁

*Oven-baked chicken, garlic herb lemon olive oil, roasted zucchini*

香草蒜片檸檬欖油燒雞、烤意大利瓜

*Baked pasta, Bolognese sauce*

焗肉醬意大利麵

*Wok-fried shrimps, cashew nuts*

腰果炒蝦仁

*Wok-fried chicken and cuttlefish, X.O. chilli sauce*

X.O. 醬花枝炒鳳片

*Wok-fried assorted vegetables, fungus, lily bulbs*

雲耳百合炒爽菜

*Fried rice, minced pork, string bean, preserved olive paste*

欖菜肉鬆四季豆炒絲苗

### **Soup**

#### **湯類**

*Braised superior pumpkin soup, crab meat*

金湯蟹肉南瓜羹

## **2020 Christmas International Buffet Lunch Menu I**

### **Carving Station 精選切肉菜式**

*Roasted turkey breast, stuffed leg, giblet gravy, cranberry sauce*  
燒火雞胸、釀火雞腿、傳統火雞燒汁、金巴倫子汁  
*Brussel sprouts, braised red cabbage, roasted new potatoes*  
椰菜仔、燴紅椰菜、燒新薯

### **Desserts 甜品**

*Chocolate marjolaine cake*

朱古力馬祖連蛋糕

*Pecan pie*

美國合桃批

*New York cheesecake*

紐約芝士蛋糕

*Marzipan stollen*

聖誕杏仁果子餅

*Hot Christmas pudding, classic brandy sauce*

聖誕布甸、拔蘭地汁

*Yule log cake*

聖誕樹頭蛋糕

*Vanilla mille-feuille*

雲呢拿拿破崙

*Panettone puddings*

意大利果子包布甸

*Sweetened red bean soup, lotus seeds, lily bulbs*

蓮子百合紅豆沙

*Ice cream station, condiments*

精選雪糕連配料

*Seasonal fruit platter*

合時鮮果盤

*Coffee or tea*

咖啡或茶

**HK\$675 per person**

**Inclusive of a glass of soft drink or fresh orange juice per person  
(A minimum of 50 persons is required)**

Price is subject to a 10% service charge per person and minimum charges on food and beverage consumption apply to the package.  
In the case of unforeseeable market price fluctuations for any of the menu items, Hyatt Regency Hong Kong, Tsim Sha Tsui reserves the right to alter the above menu price and items.  
The hotel undertakes to guarantee the menu price and items 30 days prior to your event.  
以上價目須另加一服務費及須符合場地食物及飲品之最低消費額。  
由於市場價格浮動，香港尖沙咀凱悅酒店保留修改以上菜譜價目及各項目之權利。  
本酒店將於宴會舉行 30 天前確認上述菜譜之價目及各項目。

## 2020 Christmas International Buffet Lunch Menu II

### Cold Selection

#### 冷盤

*Cantonese barbecue specialties (barbecued pork, soy chicken, jellyfish, beef shank)*

廣東燒味(叉燒、油雞、海蜇、牛腩)

*Assorted Japanese nigiri and maki sushi, soy sauce, wasabi, pickles*

各色手握壽司、卷物

*Seafood on ice (prawn, sea whelk, mussel)*

冰鎮海鮮(海蝦、海螺、青口)

*Tomato and mozzarella salad, fresh basil, balsamic dressing*

軟芝士番茄沙律、紫蘇葉、黑醋汁

*Tuna Niçoise salad, tomato, black olives, anchovy*

吞拿魚邊豆番茄沙律

*Smoked duck breast salad, asparagus*

蘆筍煙鴨胸沙律

*Potato salad, gherkin, egg*

薯仔沙律、酸青瓜、雞蛋

*Smoked salmon, horseradish cream, lemon, capers*

煙三文魚、辣根忌廉、檸檬、水瓜欖

*Mixed seasonal leaves, balsamic, Caesar, Thousand Island, French dressing  
(egg, tomato, carrot, onion, bell pepper, cucumber, green bean, asparagus, corn)*

時令蔬菜沙律、黑醋汁、凱撒汁、千島汁、法式沙律汁

(雞蛋、番茄、甘筍、洋蔥、甜椒、青瓜、青豆、蘆筍、粟米)

*Fresh bakery basket, butter, olive oil*

鮮焗麵包籃、牛油、橄欖油

### Hot Selection

#### 熱盤

*Pan-fried sirloin steak, black pepper sauce, sautéed carrot*

香煎西冷牛扒、炒甘筍、黑椒汁

*Garlic herb roasted chicken, olive oil, zucchini*

香草蒜片欖油燒雞、意大利瓜

*Roasted pork loin, chasseur sauce, sautéed potatoes*

燒豬柳、炒薯仔、白菌忌廉燒汁

*Sautéed scallops, honey peas, Sichuan style*

四川蜜豆炒帶子

*Wok-fried prawns, bell pepper, X.O. chilli sauce*

X.O. 醬彩椒炒蝦球

*Poached seasonal vegetables, dried scallop sauce*

瑤柱扒時蔬

*Fried noodles, squid, soy sauce*

豉油皇吊片炒麵

## 2020 Christmas International Buffet Lunch Menu II

### Soup 湯類

*Cream of roasted tomato soup, herbed croutons*  
燒焗番茄忌廉湯、香草脆包

### Carving Station 精選切肉菜式

*Roasted turkey breast, stuffed leg, giblet gravy, cranberry sauce*  
燒火雞胸、釀火雞腿、傳統火雞燒汁、金巴倫子汁  
*Brussel sprouts, braised red cabbage, roasted new potatoes*  
椰菜仔、燴紅椰菜、燒新薯

### Desserts 甜品

*Rum chestnut roulade*  
秣酒栗子蛋糕卷

*Tiramisu*

意大利芝士布甸

*Chocolate blood orange cake*

朱古力血橙蛋糕

*Vanilla crème brûlée*

雲呢啞焦糖燉蛋

*Panettone*

意大利果子餅

*Marzipan stollen*

聖誕杏仁果子餅

*Hot Christmas pudding, classic brandy sauce*

聖誕布甸、拔蘭地汁

*Yule log cake*

聖誕樹頭蛋糕

*Sago coconut soup, taro*

椰汁香芋西米露

*Ice cream station, condiments*

精選雪糕連配料

*Seasonal fruit platter*

合時鮮果盤

*Coffee or tea*

咖啡或茶

**HK\$745 per person**

**Inclusive of a glass of soft drink or fresh orange juice per person  
(A minimum of 50 persons is required)**

Price is subject to a 10% service charge per person and minimum charges on food and beverage consumption apply to the package.  
In the case of unforeseeable market price fluctuations for any of the menu items, Hyatt Regency Hong Kong, Tsim Sha Tsui reserves the right to alter the above menu price and items.  
The hotel undertakes to guarantee the menu price and items 30 days prior to your event.  
以上價目須另加一服務費及須符合場地食物及飲品之最低消費額。  
由於市場價格浮動，香港尖沙咀凱悅酒店保留修改以上菜譜價目及各項目之權利。  
本酒店將於宴會舉行 30 天前確認上述菜譜之價目及各項目。