

Early Bird Offer 早鳥優惠
10% Discount for Menu & Drink Order
自助餐食物及飲料九折優惠

優惠限於2020年11月15日前預訂
Applicable for booking made before November 15, 2020

聖誕及新年宴會優惠
Special Offers for Christmas & Festive Celebrations

- ※ Sumptuous Festive Lunch Buffet starts FROM HK\$460 & Festive Dinner Buffet FROM HK\$550
(Minimum charge will be applied in Falcon Room and Le Menu Restaurant)
- ※ Free standard banner with English wordings
- ※ Complimentary Party-favor
- ※ Complimentary 1 set of Food & Beverage Gift Voucher at value HK\$450
- ※ Free Parking (not applicable on weekdays during lunch period)
- ※ Special beverage package at HK\$75 (for lunch period with maximum 2 hours serving) OR HK\$115 (for dinner period with maximum 4 hours serving) per person, which includes unlimited supply of chilled orange juice, aerated water & local beer
- ※ 20% Discount for selected bottled house red/ white wine or champagne
- ※ Corkage fee at special price HK\$120nett per bottle OR \$1,000nett for unlimited bottles

- ※ 西式豐富自助午餐每位由\$460起及自助晚餐每位\$550起
(富萊廳及Le Menu西餐廳設有最低消費額)
- ※ 免費英文橫額
- ※ 送贈精緻派對禮品
- ※ 贈送六國酒店餐飲禮券價值\$450乙張
- ※ 賓客免費泊車服務 (不適用於週一至週五午餐時段)
- ※ 另可享特惠飲品套餐每位\$75 (午餐時段最多2小時) 或 每位\$115 (晚餐時段最多4小時), 包括無限量供應凍橙汁、汽水及本地啤酒
- ※ 預訂本酒店指定紅、白餐酒或香檳, 可享八折優惠
- ※ 自來酒類特惠開瓶費(淨價):
 - 每瓶\$120
 - 無限量開瓶費\$1,000

All prices are subject to 10% service charge

所有價目需另加一服務費

For enquiry or reservation, please contact our Food & Beverage Department at 2821 8983
查詢或預訂請電 2821 8983 與餐飲部聯絡

* The above special offers are valid till December 31, 2020
此聖誕及新年宴會優惠有效期至二零二零年十二月三十一日止

Le Menu
Festive Lunch Buffet Menu I
(Valid till December 31, 2020)

Cold Selections – 冷盤

- Assorted Sashimi (*Salmon, Herring & Octopus*)
雜錦刺身(三文魚, 希靈魚及八爪魚)
- Assorted Sushi and Rice Rolls with Condiments
精選壽司
- Seafood on Ice (Cooked Prawn & Green Mussel)
各式凍海鮮(熟蝦及青口)
- Salmon Platter (*Smoked Salmon, Smoked Herb Salmon*)
煙三文魚拼盤(煙三文魚, 煙香草三文魚)
- Meat Platter (Smoked Ham, Salami & Pastrami)
雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍黑椒牛肉)
- Cold Cuts Platter (Chicken and Mushroom Terrine & Smoked Duck Breast)
凍肉拼盤(蘑菇雞肉卷及煙鴨胸)

Salads – 特式沙律

- Green Salad with Dressing & Condiments
田園沙律伴各式醬汁
- Cherry Tomato, Red Cabbage, Sweet Corn & Red Kidney Beans
車厘茄, 紅椰菜, 粟米粒及紅腰豆
- Apple & Pumpkin Salad
蘋果南瓜沙律
- Beef Salad in Thai Style
泰式牛肉沙律
- Beetroot & Onion Salad
紅菜頭洋蔥沙律
- German Potato Salad with Walnut
德國馬鈴薯沙律伴合桃

Daily Carving – 精選烤肉

- Roasted N.Z. Sirloin with Gravy Sauce
燒西冷扒配燒汁

Soup – 熱湯

- Cream of Potato & Leek
大蒜薯茸湯

Le Menu
Festive Lunch Buffet Menu I
(Valid till December 31, 2020)

Hot Dishes – 熱盤

- Roasted Lamb Leg with Herb Gravy 燒羊腿伴香草燒汁
Roasted Chicken in Thai Style 泰式燒雞
Braised Seafood with Dill Cream 燴海鮮配香草忌廉
Pan-fried Tilapia with Red Bell Pepper Cream Sauce 香煎立魚伴紅椒忌廉汁
Pork Chop Cutlet with Salad 吉列豬扒沙律汁
Baked Broccoli with Mornay Sauce 芝士白汁焗西蘭花
Roasted Duck Leg with Orange Sauce 香橙鴨脾
Braised Pork Belly with Japanese Miso Sauce 西京燴豬腩
Fried Rice “Yeung Chow” Style 揚州炒飯
Stir-Fried Gemelli with Mushroom & Bacon in White Wine Sauce 白酒煙肉蘑菇炒螺絲粉
Sautéed Seasonal Vegetables 清炒時菜

Cooking Station – 即煮粥麵檔

- Soup Noodles and Vegetables Station 中式湯麵檔
Congee Station 粥檔

Desserts Corner – 甜品

- Milk Pudding 牛奶布甸
Puff Mountain 泡芙塔
Chestnut Tartlet 栗子撻
Red Velvet Cup Cake 紅絨毛杯子蛋糕
Basque Burnt Cheese Cake 巴斯克芝士蛋糕
Chocolate Fountain 朱古力噴泉
Seasonal Fresh Fruit 新鮮雜果
Hot Waffle 熱窩芙餅
Premium Ice Cream 極品雪糕

Beverage – 飲品

- Coffee or Tea
咖啡或茶

HK \$460 plus 10% service charge per person
Minimum Charge Applies

~ Menus are subject to change without prior notice ~

Le Menu
Festive Lunch Buffet Menu II
(Valid till December 31, 2020)

Cold Selections – 冷盤

- Assorted Sashimi (*Salmon, Swordfish & Octopus*)
雜錦刺身(三文魚, 劍魚及八爪魚)
- Assorted Sushi and Rice Rolls with Condiments
精選壽司
- Seafood on Ice (*Cooked Prawn, Yabbie & Sea Whelk*)
各式凍海鮮(熟蝦, 龍蝦仔及翡翠螺)
- Salmon Platter (*Smoked Salmon, Smoked Herb Salmon*)
煙三文魚拼盤(煙三文魚, 煙香草三文魚)
- Christmas Cold Cuts Platter (*Turkey Roll, Tiroler Cold Cut & Smoked Duck Breast*)
聖誕凍肉拼盤(火雞卷, 農夫腸及香燒煙鴨胸)
- Meat Platter (*Smoked Ham, Salami & Pastrami*)
雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍黑椒牛肉)

Salads – 特式沙律

- Green Salad with Dressing & Condiments
田園沙律伴各式醬汁
- Cherry Tomato, Red Cabbage, Sweet Corn & Red Kidney Beans
車厘茄, 紅椰菜, 粟米粒及紅腰豆
- Fruit Salad with Seafood
鮮果海鮮沙律
- Roasted Chicken Pasta Salad
燒雞肉螺絲粉沙律
- Beetroot & Onion Salad
紅菜頭洋蔥沙律
- German Potato Salad with Walnut
德國馬鈴薯沙律伴合桃

Daily Carving – 精選烤肉

- Roasted N.Z. Sirloin and Turkey Breast with Gravy & Black Pepper Sauce
燒西冷扒及火雞胸配燒汁及黑椒汁

Soups – 熱湯

- Mixed Mushrooms Soup with Parma Ham
巴馬腿雜菌湯

Le Menu
Festive Lunch Buffet Menu II
(Valid till December 31, 2020)

Hot Dishes – 熱盤

- Baked Seafood Mornay 芝士焗海鮮
Roasted Rack of Lamb with Mustard Seed Cream 燒羊架配芥菜汁
Indian Chicken Curry 印度咖喱雞肉
Pan-fried Fillet of Garoupa with Dill Cream 香煎石斑柳配刁草汁
Deep-fried Seafood Rolls 酥炸海鮮卷
Stir-fried Broccoli with Mushrooms and Oyster Sauce 蠔皇鮮菇扒西蘭花
Beef Fillet with Black Pepper 黑椒牛柳
Smoked Pork Loin with Orange 煙豬柳伴香橙汁
Fujian Fried Rice 福建炒飯
Braised E-Fu Noodles with Chive 干燒伊麵
Sautéed Seasonal Vegetables 清炒時菜

Cooking Station – 即煮粥麵檔

- Soup Noodles and Vegetables Station 中式湯麵檔
Congee Station 粥檔

Desserts Corner – 甜品

- Puff Mountain 泡芙塔
Earl Grey Tea Pudding 伯爵茶布甸
Basque Burnt Cheese Cake 巴斯克芝士蛋糕
Christmas Log Cake 聖誕樹頭蛋糕
Castella Cake 日式蜂蜜蛋糕
Chocolate Fountain 朱古力噴泉
Seasonal Fresh Fruit 新鮮雜果
Hot Waffle 熱窩芙餅
Premium Ice Cream 極品雪糕

Beverages – 飲品

- Coffee or Tea
咖啡或茶

HK \$500 plus 10% service charge per person
****Minimum Charge Applies****

~ Menus are subject to change without prior notice ~

Le Menu
Festive Lunch Buffet Menu III
(Valid till December 31, 2020)

Cold Selections – 冷盤

- Assorted Sashimi (*Salmon, Tuna & Octopus*)
雜錦刺身(三文魚, 吞拿魚及八爪魚)
- Assorted Sushi and Rice Rolls with Condiments
精選壽司
- Seafood on Ice (*Cooked Prawn, Yabbie & Sea Whelk*)
各式凍海鮮(熟蝦, 龍蝦仔及翡翠螺)
- Salmon Platter (*Smoked Salmon, Smoked Herb Salmon*)
煙三文魚拼盤(煙三文魚, 煙香草三文魚)
- Christmas Cold Cuts Platter (*Turkey Roll, Tiroler Cold Cut & Smoked Duck Breast*)
聖誕凍肉拼盤(火雞卷, 農夫腸及香燒煙鴨胸)
- Meat Platter (*Smoked Ham, Salami & Pastrami*)
雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍黑椒牛肉)

Salads – 特式沙律

- Green Salad with Dressing & Condiments
田園沙律伴各式醬汁
- Cherry Tomato, Red Cabbage, Sweet Corn & Red Kidney Beans
車厘茄, 紅椰菜, 粟米粒及紅腰豆
- Thai Vermicelli Salad with Seafood
泰式海鮮粉絲沙律
- Shrimps and Mixed Fruit Salad
雜果鮮蝦沙律
- Mediterranean Pasta Salad
地中海意大利粉沙律
- German Potato Salad with Walnut
德國馬鈴薯沙律伴合桃

Daily Carving – 精選烤肉

- Roasted Sirloin & Whole Turkey with Gravy and Black Pepper Sauce
燒西冷扒及原隻燒火雞配燒汁及黑椒汁

Soup – 熱湯

- Seafood & Sweet Corn Chowder
海鮮粟米周打湯

Le Menu
Festive Lunch Buffet Menu III
(Valid till December 31, 2020)

Hot Dishes – 熱盤

Roasted Rack of Lamb with Herb Gravy 燒羊架配香草燒汁
Grilled Fillet of Beef with Porcini Mushroom Sauce 扒牛柳配牛肝菌汁
Roasted Duck with Orange Honey Sauce 香橙燒鴨伴蜜糖汁
Seafood A La King 白汁海鮮皇
Deep-fried Seafood Rolls 酥炸海鮮卷
Beef Short Ribs with Strawberry Sauce 士多啤梨牛仔骨
Stir-fried Broccoli and Mushroom with Crab Meat 蟹肉鮮菇扒西蘭花
Pork Piccata with Mushrooms 比吉打豬配雜菌
Seafood Fried Rice with Crab Roe 雜海鮮蟹子炒飯
Shrimps & Garlic Spaghetti with Pumpkin Sauce 香蒜蝦肉意粉配南瓜汁
Sautéed Seasonal Vegetables 清炒時菜

Cooking Station – 即煮粥麵檔

Soup Noodles and Vegetables Station 中式湯麵檔
Congee Station 粥檔

Desserts Corner – 甜品

Earl Grey Tea Pudding 伯爵茶布甸
Basque Burnt Cheese Cake 巴斯克芝士蛋糕
Victoria Cake 維多利亞蛋糕
Christmas Log Cake 聖誕樹頭蛋糕
Mango Napoleon 芒果拿破崙
Castella Cake 日式蜂蜜蛋糕
Chocolate Fountain 朱古力噴泉
Seasonal Fresh Fruit 新鮮雜果
Hot Waffle 熱窩芙餅
Premium Ice Cream 極品雪糕

Beverage – 飲品

Coffee or Tea
咖啡或茶

HK \$550 plus 10% service charge per person
****Minimum Charge Applies****

~ Menus are subject to change without prior notice ~