OCEAN PARK HOTEL . HONG KONG

THE FULLERTON CHRISTMAS WESTERN DINNER PACKAGE 2024 2024富麗敦聖誕西式晚宴套餐

	Christmas Set Dinner 聖誕西式晚餐	Christmas Buffet Dinner 聖誕自助晚餐
Menu I 菜單(一)	港幣 HK\$1,488元 per person 每位	港幣 HK\$1,588元 per person 每位
Menu 2 菜單(二)	港幣 HK\$1,688元 per person 每位	港幣 HK\$1,788元 per person 每位

Enjoy the following privileges with a minimum of 60 persons:

凡惠顧60位或以上,可享以下禮遇:

- Free-flowing soft drinks, fresh orange juice, mineral water, house red and white wine and selected beer for 3 hours (Additional hour at HK\$100 per person)
 - 3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒 (每位只需另加港幣100元可延長享用以上指定飲品額外1小時)
- Signature welcome mocktails for all guests 每位來賓均奉送無酒精迎賓飲品
- Corkage fee will be waived for self-brought wines or spirits (maximum I bottle per table). Corkage fee will be incurred at HK\$500 per bottle for any additional self-brought wines and HK\$1,000 per bottle of self-brought spirits
 - 免收自攜餐酒或烈酒開瓶費 (每席乙瓶) (額外開瓶費適用於每瓶自攜餐酒為港幣500元,及每瓶自攜烈酒為港幣1,000元)
- Elegant floral centerpieces on reception table and all dining tables 全場席上及迎賓桌鮮花擺設
- Your choice of table linens and seat covers 提供多款桌布及椅套供撰擇
- Complimentary use of in-house audio-visual equipment 免費使用宴會場地內的基本影音設備
- Complimentary valet parking service for up to 3 vehicles
 免費代客泊車服務 (最多3輛私家車)
- Complimentary coach service between Ocean Park MTR Station and the hotel from 8:00 a.m. to 11:00 p.m. daily, on a first-come, first-served basis
 - 免費乘搭往返海洋公園港鐵站和酒店的穿梭巴士,每天早上8時至晚上11時,座位有限,先到先得

OCEAN PARK HOTEL . HONG KONG

2024 THE FULLERTON CHRISTMAS WESTERN DINNER MENU 1 2024富麗敦聖誕西式晚宴菜單(一)

APPETISER 頭盤

Butter Poached Boston Lobster with Parsnip Purée. Saffron Fennel, Lobster Foam, Basil Oil 慢煮牛油波士頓龍蝦伴白甘荀蓉、藏紅花茴香、龍蝦泡沫、羅勒油 🗷 📵 🚳

SOUP 湯

Porcini Chestnut Cream Soup with Truffle Chip 牛肝菌栗子忌廉湯配松露脆片 (學) (夢) (圖)

MAIN 主菜

French Turkey on Cepes Stuffing with Cranberry Glazed, Honey Glazed Pumpkin, Giblet Sauce 烤法國火雞及牛肝菌餡伴紅苺汁、蜜糖燒南瓜、傳統火雞汁 ② @ Or 或

Grilled U.S. Beef Tenderloin and Shaved Foie Gras with Potato Gratin, Roasted Organic Vegetables, Red Wine Jus 香烤美國牛柳及鵝肝片伴焗薯、烤有機菜、紅酒汁 ② @

SWEET 甜品

Christmas Ornaments Cinnamon and Vanilla Mousse with Orange and Clove Compote 肉桂雲呢拿慕絲伴香橙丁香醬 ⑩ 🗷 📾

> Freshly Brewed Coffee or English Tea 即磨咖啡或英式早餐茶

> > HK\$1,488 per person 每位港幣1,488元

Inclusive of free-flowing soft drinks, fresh orange juice, mineral water, house red and white wine and selected beer for 3 hours 包括3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒

> Prices are in Hong Kong Dollars and subject to a 10% service charge. Please refer to the terms and conditions for more details. 以上價錢以港幣計算,並需另收加一服務費。詳情請參閱條款及細則。





















OCEAN PARK HOTEL . HONG KONG

2024 THE FULLERTON CHRISTMAS WESTERN DINNER MENU 2 2024富麗敦聖誕西式晚宴菜單(二)

APPETISER 頭盤

Black Truffle Foie Gras Terrine with Pickled Vegetables, Cranberry Glazed, Sauternes Gelee, Microgreens 黑松露鵝肝凍批伴醃菜、紅苺汁、甜油啫喱、有機菜苗攤@◎◎

SOUP 湯

Leek and Potato Espuma with Scallop and Truffle Gratin 香蒜薯蓉湯伴松露焗北海道帶子 🚱 📾 🚳

SORBET 雪葩

Mandarin Sorbet, Gelée, Comfits 蜜柑雪葩、啫喱、蜜餞 🚳

MAIN 主菜

Crispy Chicken and King Prawn Roulade with Confit Potatoes, Butter Glazed Carrots, Kale, Carabineros Sauce 脆皮黃油雞及大蝦卷伴油封馬鈴薯、牛油甘荀、羽衣甘藍、紅蝦汁 🗷 📾 🚳

Grilled Wagyu Beef Sirloin with Confit Potatoes, Butter Carrots, Kale, Brandy Foie Gras Jus 香烤和牛西冷扒伴油封馬鈴薯、牛油胡蘿蔔、羽衣甘藍、鵝肝汁學圖

SWEETS 甜品

Fullerton Yule Log Cake 富麗敦樹幹蛋糕

70% Dark Chocolate Mousse with Brandy Macerated Fruit, Caramel Hazelnut 70%黑朱古力慕絲伴白蘭地漬水果、焦糖榛子 ⑩ ⑧ ⑩ ⑥

> Freshly Brewed Coffee or English Tea 即磨咖啡或英式早餐茶

> > HK\$1,688 per person 每位港幣1,688元

Inclusive of free-flowing soft drinks, fresh orange juice, mineral water, house red and white wine and selected beer for 3 hours 包括3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒

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OCEAN PARK HOTEL . HONG KONG

2024 THE FULLERTON CHRISTMAS DINNER BUFFET MENU 1 2024富麗敦聖誕自助晚宴菜單(一)

APPETISERS 頭盤

Seafood on Ice (Snow Crab Legs, Prawns, Blue Mussels) 精選海鮮 (雪蟹腳、蝦、藍青口) ⑩ |apanese Sashimi (Salmon, Hamachi, Tuna, Surf Clams, Octopus) 日式刺身 (三文魚、油甘魚、吞拿魚、北寄貝、八爪魚) 🙉 🐵 Assorted Sushi and Maki Rolls 日式壽司及卷物 🔊 🚳 🔘 Scottish Smoked Salmon, Gravlax, Smoked Swordfish 蘇格蘭煙三文魚 🔊、香草三文魚 🔊、煙劍魚 🗐

Tuna Tataki with Ginger and Yuzu Dressing 吞拿魚燒伴生薑酸橘汁 🗷 🔊 🕲

SALAD 沙律

Mixed Hydroponic Lettuce Bar 水耕生菜吧 @ Romaine, Frisée, Oak Leaves, Arugula 羅馬生菜、九芽菜、橡葉生菜、火箭菜

CONDIMENTS 配料

Red Onion, Boiled Egg, Bread Crouton, Olive, Sun-dried Tomato 紅洋蔥@、水煮蛋@、麵包粒@、橄欖@、風乾番茄@ Beetroot, Corn, Cucumber, Carrot, Fennel, Marinated Cherry Tomato 紅菜頭(@)、粟米(@)、青瓜(@)、甘荀(@)、茴香(@)、香草車厘茄(@) Feta Cheese, Mozzarella, Bacon Bit 希臘芝士 ⑩ @、水牛芝士 ⑩ @、煙肉碎 |apanese Soya, Ginger Pickle, Wasabi 日本醬油(多) (象) 、酸薑(多)、芥末(多) (分)

DRESSING 醬料

Balsamic, Herb Vinaigrette, Caesar Dressing, Shiso Dressing 黑醋汁(靈)、義大利香草汁(靈)(屢)、凱撒汁(靈)(⑥)、紫蘇葉汁(靈) Lemon, Horseradish Cream, Shallot Vinaigrette, Cocktail Sauce, Lime Sauce, Thai Seafood Dressing 檸檬 @)、辣根忌廉 @) @ (3)、紅蔥香醋汁 (4)、雞尾酒汁 (4)、青檸汁 (6)、泰式海鮮醬 (8) (4) (3)

SOUP 湯

Bak Kut Teh 肉骨茶 🐉 🕔 Cream of Porcini Soup with Black Truffle 黑松露牛肝菌忌廉湯 ⑩ 🗷 🗟 Assorted Artisan Breads 精選手工麵包 ⑩ ⑧ ⑥





















OCEAN PARK HOTEL . HONG KONG

HOT SELECTION 熱盤

Grilled Fillet of Cod with Lobster Brandy Sauce 烤鱈魚柳配白蘭地龍蝦汁 🖗 📾 🚳

Braised Lamb Shank with Pearl Barley and Celeriac 燴羊膝配珍珠薏米及根芹菜 🗷 🗟

Herb Crust Kurobuta Pork Loin with Cajun Tomato Coulis 香草麵包糠焗黑豚豬柳配番茄汁 🗷 🔘

Braised Beef with Savoy Cabbage and Horseradish 燴牛肉伴捲心菜及辣根醬 ⑩ ៉ 🔊

Braised Baby White Cabbage with Shredded Ham and Superior Chicken Broth 金腿上湯扒娃娃菜(多)

Cheese Gratin Potato with Rosemary and Pumpkin 芝士焗薯伴香草燒南瓜(鲫) 📾

Seafood Fried Rice with Yunnan Ham 金華海鮮炒飯 🗷 🕲 🕲

Tube Pasta with Sausage and Tomato Ragout 意式長通粉配香腸及番茄肉醬 🕖

CARVING STATION 烤肉

Slow-Roasted Butterball Turkey with

Wild Mushroom Stuffing, Cranberry Sauce, Giblet Gravy, Pommery Mustard Jus

慢烤原隻火雞伴野菌、紅苺汁、傳統火雞汁、芥末籽醬 (愛) 📾 🕖

Honey Glazed Virginia Bone in Ham with

Baked Potato, Butter Glazed Carrot, Sautéed Zucchini, Pesto

蜜汁原隻連骨火腿伴焗薯、牛油甘筍、炒意式青瓜、香草醬 🗷 📾

SWEETS 甜品

Baked Baileys Cheesecake 焗甜酒芝士蛋糕 ⑩ ② ⑥

Caramel Nuts Tart 焦糖果仁撻 (學) (夢) (@) (⑥)

Banoffee Pie 香蕉太妃批 (學) 📵 (①)

Chestnut Cassis Cake 栗子蛋糕 (學) (夢) (@) (⑥)

Gingerbread Panna Cotta 薑餅意式奶凍 ® 🔊 🗟

Chocolate Raspberry Log Cake 朱古力紅莓樹幹蛋糕 (②) ② ⑥

Christmas Pudding with Brandy Sauce 聖誕布甸配白蘭地汁 (學) (學) (圖) (①)

Christmas Panettone 意式聖誕麵包 ⑩ 🗷 📾 🔘

Mini Mince Pie 迷你甜餡餅 (學) (學) (圖) (①)

Assorted Christmas Cookies 聖誕曲奇 () () ()

Freshly Brewed Coffee or English Tea 即磨咖啡或英式早餐茶

HK\$1,588 per person

每位港幣1,588元

Inclusive of free-flowing soft drinks, fresh orange juice, mineral water, house red and white wine and selected beer for 3 hours 包括3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒

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OCEAN PARK HOTEL . HONG KONG

2024 THE FULLERTON CHRISTMAS DINNER BUFFET MENU 2 2024富麗敦聖誕自助晚宴菜單(二)

APPETISERS 頭盤

Seafood on Ice (Lobster, Snow Crab Legs, Prawns, Blue Mussels) 精選海鮮(龍蝦、雪蟹腳、蝦、藍青口) ⑩ Japanese Sashimi (Salmon, Hamachi, Tuna, Surf Clams, Octopus) 日式刺身 (三文魚、油甘魚、吞拿魚、北寄貝、八爪魚) 🔘 🔘 Assorted Sushi and Maki Rolls 日式壽司及卷物 🗷 🚳 🔘

Scottish Smoked Salmon, Gravlax, Smoked Swordfish 蘇格蘭煙三文魚 🔊、香草三文魚 🔊 、煙劍魚 🔊 Chilled Tofu, Crab Meat Salad 冷豆腐 🔊 、蟹肉沙律 🚇

> Tuna Tataki with Ginger and Yuzu Dressing 吞拿魚燒伴生薑酸橘汁 🔊 🔘 🕲 Chorizo Sausage, Salami, Ari-Dried Beef 西班牙辣肉腸、莎樂美腸、風乾牛肉

SALAD 沙律

Mixed Hydroponic Lettuce Bar 水耕生菜吧 @ Romaine, Frisée, Oak Leaves, Arugula 羅馬生菜、九芽菜、橡葉生菜、火箭菜

CONDIMENTS 配料

Red Onion, Boiled Egg, Bread Crouton, Olive, Sun-dried Tomato 紅洋蔥圈、水煮蛋の、麵包粒屬、橄欖圈、風乾番茄圈 Beetroot, Corn, Cucumber, Carrot, Fennel, Cherry Tomato 紅菜頭 @\柬米@\青瓜@\甘荀 @\茴香 @\車厘茄 @) Feta Cheese, Mozzarella, Bacon Bit 希臘芝士(⑩) ⑥ 、水牛芝士(⑩) ⑥ 、煙肉碎 Japanese Soya, Ginger Pickle, Wasabi 日本醬油 🕖 🔊 🔞 `酸薑´@ `芥末 🙉 🐊

DRESSING 醬料

Balsamic, Herb Vinaigrette, Caesar Dressing, Shiso Dressing 黑醋汁(鲫)、義大利香草汁(鲫) / 數、凱撒汁(∞) (⑩)、紫蘇葉汁(鲫) Lemon, Horseradish Cream, Shallot Vinaigrette, Cocktail Sauce, Lime Sauce, Thai Seafood Dressing 檸檬 ②、辣根忌廉 ③ ⑥ ②、紅蔥香醋汁 ④、雞尾酒汁 ⑥、青檸汁 ②、泰式海鮮醬 ⑥ ⑩ ③

CHEESE BOARD 精選芝士拼盤

Gouda, Bleu De Bresse, Camembert, Emmental 荷蘭乳酪芝士⑩ ៉ ふ、法國藍芝士 ⑩ 📾 、金文畢芝士 ⑩ 📾 、艾民頓芝士 🚳 🗟 Grapes, Walnuts, Crackers, Breads, Honey 提子《》、核桃《》、餅乾《》、麵包《》、蜜糖《》

SOUP 湯

Double-Boiled Black Chicken Soup with Sea Whelk and Cordyceps Flower 蟲草花烏雞響螺湯 🗷 🕲 Lobster Bisque with Brandy Cream 法式龍蝦湯配白蘭地忌廉 🕖 📾 🚇 Assorted Artisan Breads 精選手工麵包 ® 🔊 📾 🔘





Contains Gluten/Wheat 含麩質















OCEAN PARK HOTEL . HONG KONG

HOT SELECTION 熱盤

Poached Fillet of Cod with Crab Meat and Grapes Beurre Blanc 蒸鱈魚柳伴蟹肉及葡萄牛油汁 🗷 🚳 🐵

Slow Cooked Lamb Rack with Roasted Ratatouille 慢煮羊架伴法式燴雜菜 🖗 📵

Herb Crust Kurobuta Pork Loin with Cajun Tomato Coulis 香草包糠焗黑豚豬柳配番茄汁 (夢) 📾 🔘

Roasted Duck Breast with Apple and Braised Cabbage 燒鴨胸伴蘋果及燴紅椰菜 🚱 📾

Grilled Hanging Tender with Truffle Sauce 燒封門柳配松露汁 (夢) 📾

Braised Black Mushroom with Seasonal Vegetables 北菇扒時蔬 ⑩ 🕲

Fried Rice with Scallop and XO Sauce XO醬帶子炒飯 🗷 🕲

Mac & Cheese Gratin with Comté Cheese 康堤芝士通心粉 🚳 🙆 🔘

CARVING STATION 烤肉

Slow-Roasted Butterball Turkey with

Wild Mushroom Stuffing, Glazed Chestnut, Cranberry Sauce, Giblet Gravy

慢烤原隻火雞配野菌、蜜餞栗子、紅苺汁、傳統火雞汁@

Beef Wellington with

Roasted New Potato, Morel Mushroom Cream Sauce, Mustard, Horseradish Cream

威靈頓牛柳配燒新薯、羊肚菌忌廉汁、芥末、辣根忌廉 🐉 📾 🕖

SWEETS 甜品

Speculaas Cheesecake 焦糖餅乾芝士蛋糕 ⑩ @ ⑥

Pecan Nut Pie 碧根果仁撻 ® ® ® ©

Caramel Chocolate Tart 焦糖朱古力撻 (學) (量) (⑥)

Tiramisu 義大利芝士餅 🚳 🔊 🗟 🔘

Black Forest Cake 黑森林蛋糕 () () ()

Eggnog Pudding 蛋酒麵包布甸 () () ()

Chestnut Clementine Log Cake 栗子柑橘樹幹蛋糕 ⑩ 🗷 📵 🔘

Warm Christmas Pudding with Brandy Sauce 聖誕布甸配白蘭地汁 () () () ()

Christmas Stollen 德國聖誕麵包 ® ® ⑥

Mini Mince Pie 迷你甜餡餅 () () () ()

Assorted Christmas Cookies 聖誕曲奇 () () ()

Freshly Brewed Coffee or English Tea 即磨咖啡或英式早餐茶

HK\$1,788 per person

每位港幣1,788元

Inclusive of free-flowing soft drinks, fresh orange juice, mineral water, house red and white wine and selected beer for 3 hours 包括3小時無限暢飲汽水、鮮橙汁、礦泉水、精選紅白餐酒及指定啤酒

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OCEAN PARK HOTEL . HONG KONG

TERMS AND CONDITIONS

條款及細則

- I. Prices are in Hong Kong Dollars and subject to a 10% service charge. 以上價錢以港幣計算,並需另收加一服務費。
- 2. The above package offers are applicable to any Christmas Western dinner held between 1 December and 31 December 2024.
 - 以上禮遇適用於2024年12月1日至12月31日期間舉行之聖誕西式晚宴。
- 3. A minimum food and beverage charge is applied to each venue and subject to the event date. 各個宴會場地均設最低餐飲費用,並視乎活動日期而定。
- 4. The above menus are based on a minimum of 60 persons over a 2.5-hour period. 以上菜單只適用於最少60位賓客,供應時間為2小時30分。
- 5. Your well-being and comfort are our utmost priority. Please inform our Event Specialists of any food allergies or special dietary requirements that you may have.

 為客人的健康著想,如閣下或其他賓客對任何食物有過敏反應或特別膳食需求,請與宴會統籌團隊聯絡。
- 6. The Fullerton Ocean Park Hotel Hong Kong reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability.
 由於價格變動及食材供應關係,香港富麗敦海洋公園酒店保留修改以上價錢及菜單之權利。

For enquiries and reservations, please contact our Events Specialists on **+852 2166 7339** or email at **fop.events@fullertonhotels.com**.

Please visit https://www.fullertonhotels.com/fullerton-ocean-park-hotel-hongkong to learn more.

如欲查詢或預訂,歡迎致電+852 2166 7339或電郵至fop.events@fullertonhotels.com與宴會統籌團隊聯絡。如欲了解更多,請瀏覽酒店官方網站

https://www.fullertonhotels.com/fullerton-ocean-park-hotel-hongkongo