

THE FULLERTON CHRISTMAS DINNER PACKAGE 2023

2023 年富麗敦聖誕西式晚餐

	Christmas Set Dinner 聖誕西式晚餐	Christmas Buffet Dinner 聖誕自助晚餐
Menu I 菜單 (一)	HK\$1,288 per person 每位港幣 1,288	HK\$1,388 per person 每位港幣 1,388
Menu II 菜單 (二)	HK\$1,488 per person 每位港幣 1,488	HK\$1,588 per person 每位港幣 1,588

Enjoy the following privileges with a minimum of 60 persons:

- Signature welcome mocktails for all guests
- Corkage fee will be waived for self-brought wines or spirits (maximum 1 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
- Elegant floral centerpieces on reception table and all dining tables
- Your choice of table linens and seat covers
- Complimentary use of in-house audio-visual equipment
- Complimentary valet parking service for up to 3 vehicles
- 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
- Receive a complimentary dining gift certificate for a dinner buffet for two at Lighthouse Café upon confirming any qualified banquet with 100 persons or above
- Receive a complimentary hotel gift certificate for a one-night stay for two at Oceanfront Room with breakfast upon confirming any qualified dinner banquet with 150 persons or above
- Receive a complimentary hotel gift certificate for a dinner buffet for two at Lighthouse Café and a one-night stay for two at Oceanfront Room upon confirming any qualified dinner banquet with 200 persons or above

凡惠顧 60 人或以上，可享以下禮遇：

- 每位來賓均奉送無酒精迎賓飲品
- 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)
- 全場席上及迎賓桌鮮花擺設
- 提供多款桌布及椅套供選擇
- 免費使用宴會場地內的基本影音設備
- 免費代客泊車服務 (最多 3 輛私家車)
- 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

- 如預訂 100 人席或以上，可獲贈雙人星耀廳自助晚餐禮券一張
- 如預訂 150 人或以上，可獲贈海景客房一晚連翌日雙人早餐住宿禮券一張
- 如預訂 200 人或以上，可獲贈海景客房一晚連翌日雙人早餐及雙人星耀廳自助晚餐禮券一張

BEVERAGE PACKAGES

Wine selection will be confirmed three months prior to your event date

PACKAGE A

HK\$270 per person for 3 hours

- Free-flowing soft drinks, fresh orange juice, mineral water and house beer for 3 hours
- Additional hour at **HK\$80** per person

PACKAGE B

HK\$350 per person for 3 hours

- Free-flowing house red and white wines, soft drinks, fresh orange juice, mineral water and house beer for 3 hours
- Additional hour at **HK\$100** per person

飲品套餐

酒店將於宴會 3 個月前落實並提供精選餐酒的資料

飲品套餐（一）

每位**港幣 270 元**

- 3 小時無限暢飲汽水、鮮橙汁、礦泉水及指定啤酒
- 每位只需另加**港幣 80 元**可延長享用以上指定飲品額外 1 小時

飲品套餐（二）

每位**港幣 350 元**

- 3 小時無限暢飲精選紅白餐酒、汽水、鮮橙汁、礦泉水及指定啤酒
- 每位只需另加每小時**港幣 100 元**可延長享用以上指定飲品額外 1 小時

TERMS AND CONDITIONS

1. The above offers are applicable to any Christmas Dinner held between 01 December 2023 and 31 December 2023.
2. Prices are in Hong Kong Dollars and subject to a 10% service charge.
3. A minimum attendance of 60 persons is required.
4. A minimum food and beverage charge is applied to each venue and subject to changes based on the event date.
5. Please inform our Events Specialists of any food related allergies as your well-being and comfort are our greatest concern.
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.

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.

條款及細則

1. 以上優惠適用於 2023 年 12 月 1 日至 12 月 31 日期間舉辦之聖誕西式晚餐。
2. 以上價錢以港幣計算，並另收加一服務費。
3. 預訂人數由 60 位起。
4. 各個宴會場地均設最低餐飲費用，並視乎晚宴日期而定。
5. 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，請與宴會統籌團隊聯絡。
6. 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。

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/zt/fullerton-ocean-park-hotel-hongkong/>

2023 CHRISTMAS WESTERN SET DINNER MENU (I)

2023 聖誕西式晚餐菜譜 (I)

APPETIZER 頭盤

Butter Poached Boston Lobster (G)(D)
Parsnip Puree, Saffron Fennel and Lobster Foam, Basil Oil
牛油慢煮波士頓龍蝦
白甘荀蓉、藏紅花茴香、龍蝦泡沫、香草油

SOUP 湯

Porcini Chestnut Cream Soup, Truffle Chip and Flake (G)(D)(V)(N)
牛肝菌栗子忌廉湯、松露脆片

MAIN COURSE 主菜

French Turkey on Cepes Stuffing (G)(D)
Cranberry Glazed and Honey Glazed Pumpkin, Giblet Sauce
烤法國火雞、牛肝菌餡
金巴利汁、蜜糖燒南瓜、傳統火雞汁

OR 或

Grilled U.S. Beef Tenderloin and Shaved Foie Gras (G)(D)
Potato Gratin, Roasted Organic Vegetables and Red Wine Jus
扒美國牛柳、香煎鵝肝片
焗薯、烤有機菜、紅酒汁

DESSERT 甜品

Xmas Ornaments (G)(D)(V)
Cinnamon and Vanilla Mousse, Orange and Clove compote
肉桂雲哩拿慕絲、香橙丁香醬

Freshly Brewed Coffee or English Tea
鮮磨咖啡或英式紅茶

HK\$ 1,288 per person
每位港幣 \$1,288

D – Dairy, G – Gluten, N – Nuts, V – Vegetarian
D – 奶類, G – 麩質, N – 果仁, V – 素食

2023 CHRISTMAS WESTERN SET DINNER MENU (II)

*Price is subject to a 10% service charge.

*Please inform your server of any food allergies or special dietary requirements.

2023 聖誕西式晚餐菜譜 (II)

APPETIZER 頭盤

Black Truffle Foie Gras Terrine and Pickled Vegetables (G)(D)
Cranberry Glazed, Sauterne Gelee, Mircogreen
黑松露鵝肝凍批、醃菜
金巴利汁、甜油啫喱、有機菜苗

SOUP 湯

Leek and Potato Espuma (G)(D)
Scallop and Truffle Gratin
香蒜薯蓉湯
松露焗北海道帶子

SORBET 雪葩

Mandarin Sorbet, Gelée and Confit (V)
蜜柑雪葩、啫喱、蜜餞

MAIN COURSE 主菜

Crispy Free Range Chicken Rouladed with King Prawn (G)(D)
Confit Potato and Butter Carrot, Kale and Carabineros Sauce
脆皮放養黃油雞、大蝦卷
油封馬鈴薯、牛油胡蘿蔔、羽衣甘藍及紅蝦汁

OR 或

Grilled Wagyu Beef Sirloin (G)(D)
Confit Potato and Butter Carrot, Kale, Brandy Foie Gras Jus
和牛西冷扒
油封馬鈴薯、牛油胡蘿蔔、羽衣甘藍及鵝肝汁

DESSERT 甜品

Fullerton Log (G)(D)(V)(N)
70% Dark chocolate mousse, Brandy macerated fruit, Caramel hazelnut
70%黑朱古力慕絲、白蘭地漬水果、焦糖榛子

Freshly Brewed Coffee or English Tea
鮮磨咖啡或英式紅茶

HK\$ 1,488 per person
每位港幣 \$1,488

D – Dairy, G – Gluten, N – Nuts, V – Vegetarian
D – 奶類, G – 麩質, N – 果仁, V – 素食

2023 Christmas Dinner Buffet Menu I
2023 聖誕自助晚餐菜譜(I)

*Price is subject to a 10% service charge.

*Please inform your server of any food allergies or special dietary requirements.

TASTE OF FARM

APPETIZER AND SALAD

頭盤及沙律

Mixed Hydroponic Lettuce Bar 水耕生菜:

Romaine, Frisée, Oak Leaves, Arugula
羅馬生菜、九芽菜、橡葉生菜、火箭菜

CONDIMENT 配料

Boiled Egg, Red Onion, Bread Crouton, Olive, Sun-dried Tomato

紅洋蔥、焗蛋、麵包粒、橄欖油、蕃茄乾

Beetroot, Corn, Cucumber, Carrot, Fennel, Cherry Tomato

紅菜頭、粟米、青瓜、甘荀、茴香、蕃茄

Feta Cheese, Mozzarella, Bacon Bit

希臘芝士、水牛芝士、煙肉碎

DRESSING 醬料

Balsamic, Herb Vinaigrette Caesar, Shiso Dressing

黑醋、意大利醋、凱撒汁、紫蘇葉汁

SUSHI & SASHIMI 壽司及刺身

Salmon, Hamachi, Tuna, Surf Clams, Octopus

三文魚、油甘魚、吞拿魚、北寄貝、八爪魚

Assorted Sushi and Maki Roll

精選日式壽司及卷物

Japanese Soya, Ginger Pickle, Wasabi

日本醬油、酸薑、青芥末

SMOKED FISH COUNTER

煙燻鮮魚

Scottish Smoked Salmon, Gravlex, Smoked Swordfish

蘇格蘭煙三文魚、香草三文魚、煙劍魚

Lemon Wedges, Horseradish Cream

檸檬、辣根忌廉

Tuna Tataki with Ginger and Yuzu Dressing

吞拿魚燒配生薑酸橘汁

TASTE OF OCEAN

海鮮拼盤

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THE FULLERTON
OCEAN PARK HOTEL • HONG KONG

Tiger Prawn, Snow Crab Legs, Blue Mussel, Sea Mantis Lobster
虎蝦、蟹腳、藍青口、富貴蝦

Dressing: Lemon, Cocktail Sauce, Lime Dressing, Thai Seafood Dressing and Shallot Vinaigrette
醬汁：檸檬、雞尾酒汁、青檸汁、泰式海鮮醬、乾蔥紅酒醋

IBERICE CHARCUTERIA 西班牙凍肉

Iberico 24 Months, Iberico bellota salami and Chorizo Sausage
Ari-Dried Beef, Honey Melon and Rocket
served with Extra virgin olive oil and Crispy Bread
伊比利亞火腿、伊比利亞米蘭莎樂美腸、西班牙辣肉腸
風乾牛肉、蜜瓜、火箭菜
配特級橄欖油及脆麵包

SOUP 餐湯

Braised Assorted Seafood, Fish Maw and Sea Cucumber in Supreme Broth (G)
海鮮花膠海參羹
Cream of Porcini, Black Truffle (G)(D)
牛肝菌忌廉湯、黑松露
Selection of Artisan Bread (G)(D)(V)
特色麵包

CARVING

烤肉

Slow-Roasted Butterball Turkey
慢烤原隻火雞
Honey Glazed Virginia Bone in Ham
蜜餞原隻連骨火腿
Cranberry Sauce and Gibley Gravy, Wild Mushroom Stuffing, Pommery Mustard Sauce
Baked Potato, Butter Glazed Carrot, Sautéed Zucchini, Pesto
金巴利汁、傳統火雞汁、野菌火雞餡、芥末籽汁
焗薯、牛油甘笋、炒意式青瓜、香草醬

HOT

熱葷

Grilled Fillet of Cod, Lobster and Brandy Sauce (G)(D)
烤鱈魚柳、龍蝦汁
Braised Lamb Shank, Pearl Barley, Celeriac (G)
燴羊膝、珍珠薏米
Herb Crust Kurobuta Pork Loin, Tomato Coulis (G)
香草麵包糠焗黑豚豬柳配蕃茄醬
New England Seafood Pie (G)(D)
英式海鮮批
Roasted Duck Breast, Apple, Braised Cabbage
燒鴨胸、蘋果、燴紅椰菜

HOT (CON'T)

熱葷

Braised Beef, Savoy Cabbage, Horseradish (G)(D)

*Price is subject to a 10% service charge.

*Please inform your server of any food allergies or special dietary requirements.

THE FULLERTON
OCEAN PARK HOTEL • HONG KONG

燴牛肉配卷心菜、辣根醬
Braised Baby White Cabbage, Shredded Ham, Superior Chicken Broth (G)
金腿上湯扒娃娃菜
Gratin Potato, Pumpkin, Rosemary (V)
芝士焗薯仔、香草燒南瓜
Seafood Fried Rice with Yunnan Ham
金華海鮮炒飯
Tube Pasta, Sausage, Tomato Ragout (G)
意式長通粉、香腸、蕃茄肉醬

DESSERT

甜品

Baked Baileys Cheesecake (G)(D)(V)
焗甜酒芝士蛋糕
Caramel Nuts Tart (G)(D)(V)(N)
焦糖果仁撻
Banoffee Pie (G)(D)(V)
香蕉拖肥批
Chestnut Cassis Cake (G)(D)(V)(N)
栗子蛋糕
Gingerbread Panna Cotta (G)(D)(V)
薑餅意式奶凍
Chocolate Raspberry Log (G)(D)(V)
朱古力紅莓木頭蛋糕
Warm Christmas Pudding with brandy Sauce (G)(D)(V)(N)
聖誕布甸配白蘭地汁
Panettone (G)(D)(V)
意式聖誕麵包
Mini Mince Pie (G)(D)(V)(N)
迷你甜餡餅
Assorted Christmas Cookie (G)(D)(V)(N)
聖誕曲奇

Freshly Brewed Coffee or English Tea
鮮磨咖啡或英式茶

HK\$ 1,388 per person
每位港幣 \$1,388

with a minimum of 60 persons
最低出席人數 60 位

Dairy, G – Gluten, N – Nuts, V – Vegetarian
D – 奶類, G – 麩質, N – 果仁, V – 素食

2023 Christmas Dinner Buffet Menu II
2023 聖誕自助晚餐菜譜(II)

*Price is subject to a 10% service charge.

*Please inform your server of any food allergies or special dietary requirements.

TASTE OF FARM

APPETIZER AND SALAD

頭盤及沙律

Mixed Hydroponic Lettuce Bar 水耕生菜:

Romaine, Frisée, Oak Leaves, Arugula
羅馬生菜、九芽菜、橡葉生菜、火箭菜

CONDIMENT 配料

Boiled Egg, Red Onion, Bread Crouton, Olive, Sun-dried Tomato

紅洋蔥、焗蛋、麵包粒、橄欖油、蕃茄乾

Beetroot, Corn, Cucumber, Carrot, Fennel, Cherry Tomato

紅菜頭、粟米、青瓜、甘荀、茴香、蕃茄

Feta Cheese, Mozzarella, Bacon Bit

希臘芝士、小牛芝士、煙肉碎

DRESSING 醬料

Balsamic, Herb Vinaigrette, Caesar, Shiso Dressing

黑醋、意大利醋、凱撒汁、紫蘇葉汁

JAPANESE

日式美食

SASHIMI AND SUSHI 日式刺身及壽司

Salmon, Hamachi, Tuna, Surf Clams, Octopus

三文魚、油甘魚、吞拿魚、北寄貝、八爪魚

Assorted Sushi and Maki Roll

精選日式壽司及卷物

Japanese Soya, Ginger Pickle, Wasabi

日本醬油、酸薑、青芥末

Chilled Tofu

冷豆腐

Crab Meat Salad

蟹肉沙律

Tuna Tataki with Ginger and yuzu dressing

吞拿魚燒配生薑酸橘汁

SMOKED FISH COUNTER

煙燻鮮魚

Scottish Smoked Salmon, Gravlex, Smoked Swordfish

蘇格蘭煙三文魚、香草三文魚、煙劍魚

Lemon Wedges, Horseradish Cream

檸檬、辣根忌廉

TASTE OF OCEAN

Seasonal Seafood Platter 海鮮拼盤

(Lobster, Snow Crab Leg, Prawn, Mussels)

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THE FULLERTON
OCEAN PARK HOTEL • HONG KONG

龍蝦、蟹腳、蝦、青口

Dressing: Lemon, Cocktail Sauce, Lime Dressing, Thai Seafood Dressing and Shallot Vinaigrette

醬汁: 檸檬、雞尾酒汁、青檸汁、泰式海鮮醬、乾蔥紅酒醋

Hokkaido scallop carpaccio, salmon roe, edamame and yuzu dressing

帶子薄片、三文魚子、毛豆、酸橘汁

TASTE OF LAND

TERRINE

凍批

Foie Gras Terrine, Seafood, Poultry Mosaic

法式鵝肝凍批、海鮮凍批、火雞凍批

Fruit Compote, Toast, Quince Puree

糖漬雜果、多士、香梨蓉

Olive, Gherkin, Cocktail Onion

水欖、醃小青瓜、小洋蔥

IBERICE CHARCUTERIA 西班牙凍肉

Iberico 24 Months, Iberico bellota salami and Chorizo Sausage

Ari-Dried Beef, Honey Melon and Rocket

served with Extra virgin olive oil and Crispy Bread

伊比利亞火腿、伊比利亞米蘭莎樂美腸、西班牙辣肉腸

風乾牛肉、蜜瓜、火箭菜配特級橄欖油及脆麵包

CHEESE BOARD

精選芝士

Gouda, Bleu De Bresse, Camembert, Emmental

荷蘭乳酪芝士、法國藍芝士、金文拔芝士、瑞士芝士

Grapes, Walnuts, Crackers, Breads, Honey Comb

提子、核桃、餅乾、麵包、蜜糖

SOUP

湯

Double-Boiled Black Chicken Soup, Sea Whelk, Cordyceps Flower

蟲草花烏雞響螺湯

Lobster Bisque with Brandy Cream (G)(D)

法式龍蝦湯配白蘭地忌廉

Artisan Breads and Rolls

特色麵包

CARVING

烤肉

Slow-Roasted Butterball Turkey

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THE FULLERTON

OCEAN PARK HOTEL • HONG KONG

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

慢烤原隻火雞

金巴利汁、傳統火雞汁、釀野菇、蜜餞栗子

Beef Wellington with Morel Mushroom Cream Sauce

Roasted New Potato, Mustard, Horseradish Cream

威靈頓牛柳、羊肚菌忌廉汁

燒新薯、芥末、辣根忌廉

HOT

熱葷

Poached Fillet of Cod, Crab Meat and Grapes Beurre Blanc (G)(D)

蒸鱈魚柳配蟹肉葡萄牛油汁

Slow Cooked Lamb Rack on Roasted Ratatouille (G)

慢煮羊架配法式燴雜菜

Herb Crust Kurobuta Pork Loin, Tomato Coulis (G)

香草包糠焗黑豚豬柳配蕃茄醬

New England Seafood Pie (G)(D)

英式海鮮批

Roasted Duck Breast, Apple, Braised Cabbage (G)

燒鴨胸、蘋果、燴紅椰菜

Grilled Hanging Tender Served with Truffle Sauce (G)

燒封門柳配松露汁

Braised Black Mushroom with Seasonal Vegetable (V)

北菇扒時蔬

Fried Rice, Scallop and Conpoy, XO Sauce (G)(D)

XO 醬帶子炒飯

Mac & Cheese Gratin with Comté Cheese (G)(D)(V)

康堤芝士通心粉

DESSERT

甜品

Speculoos Cheesecake (G)(D)(V)

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焦糖餅乾芝士蛋糕
Pecan Nut Pie (G)(D)(V)(N)
碧根果仁撻
Caramel Chocolate Tart (G)(D)(V)
焦糖朱古力撻
Tiramisu (G)(D)(V)
意大利芝士餅
Black Forest Cake (G)(D)(V)
黑森林蛋糕
Eggnog Pudding (G)(D)(V)
蛋酒麵包布丁
Chestnut Clementine Log Cake (G)(D)(V)
栗子柑橘木頭蛋糕
Warm Christmas Pudding with Brandy Sauce (G)(D)(V) (N)
聖誕布甸配白蘭地汁
Christmas Stollen (G)(D)(V)
德國聖誕麵包
Mini Mince Pie (G)(D)(V)(N)
迷你甜餡餅
Assorted Christmas Cookie (G)(D)(V)(N)
聖誕曲奇

Freshly Brewed Coffee or English Tea
鮮磨咖啡或英式茶

HK\$ 1,588 per person
每位港幣 \$1,588

with a minimum of 60 persons
最低出席人數 60 位

D – Dairy, G – Gluten, N – Nuts, V – Vegetarian
D – 奶類, G – 麩質, N – 果仁, V – 素食

*Price is subject to a 10% service charge.

*Please inform your server of any food allergies or special dietary requirements.