



Ebb +
flow
PÂTISSERIES + CAFÉ

New Year's Eve Menu

parklane 

theparklanehongkong 

"Please note that all ingredients are due to availability and seasonality"
“請注意，所有食材均視供應情況和季節性而有所更改”

New Year's Eve Semi-buffet Dinner

31st December 2024 | 18:30 - 22:00

Starter & Dessert 頭盤及甜點

Self-Serve of Freshly Cooked Seafood, Premium Charcuterie & Cheese, Compose Salads, Flavorful Soup & Homemade Festive Desserts
自助頭盤提供冷盤, 凍海鮮, 優質切肉及芝士拼盤, 節日沙律, 湯及聖誕特色甜品

and 及

Freshly-shucked Seasonal Oysters 新鮮生蠔 (2 pcs per person 每位兩隻)

Main Course 主菜

Sous-vide Spring Chicken with Thyme Gravy 慢烤春雞配香草燒汁
Garlic Mashed Potato, Spring Vegetables 香蒜薯蓉、時令蔬菜

Or 或

Honey-Glazed Gammon Ham with Honey Gravy 蜜汁火腿配蜜糖燒汁
Herb-roasted New Potatoes, Christmas Kale & Pomegranate Salad, Apple Sauce
香草烤薯仔、聖誕甘藍石榴沙律、蘋果醬

Or 或

Pan-seared Norwegian Salmon Fillet 煎烤挪威三文魚柳
Baby Corn, Cherry Tomato Confit, Fresh Dill, Lemon Cream Sauce
玉米筍、油封小蕃茄、時蘿、檸檬忌廉汁

A glass of Orange Juice, Soft Drink, Coffee or Tea 配咖啡, 茶, 橙汁或汽水一杯

\$998 per person 每位

Additional \$168 per person enjoy Free-flow Package (2 Hours)

Free-flow of selected sparkling, white and red wine

另加每位 \$168 可享用無限暢飲 (2 Hours) 任飲包括精選葡萄汽酒, 白及紅葡萄酒

Free access to the Fireworks Countdown Party (value at \$800) at

28/F Rooftop Garden from 22:30 to 00:30

晚上 10:30 至凌晨 00:30 免費參加 28 樓空中花園的除夕煙火倒數派對 (價值 \$800)

Prices are in Hong Kong Dollars and subject to a 10% service charge
價錢為港幣另加一服務費

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Selection of Appetizers, Salads, Soup and Desserts from the Buffet 自助沙律、頭盤及甜品

COLD SEAFOOD 凍海鮮

Cooked Shrimps, Blue Mussels, Sea Whelks 熟蝦、藍青口、海螺
with Condiments (Cocktail Sauce, Red Vinegar Sauce, Thai Chili-lime Sauce, Lemon)
配醬料 (雞尾汁、紅醋汁、泰式辣青檸汁、檸檬)

APPETIZERS AND COMPOSED SALAD 頭盤及沙律

Christmas Wreath Salad 聖誕特色沙律

Citrus and Endive Seafood Salad, Dill Mustard Dressing 柑橘苦白菜海鮮沙律、刁草芥末汁

Classic Waldorf Salad, Honey Mayonnaise 傳統華道夫沙律、蜜糖蛋黃醬

Hot House Tomato & Feta Cheese Salad, Balsamic Cream 溫室蕃茄菲達芝士沙律、香醋醬

YAM KAH DAO (Thai Fried Egg Salad) 泰式雞蛋沙律

Garden Salad with Dressing and Condiments 田園沙律配沙律醬及配料
(Caesar, Thousand Island, French Dressing, Blue Cheese Dressing, Bacon Bits, Herbed Croutons,
Parmesan 凱撒沙律醬、千島醬、法式醬、藍芝士醬、煙肉碎、香草麵包粒、巴馬臣芝士)

FRESH BREAD 新鮮麵包

Baguette, Soft Buns, 5 Cereals Bread, Dark Rye Sourdough with Butter
法式長棍麵包(軟麵包、5穀麵包、黑麥酸種麵包配牛油)

SOUP 熱湯

Cream of Wild Mushroom Soup with Black Truffle 黑松露野菌忌廉湯

CHARCUTERIES 凍肉拼盤

Christmas Beetroot Cured Salmon, Norwegian Smoked Salmon
with Condiments (Red Onion, Capers, Horseradish Dip)

聖誕紅菜頭醃三文魚、挪威煙燻三文魚及配料(紅洋蔥、水瓜柳、辣根醬)

Cold Cuts - Salami, Mortadella, Gammon Ham, Smoked Turkey
with Condiments (Olives, Gherkins, Cocktail Pearl Onions)

冷切 - 莎樂美腸、意式肉腸、凍火腿、煙燻火雞及配料(橄欖、醃小黃瓜、珍珠洋蔥)

CHEESE BOARD 芝士拼盤

Brie, Emmental, Danish Blue, Parmesan

with Condiments (Grapes, Crackers, Dried Fruits and Nuts)

布利芝士、愛曼塔芝士、藍芝士、巴馬臣芝士及配料(提子、餅乾、乾果、果仁)

DESSERTS 甜品

Christmas Stollen 聖誕乾果蛋糕

70% Chocolate Yule Log Cake 70%朱古力木頭蛋糕

Christmas Mince Pie 聖誕百果餡餅

Mango Cheese Cake 芒果芝士蛋糕

Matcha Red Bean Roll 抹茶紅豆卷

Fresh Fruit Salad 鮮雜果沙律

Bread & Butter Pudding 牛油麵包布甸