



**THE PARK LANE**  
**HONG KONG**  
a pullman hotel

## 2024 SPECIAL CHRISTMAS DINNER PACKAGE

The Park Lane Hong Kong, a Pullman Hotel is situated in the heart of Causeway Bay. Our private function rooms are located on the top floor with panoramic views of the Victoria Park and Harbour which is an ideal venue for hosting your Christmas party.

Festive Set Dinner: from HK\$888 per person

Festive Buffet Dinner: from HK\$928 per person

- ❖ Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
- ❖ Free corkage for self-bring in wine and hard liquor
- ❖ One glass of welcome drink for each guest
- ❖ Four dozens of pre-dinner snack for every 40 guests
- ❖ Lunch buffet voucher for two persons at PLAYT as raffle prize
- ❖ Christmas centerpiece arrangement on each dining table
- ❖ Party favors
- ❖ One complimentary car park coupon valid for 5 hours at Wilson Parking for every 20 guests
- ❖ Complimentary usage of in house audio and visual equipment

### **Upgrade to Wine Package**

- ❖ Supplement at HK\$90 per person to include unlimited serving of soft drinks, chilled orange juice, house beer and house red & white wine for 3 hours

For enquiries and reservations, please contact Events Sales Office at (852) 2839 3332 or email to [events@parklane.com.hk](mailto:events@parklane.com.hk)

- \* All prices are subject to 10% service charge
- \* Special prices apply to Christmas events from Monday to Thursday only
- \* Package valid from 1 to 23 December 2024
- \* The package cannot be used in conjunction with other promotional offers
- \* Terms and conditions may change without prior notice
- \* In case of any dispute, the decision of hotel is final



**THE PARK LANE**  
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**Christmas Set Dinner**

**Menu I**

Hokkaido Scallop Carpaccio  
Trout Roe, Orange Segment, Pickled Shallot Ring  
White wine infuse Grape, Basil Oil

北海道帶子薄片

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Cream of Wild Mushroom  
Truffle Oil, Crispy Parma Ham

野菌濃湯

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Baked US Butterball Turkey Breast & Leg  
Hazelnut and Bacon Brussels Sprout, Duck-fat Roasted Potato,  
Orange-glazed Carrot, Cranberry Turkey Jus

焗美國火雞

Or

Pan-fried Atlantic Ocean Trout  
Garlic Mash Potato, Buttered Bok Choy, Tempura Fennel  
Beurre Blanc, Mandarin Oil

香煎大西洋海鱒魚

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White Chocolate Mousse,  
Blood Orange Jelly, Strawberry Coulis

白朱古力慕斯

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Petits Fours  
西式美點

Coffee or Tea  
咖啡或茶

**HK\$888 plus 10% service charge per person**  
每位港幣\$888, 另加一服務費

菜單上的食材供應有可能受季節影響, 柏寧酒店保留最終決定權以更換同等價值之食材  
Seasonal ingredients on the menu may be subjected to changes, depending on the availability



**THE PARK LANE**  
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**Christmas Set Dinner**

**Menu II**

**Rougié Foie Gras & Smoked Eel Terrine**  
**Red Fruit Gel, Raspberry, Baguette Chip, Walnut**  
鴨肝煙鰻魚凍批

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**Lobster Bisque**

龍蝦湯

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**Charred Australian Beef Tenderloin**  
**Celery Root Puree and Fondant, Buttered Kale, Crispy Kale, Wild Mushroom Beef Jus**

炭燒澳洲牛柳

*Or*

**Slow-roasted Miso Black Cod**  
**Asparagus and Puree, Crispy Lotus Root Chip, Celery Root Foam**

慢煮味噌銀鱈魚

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**Mango and Bergamot Mousse**  
**Wild Berries, Raspberry Coulis**

芒果佛手柑慕斯

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**Petits Fours**

西式美點

**Coffee or Tea**

咖啡或茶

**HK\$988 plus 10% service charge per person**  
每位港幣\$988, 另加一服務費



**THE PARK LANE**  
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**Christmas Dinner Buffet**

**Menu I**

**COLD**

**冷盤**

**Sea Whelk and Prawn with Cocktail Sauce and Shallot Vinegar**

翡翠螺及大蝦配咯嗲汁及乾蔥油醋汁

**Foie Gras Mousse with Dried Apricot and Port Reduction**

鵝肝慕絲配杏脯乾及砵酒汁

**Parma Ham with Cantaloupe Melon**

巴馬火腿配哈密瓜

**Tandoori Chicken, Tomato & Cucumber Salad, Crumbled Feta Cheese, Lime Dressing**

天多利烤雞、蕃茄青瓜沙律配芝士及青檸汁

**Nicoise Salad with Quail Egg, Potato and Fine Bean**

尼哥斯沙律伴鵪鶉蛋、青豆及薯仔

**Mixed Salad Leaves with Condiment and Dressing**

田園沙律菜伴各式配料及沙律汁

**Cold Cut Platter (Turkey & Gamma Ham)**

雜錦凍肉拼盤 (火雞及煙火腿)

**Assorted Smoked Fish with Lime Crème Fraiche**

雜錦煙燻魚配青檸奶油汁

**Thai Beef Salad**

泰式牛肉沙律

**Selection of Sushi & Sashimi**

日式壽司及刺身

**SOUP**

**湯**

**Roasted Cauliflower Soup with Toasted Almond**

烤椰菜花忌廉湯配杏仁片

**Selection of Bread Rolls**

精選麵包



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**HOT**

**熱盤**

**Grilled King Prawn with Garlic & Parsley Butter**

蒜蓉扒香草牛油大蝦

**Slow-Braised Beef Short Rib Bourguignon with Mushroom and Bacon**

燴牛肋骨配蘑菇及煙肉

**Grilled Minted Lamb Chops with Cumin Gravy**

烤羊架配小茴汁

**Smoked Pork Loin with Chorizo Fried Rice**

煙豬柳配西班牙腸炒飯

**Chicken Biryani with Papadum**

印度咖哩雞配薄脆

**Madras Rice**

印度飯

**Braised Italian Meatballs with Basil**

意大利肉丸配香草醬

**Brussels Sprouts, Glazed Chestnuts and Bacon**

煙肉燴椰菜仔、栗子

**Sautéed Mixed Vegetables**

清炒時令雜菜

**Roasted Garlic and Thyme Potato Wedges**

蒜燒薯角

**CARVING**

**切肉車**

**Roasted Turkey Breast with Giblet Sauce and Gravy**

焗火雞胸配雞汁及燒汁

**Roasted US Rib Eye with Peppercorn Sauce**

燒美國肉眼配黑胡椒汁



**THE PARK LANE**  
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**DESSERT**

甜品

**Christmas Stollen**

聖誕蜜餞乾果蛋糕

**Assorted Christmas Cookies**

聖誕曲奇

**Traditional Christmas Pudding with Brandy Sauce**

傳統聖誕布甸配白蘭地酒汁

**Coffee and Walnut Tart**

咖啡合桃撻

**Black Forest Cake**

黑森林蛋糕

**Mandarin Cheesecake**

橘子芝士餅

**Baked Apple Strudel**

焗蘋果卷

**Fresh Fruit Platter**

鮮果拼盤

**Haagen Dazs Ice-Cream**

(Select two favors from Vanilla, Chocolate or Strawberry)

**Haagen Dazs 雪糕**

(雲呢拿, 朱古力或士多啤梨, 任選兩款口味)

**Coffee or Tea**

咖啡或茶

**(Minimum guaranteed of 50 persons is required)**

(此自助晚餐菜譜最少預訂五十人)

**HK\$928 plus 10% service charge per person**

每位港幣\$928, 另加一服務費

菜單上的食材供應有可能受季節影響, 柏寧酒店保留最終決定權以更換同等價值之食材  
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**Christmas Dinner Buffet**

**Menu II**

**COLD**

**冷盤**

**Blue Mussel, Sea Whelk and Prawn with Cocktail Sauce and Champagne Vinaigrette**

藍青口、翡翠螺及大蝦配咯嗲汁及香檳醋汁

**Foie Gras Mousse with Date and Apricot Chutney**

鵝肝慕絲伴杏脯棗泥醬

**Parma Ham with Fig and Balsamic Syrup**

巴馬火腿伴無花果及香醋汁

**Assorted Smoked Fish with Horseradish Cream**

雜錦煙燻魚配辣根忌廉汁

**Dressed Crab Cucumber Salad with Orange and Mayonnaise**

蟹肉青瓜沙律配香橙蛋黃醬

**Fresh Fruit Salad with Shrimp**

鮮雜果蝦沙律

**Mixed Salad Leaves with Condiment and Dressing**

田園沙律菜伴各式配料及沙律汁

**Nicoise Salad with Fine Bean and Potato**

尼哥斯沙律伴青豆及薯仔

**Thai Seafood Salad**

泰式海鮮沙律

**Tomato and Mozzarella Salad with Basil Pesto and Fresh Basil**

蕃茄芝士沙律配羅勒醬

**Selection of Sushi & Sashimi**

日式壽司及刺身

**SOUP**

**湯**

**Shellfish Bisque with Tarragon Oil**

海鮮濃湯

**Selection of Bread Rolls**

精選麵包



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**HOT**

**熱盤**

**Beef Fillets with Port Wine Sauce and Tomato Concasse**

牛柳伴西紅柿配砵酒汁

**Roasted BBQ Pork Spare Rib**

燒排骨

**Prawn wrapped in Kataifi, Wasabi Mayonnaise**

龍鬚大蝦配芥末蛋黃醬

**Grilled Seafood Skewer with Dill Cream Sauce**

扒海鮮串配刁草忌廉汁

**Seared Salmon on Creamed Spinach**

香煎三文魚伴忌廉菠菜

**Lamb Curry with Fragrant Rice and Naan Bread**

咖哩羊肉配香飯及印度薄餅

**Alfredo Penne Pasta with Sundried Tomato**

蕃茄乾意大利長通粉

**Brussels Sprout, Bacon and Chestnut**

煙肉燴椰菜仔、栗子

**Sautéed Mixed Vegetable**

清炒時令雜菜

**Lyonnaise Potato**

洋葱炒薯仔

**CARVING**

**切肉車**

**Roasted Turkey Breast with Giblet Gravy and Traditional Garnishes**

焗火雞胸配雞汁及傳統配菜

**Roasted US Beef Rib Eye with Peppercorn Sauce and Horseradish Cream**

燒美國肉眼配黑胡椒汁及辣根忌廉





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**DESSERT**

**甜品**

**Christmas Stollen**

聖誕蜜餞乾果蛋糕

**Assorted Christmas Cookies**

聖誕曲奇

**Traditional Christmas Pudding with Brandy Sauce**

傳統聖誕布甸配白蘭地酒汁

**Earl Grey Crème Brulee**

伯爵茶法式燉蛋

**Valrhona Chocolate Cake**

Valrhona 朱古力餅

**Oreo Cheesecake**

Oreo 芝士餅

**Baked Apple Strudel**

焗蘋果卷

**Mandarin Cheesecake**

橘子芝士餅

**Fresh Fruit Platter**

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**Haagen Dazs Ice-Cream**

**(Select two favors from Vanilla, Chocolate or Strawberry)**

**Haagen Dazs 雪糕**

(雲呢拿, 朱古力或士多啤梨, 任選兩款口味)

**Coffee or Tea**

咖啡或茶

**(Minimum guaranteed of 50 persons is required)**

(此自助晚餐菜譜最少預訂五十人)

**HK\$1,028 plus 10% service charge per person**

每位港幣\$1,028, 另加一服務費