

2024 SPECIAL CHRISTMAS LUNCH 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 Lunch: from HK\$688 per person Festive Buffet Lunch: from HK\$738 per person

- Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
- ❖ Free corkage for self-bring in wine and hard liquor
- Lunch buffet voucher for two persons at PLAYT as raffle prize
- Christmas centerpiece arrangement on each dining table
- Party favors
- Complimentary usage of in house audio and visual equipment
- One complimentary car park coupon valid for 3 hours at Wilson Parking for every 20 guests

Upgrade to Wine Package

Supplement at HK\$60 per person to include unlimited serving of soft drinks, chilled orange juice, house beer and house red & white wine for 2 hours

For enquiries and reservations, please contact Events Sales Office at (852) 2839 3332 or email to 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



Christmas Set Lunch

Menu I

Norwegian Salmon Tartare Avocado Salsa, Topioca Pearl Chip, Aged Balsamic

挪威三文魚他他

Baked Yellow Chicken Breast
Hazelnut and Bacon Brussels Sprout, Duck-fat Roasted Potato,
Orange-glazed Carrot, Cranberry Sauce, Turkey Jus

焗黃雞胸

Or

Pan-fried Red Snapper Fillet Mashed Potato, Edamame, Crispy Caper Grilled Fennel, Spinach Beurre Blanc

香煎鯛魚柳

Mont Blanc Tart
Meringue and Rum Gel

栗子撻

Petits Fours 西式美點

Coffee or Tea 咖啡或茶

HK\$688 plus 10% service charge per person 每位港幣\$688,另加一服務費



Christmas Set Lunch Menu II

Japanese Hamachi Ceviche Avocado Puree, Slice Radish, Lemon Gel Candies Lime, Ceviche

檸檬汁腌日本油甘魚

Braised Waygu Short Rib
Truffle Mashed Potato, Roasted Baby Carrot
Broccolini, Confit Cherry Tomato

慢燴和牛肋骨

Or

Seared Chilean Seabass
Pea Puree, Buttered Chargrilled Leek and Cured Kale
Streamed Parsley New Potato, Clam Butter Sauce

香煎智利海鱸魚

Belgian Chocolate and Mandarin Dome Chocolate Coulis

比利時朱古力柑橘蛋糕

Petits Fours 西式美點

Coffee or Tea 咖啡或茶

HK\$788 plus 10% service charge per person 每位港幣\$788,另加一服務費



Christmas Lunch Buffet Menu I

COLD

冷盤

Fresh Prawns and Blue Mussels with Cocktail Sauce and Shallot Vinegar

大蝦及藍青口配咯嗲汁及乾蔥油醋汁

Nicoise Salad with Quail Eggs, Fine Beans and Potatoes

尼哥斯沙律伴鵪鶉蛋、青豆及薯仔

Mixed Garden Greens with Condiments and Dressing

田園沙律菜伴各式配料及沙律汁

Cold Cut Platter (Turkey and 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

Parma Ham with Cantaloupe Melon

巴馬火腿配哈密瓜

Thai Beef Salad

泰式牛肉沙律

Selection of Sushi & Sashimi

日式壽司及刺身

SOUP

湯

Roasted Butternut Squash

南瓜湯

Selection of Bread Rolls

精選麵包



HOT

熱盤

Beef Fillets with Port Wine Sauce

牛柳配砵酒汁

Braised Oxtails with Porcini Sauce and Tomato Concasse

燴牛尾伴西紅柿配牛肝菌汁

Smoked Salmon Fishcakes with Sweet and Sour Sauce

煙三文魚餅配甜酸汁

Roasted Spring Chicken with Gravy

烤春雞配雞汁

烤春雞配雞汁Lamb Curry with Fragrant Rice and Naan Bread

印度咖哩羊肉配香飯及薄餅

Shiitake Mushroom Risotto with Pickled Shiitake

炒香菇燴意大利飯

Brussels Sprouts with Bacon & Chestnuts

煙肉燴椰菜仔、栗子

Lyonnaise Potatoes

洋葱炒薯仔

CARVING

切肉車

Roasted Turkey Breast with Gravy and Traditional Garnishes

焗火雞胸配燒汁及傳統配菜



DESSERT

甜品

Christmas Stollen

聖誕蜜餞乾果蛋糕

Assorted Christmas Cookies

聖誕雜錦曲奇

Traditional Warm Christmas Pudding with Brandy Sauce

傳統聖誕布甸配白蘭地酒汁

Mini Mince Pies

迷你聖誕餡餅

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

Coffee or Tea

咖啡或茶

(Minimum guaranteed of 50 persons is required) (此自助午餐菜譜最少預訂五十人)

HK\$738 plus 10% service charge per person 每位港幣\$738,另加一服務費



Christmas Lunch Buffet Menu II

COLD

冷盤

Sea Whelks and Prawns 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 Apricot Chutney and Sourdough

鵝肝慕絲配黃梅醬及麵包

Parma Ham with Melon and Balsamic Syrup

巴馬火腿伴蜜瓜配香醋汁

Assorted Smoked Fish with Lime Crème Fraiche

雜錦煙燻魚配青檸奶油汁

Shrimp Cucumber Salad with Orange and Mayonnaise

鮮蝦青瓜沙律配香橙蛋黃醬

Mixed Salad Leaves with Condiment and Dressing

田園沙律菜伴各式配料及沙律汁

Nicoise Salad with Quail Egg and Potato

尼哥斯沙律伴鵪鶉蛋及薯仔

Selection of Sushi & Sashimi

日式壽司及刺身

SOUP

湯

Cream of Wild Mushroom Soup with Truffle Oil

野菌忌廉湯配松露油

Selection of Bread Rolls

精選麵包



HOT

熱盤

Teriyaki-Glazed Grilled Prawns

日式烤大蝦

Braised Beef Short Rib Bourguignon with Red Wine

燴牛肋骨配紅酒汁

Grilled Minted Lamb Chop with Cumin Gravy

烤羊架配小茴汁

Chicken Biryani with Papadum

印度咖哩雞配薄脆

Madras Rice

印度飯

Braised Italian Meatball with Basil Sauce

燴意大利肉丸配香草醬

Sautéed Pork with Sweet and Sour Sauce

甜酸咕嚕肉

Brussels Sprout, Glazed Chestnut and Bacon

煙肉燴椰菜仔、栗子

Roasted Garlic and Thyme Potato Wedge

蒜香燒薯角

CARVING

切肉車

Roasted US Beef Rib Eye with Peppercorn Sauce and Horseradish Cream

燒美國肉眼配胡椒汁及辣根醬

Roasted Turkey Breast with Giblet Gravy and Traditional Garnishes

焗火雞胸配雞肝汁及傳統配菜



a pullman hotel

DESSERT 甜品

Christmas Stollen

聖誕蜜餞乾果蛋糕

Assorted Christmas Cookies

聖誕雜錦曲奇

Traditional Christmas Pudding with Brandy Sauce

傳統聖誕布甸配白蘭地酒汁

Mini Mince Pies

迷你聖誕餡餅

Earl Grey Crème Brulee

伯爵茶法式燉蛋

Valrhona Chocolate Cake

Valrhona 朱古力餅

Mandarin Cheesecake

橘子芝士餅

Baked Apple Strudel

焗蘋果卷

Fresh Fruit Platter

鮮果拼盤

Coffee or Tea

咖啡或茶

(Minimum guaranteed of 50 persons is required) (此自助午餐菜譜最少預訂五十人)

HK\$838 plus 10% service charge per person 每位港幣\$838,另加一服務費