



謝師宴套餐 2019

Graduation Dinner Package 2019

優惠價每位由**HK\$338** 起
已包括無限量供應汽水及橙汁兩小時

*From **HK\$338** per person including unlimited supply of soft drinks and chilled orange juice for 2 hours*

可享下列優惠：

Enjoy below privileges:

- 每位奉送迎賓雜果賓治乙杯
A glass of welcome fruit punch for each guest
- 禮堂橫額掛布
Backdrop banner
- 紅色或金色禮堂及舞臺供拍照
Complimentary burgundy or creamy color backdrop with stage for photo shooting
- 預訂每 50 位可享額外 1 位免費
Complimentary 1 person for every purchased of 50 persons
- 會場席上及迎賓處花卉擺設
Elegant centerpiece for each dining table and reception table
- 免費提供 LCD 投影機及電視
Complimentary use of LCD projector with screen and TVs
- 免費提供影音設施
Complimentary use of audio-visual system
- 免費使用更衣室設備
Complimentary use of changing room
- 免費提供抽獎箱
Lucky draw box
- 免費提供私家泊車位 (每 40 位敬送 1 個)
Complimentary valet car parking spaces (1 space for every 40 persons)

備註 Remarks：

- 以上價目均需另加一服務費
Above price is subject to 10% service charge
- 有效期至 2019 年 11 月 31 日
Validity from now until 31 November 2019

訂座或查詢，歡迎與宴會部聯絡
電話：2700 6633 傳真：2739 6982
電子郵件：banquet@kimberley.hk

For reservations or enquiries, please contact our Banquet Sales Department
Tel: 2700 6633 Fax: 2739 6982
E-mail: banquet@kimberley.hk



THE
KIMBERLEY HOTEL
君怡酒店

2019 Graduation Dinner Buffet Menu (A)

Appetizers 頭盆

Assorted Japanese Sushi 日式什錦壽司

Assorted Italian Cold Cuts with Pickles & Olive 意大利凍肉碟

Salmon, Snapper & Tuna Sashimi 三文魚、鯛魚、吞拿魚刺身

Salads 沙律類

Mesclum Mixed 田園什菜

Cherry Tomato 車厘茄

Baby Carrot 甘筍仔

Sweet Corn 甜粟米

Cucumber 青瓜

Thai Beef & Green Papaya Salad 泰式牛肉及青木瓜沙律

Hawaii Chicken Salad 夏威夷雞肉沙律

Japanese Crab Meat with Potato Salad 日式薯仔沙律配蟹肉

Red Cabbage & Apple Cole Slaw 紅椰菜蘋果沙律

Caesar Salad with Condiments 凱撒沙律配巴瑪芝士粉及香草包粒

Salad Dressings 沙律醬汁

Thousand Island Dressing, French Dressing, Italian Vinaigrette, Cocktail Sauce

千島汁、法式汁、意大利油醋汁、雞尾酒汁

Soup 湯類

Italian Minestrone Soup with Pesto 意大利菜湯伴香草



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2019 Graduation Dinner Buffet Menu (A)

Main Dishes 熱盤

- Roasted Porkloin with Wild Mushroom Sauce 燒豬柳配雜菌汁
Chicken Cacciatore 意式鮮茄燴雞
Grilled Sole Fillet with Raisin Cream Sauce 扒龍脷柳配提子汁
Pasta Napoleon 拿破崙意式粉
Thai Yellow Chicken Curry with Jasmine Rice 泰式黃咖喱雞配絲苗白飯
Fried Rice with Shrimp & Sweet Corn 明蝦甜粟炒飯
Stir-fried Beef with Chinese Leek 京蔥炒牛肉
Sautéed Cabbage with Shitake Mushroom 椰菜炒鮮冬菇

Desserts 甜品

- Chocolate Mousse 朱古力慕絲
Tiramisu 意式芝士餅
Lemon Cheese Cake 檸檬芝士餅
Sweetened Coconut Cream with Red Glutinous Rice 椰汁紫米露
Seasonal Fruit Pudding with Strawberry Sauce 鮮果布甸配士多啤梨
Mango Napoleon 芒果拿破崙
Mixed Fruit Jelly 什果啫喱
Panna Cotta 意大利奶凍
Exotic Fruit Platter 鮮果拼盤

Coffee & English Tea & Chilled Orange juice
咖啡及紅茶及橙汁

每位港幣**\$338+10%** (適用於星期一至四)

HK\$338+10% per person (For Monday to Thursday)

每位港幣**\$388+10%** (適用於星期五至日及公眾假期)

HK\$388+10% per person (For Friday to Sunday and Public Holiday)

(惠顧人數最少 40 位起 Minimum 40 persons is required)



2019 Graduation Dinner Buffet Menu (B)

Seafood on Ice 冰凍海鮮

Shrimp, Whole Clam, Blue Mussel served with Cocktail Sauce
海中蝦、全殼蛤、藍青口伴雞尾酒汁

Appetizers 頭盆

Assorted Japanese Sushi 日式什錦壽司

Salmon, Snapper & Tuna Sashimi 三文魚、鯛魚、吞拿魚刺身

Cold Cuts Platter 凍肉盤

Shrimps & Fresh Fruit Salad 鮮蝦雜果沙律

Thai Beef & Vermicelli Salad 泰式牛肉粉絲沙律

Hawaii Chicken Salad 夏威夷雞肉沙律

German Potato Salad 煙肉薯仔沙律

Marinated Black Fungus with Dark Vinegar & Garlic 涼伴黑木耳

Caesar Salad with Condiments 凱撒沙律配巴瑪芝士粉及香草包粒

Mesclum Mixed 田園什菜、Cherry Tomato 車厘茄、Baby Carrot 甘筍仔、

Sweet Corn 甜粟米、Cucumber 青瓜

Salad Dressings 沙律醬汁

Thousand Island Dressing, French Dressing, Italian Vinaigrette,

千島汁、法式汁、意大利油醋汁

Soup 湯類

New England Seafood Chowder 英倫海鮮周打湯

Carving 烤肉

Roast Leg of Lamb with Garlic & Thyme Jus 燒羊腩配香草蒜蓉汁



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2019 Graduation Dinner Buffet Menu (B)

Main Dishes 熱盤

- Poached Chicken with Supreme Soup 上湯水晶雞
Pan-fried Beef Tenderloin with Sweet & Sour Sauce 中式牛柳
Roasted Porkloin with Wild Mushroom Sauce 燒豬柳配雜菌汁
Grilled Sole Fillet with Champagne Sauce 扒龍脷柳配香檳忌廉汁
Thai Yellow Chicken Curry with Jasmine Rice 泰式黃咖喱雞配絲苗白飯
Braised Chinese Cabbage with Bamboo Pith 竹筴扒菜膽
Deep-fried Vietnamese Spring Rolls with Sweet Chilli Sauce 越式炸春卷
Penne Pasta with Mushroom Cream Sauce 蘑菇忌廉汁長粉
Seafood Fried Rice with Pineapple 菠蘿海鮮炒飯

Desserts 甜品

- Fresh Fruit Cake 鮮果忌廉蛋糕
Tiramisu 意式芝士餅
Lemon Cheese Cake 檸檬芝士餅
Dark Chocolate Mousse 朱古力慕絲
Panna Cotta 意大利奶凍
Baked Bread Pudding 焗麵包布甸
Osmanthus Pudding 水晶桂花糕
Deep-fried Sesame Dumplings 笑口棗
Sweetened Red Bean Soup 陳皮紅豆沙
Exotic Fruit Platter 鮮果拼盤

Coffee & English Tea & Chilled Orange juice
咖啡及紅茶及橙汁

每位港幣\$388+10% (適用於星期一至四)

HK\$388+10% per person (For Monday to Thursday)

每位港幣\$438+10% (適用於星期五至日及公眾假期)

HK\$438+10% per person (For Friday to Sunday and Public Holiday)

(惠顧人數最少 40 位起 Minimum 40 persons is required)