



GOLD COAST
HOTEL

2024-2025 Annual & Spring Buffet Dinner Package 2024-2025 團年及春茗自助晚宴套餐

(Valid for Annual and Spring buffet dinner to be held on or before 31 March 2025)

適用於 2025 年 3 月 31 日或之前舉行的團年及春茗晚宴)

Celebrate the end of a successful year, impress your guests and welcome the Chinese New Year – simply by booking a banquet at the Hong Kong Gold Coast Hotel from HK\$888 per person.

為慶祝過去一年的豐收及迎接農曆新年來臨，香港黃金海岸酒店特別為您安排團年及春茗晚宴，每位由港幣 888 元起。

You can enjoy the following privileges with a booking of 50 persons or above:

凡惠顧 50 位或以上，可享下列優惠：

- ◆ One (1) glass of welcome fruit punch per person
招待每位來賓無酒精迎賓飲品乙杯
- ◆ Free-flow of soft drinks, chilled orange juice and house beer for 3 hours
3 小時無限暢飲汽水、橙汁及指定啤酒
- ◆ Party favors for all guests on dining tables
全場餐桌派對小玩意
- ◆ Valet parking service (Private Car only) (one vehicle for every 50 guaranteed persons)
代客泊車服務 (只供私家車) (每 50 位保證來賓供乙輛)

Additional privileges for 100 persons or above:

惠顧 100 位或以上，更可獲贈以下優惠：

- ◆ One single trip of a 50-seater coach service from Hotel to Hong Kong Island, Kowloon or New Territories (excluding tunnel toll and parking fees)
- ◆ 提供五十座位豪華巴士乙輛於散席使用 (往港島、九龍或新界) (不包括隧道及泊車費用)
- ◆ A complimentary dinner buffet coupon for two as lucky draw prize
酒店雙人自助晚餐券乙張作抽獎禮品

Extra privileges for 150 persons or above:

惠顧 150 位或以上，盡享以下禮遇：

- ◆ One set of getaway room voucher with breakfast and dinner buffet for two as lucky draw prize (Terms & Conditions apply)
酒店住宿壹晚連雙人自助早餐及晚餐禮券乙張作抽獎禮品 (受條款及細則約束)

條款及細則 Terms and Conditions :

- 所有價格須另收加一服務費 All prices are subject to a 10% service charge.
- 設有最低餐飲消費 Minimum food & beverage charge applies

欲查詢，預訂或參觀宴會場地，歡迎致電+852 2452 8325 / 2452 8356 或電郵至 catering@goldcoasthotel.com.hk 與宴會部聯絡。

For enquiries, reservations and site visit, please contact our Catering Department on +852 2452 8325 / 2452 8356 or email at catering@goldcoasthotel.com.hk

Hong Kong Gold Coast Hotel
1 Castle Peak Road, Hong Kong
香港黃金海岸酒店 香港青山公路一號
www.goldcoasthotel.com.hk

20240527

Member of Sino Hotels 信和酒店成員



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2024-2025 Annual & Spring Buffet Dinner Menu (1) 2024-2025 團年及春茗年自助晚宴菜單 (1)

SEAFOOD ON ICE 海鮮拼盤

Fresh shrimps, snow crab legs, mussels and scallops
凍蝦、鱈場蟹腳、青口及帶子

APPETISERS & SALADS 頭盤及沙律

- Smoked fish platter (salmon, herring, mackerel) 雜錦煙魚拼盤 (三文魚、希靈魚、鮫魚)
Steamed garoupa medallions, saffron mayo 蒸石斑件配紅花文厘汁
Tuna tartare with chopped chives 香蔥韃靼吞拿魚
Peeled shrimps platter, spicy cocktail sauce 凍蝦配辣雞尾酒汁
Sambal flavored baby squids platter with coriander 芫荽森巴醬魷魚仔
Goose liver mousse terrine 鵝肝慕絲凍批
Italian cured meats platter 意式風乾肉拼盤
Medium-roasted beef platter 半烤牛肉拼盤
Roasted chicken breast with pineapple 菠蘿燒雞胸
Egg whites and vegetables terrine, avocado mayo 素菜蛋白凍批、牛油果文厘汁 
International cheese tray with crackers and vegetable crudités 芝士碟配餅乾及雜菜條 
Japanese sashimi 日式刺身 (with chef attendance 即切)
Assorted sushi and maki rolls 日式壽司及卷物
Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵
Japanese delicacies (sea snails, octopus) 日式小食 (味付螺肉、八爪魚仔)
Silken tofu with crabmeat in bouillon and bonito flakes 清湯蟹肉絹豆腐配木魚花
Cobb salad 美式烤雞肉、牛油果沙律
Seafood and mango salad 海鮮芒果沙律
Penne pasta and Italian mortadella sausages salad 意式長通粉肉腸沙律
Potato, carrot and peas salad 馬鈴薯甘筍青豆沙律 
Greek salad with feta cheese, tomato, olive, cucumber and onion 希臘沙律 
Thai pomelo salad 泰式柚子沙律 
Bean sprouts salad, Korean chili paste 韓式辣醬豆芽沙律 
Tomato and cucumber sliced salad, chick-peas dressing 蕃茄、青瓜沙律配雞心豆醬 
Green asparagus salad, chopped eggs and bell peppers 碎蛋甜椒露筍沙律 
Waldorf salad (celery, apple, walnuts) 華道夫沙律 (西芹、蘋果、核桃) 
Mixed gourmet lettuces 雜錦沙律菜 

DRESSINGS AND CONDIMENTS 醬料及配料

French, Italian, vinaigrette, balsamic, Thousand Island 法式醬、意大利沙律醬、油醋汁、意大利香醋汁、千島醬
Olives, croutons, nuts, pineapple chunks, cherry tomato, cheese powder 水欖、麵包粒、果仁、菠蘿塊、車厘茄、芝士粉

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2024-2025 Annual & Spring Buffet Dinner Menu (1) (cont.) 2024-2025 團年及春茗年自助晚宴菜單 (1) (續)

SOUPS 湯

Cream of chicken and mushrooms soup 磨菇雞蓉忌廉湯

Minestrone with pasta and beans 意大利雜菜湯

Assorted bread rolls 精選麵包

CHINESE GOURMET 中式佳餚

Assorted barbecued meat platter 中式燒味拼盆

Cucumber with garlic and Chinese vinegar sauce, preserved egg and peanut 蒜拍青瓜配皮蛋及花生

Cold braised black mushrooms 油燜香菇

Chilled honey beans with spicy and hot oil 麻辣蜜豆

HOT SELECTION 熱盤

Roasted rack of lamb on bell peppers, red wine sauce 燒羊排配紅酒汁

Slow-roasted pork loin, tomato-basil compote 香草茄醬慢烤豬柳

Seared duck breast, goose liver mousse gravy 煎鴨胸配鵝肝慕絲燒汁

Pan-fried almond breaded chicken fillets, herbs cream sauce 杏香煎雞柳配香草忌廉汁

Fried sesame coated shrimp cutlets, green curry tartar sauce 炸芝麻吉列蝦配青咖喱他他汁

Stuffed tomato with forest mushrooms 野菌釀蕃茄

Sautéed trio-coloured vegetables (broccoli, cauliflower and red bell pepper) 炒三色菜 (西蘭花、椰菜花、紅甜椒)

Roasted potatoes cubes with herbs 香草燒薯粒

Wok-fried fillets of beef, Chinese style 中式牛柳件

Steamed halibut with ginger and soya 蒸比目魚

Wok-fired chicken and shrimps with vegetable marrows 脆肉瓜炒雞柳蝦仁

Braised twin mushrooms with seasonal greens 雙菇扒時蔬

Braised E-fu noodles with assorted vegetables 雜菜絲炆伊麵

Vegetables biryani, Indian style 印式素菜焗飯

CARVING STATION 烤肉

Roasted rib eye of beef, gravy and horseradish cream 燒牛肉眼排配燒汁、辣根忌廉

Baked fillets of salmon with herbs 香草焗三文魚柳

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DESSERTS 甜品

- Blueberry cheesecake 藍莓芝士餅
- Green tea cheesecake 抹茶芝士餅
- Chestnut vermicelli cake 栗子茸忌廉餅
- Chocolate and raspberry mogador, French style 法式朱古力紅桑莓蛋糕
- Fresh berries tart 鮮雜莓撻
- Black forest cream cake 黑森林蛋糕
- Miniature of lemon tartlets 迷你檸檬撻
- Baked mango in filo parcel 焗芒果脆酥
- Fruit agar 鮮雜果大菜糕粒
- Peach almond cream pie 香桃杏仁批
- Classic crème brûlée 法式焦糖炖蛋
- English trifle in glass 英式吉士忌廉杯
- Mango pudding 芒果布甸杯
- Fruit jelly in glass, carnation milk 雜果啫喱杯配花奶
- Red bean pudding, Chinese style 中式紅豆糕
- Fresh fruit platter 鮮果拼盤
- Bowl of strawberries 新鮮士多啤梨
- Ice cream cups 雪糕杯
- Baked cherry pudding, vanilla sauce 焗櫻桃布甸配雲呢拿汁

LIVE COOKING 即場製作

Waffle station with toppings and condiments 窩夫 (即做)

Vegetarian items 素菜 

每位 **HK\$888 per person**

包括 3 小時無限暢飲汽水、橙汁及指定啤酒

Inclusive of free-flowing soft drinks, chilled orange juice and house beer for 3 hours

此菜單只適用於最少 50 位賓客，供應時間為連續兩小時三十分

The above menu is based on a minimum of 50 persons for a consecutive 2.5-hour period

以上價格需另收加一服務費

The above price is subject to a 10% service charge

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，請與宴會部聯絡。

Please inform our Catering Department of any food related allergies as your well-being and comfort are our greatest concern.

由於價格變動及食材供應關係，香港黃金海岸酒店保留修改以上價錢及菜單之權利。

Hong Kong Gold Coast Hotel reserves the right to alter the above prices and package offers, subject to market price fluctuations and availability.

為支持可持續發展及海洋生物保育，信和酒店所有食肆及宴會場合已全面停止供應魚翅食品。

To support the sustainability and conservation of marine bio-diversity, Sino Hotels has stopped serving shark fin in all of its outlets and banquet services.

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2024-2025 Annual & Spring Buffet Dinner Menu (2) 2024-2025 團年及春茗年自助晚宴菜單 (2)

SEAFOOD ON ICE 海鮮拼盤

Fresh shrimps, snow crab legs, mussels, fresh clams and scallops
凍蝦、鱈場蟹腳、青口、鮮蜆及帶子

APPETISERS & SALADS 頭盤及沙律

Goose liver mousse terrine 鵝肝慕絲凍批
Smoked duck breast with mango 芒果煙鴨胸
Cold beef wellington 凍威靈頓牛柳
Parma ham with melon 帕爾瑪火腿伴蜜瓜
Roasted veal loin with tuna fish sauce 燒牛仔柳配吞那魚汁
Peeled shrimps platter, spicy cocktail sauce 凍蝦配辣雞尾酒汁
Truffle marinated salmon 松露醬醃三文魚
Steamed garoupa medallions, saffron mayo 蒸石斑件配紅花文厘汁
Pan-seared tuna medallions with Japanese shichimi seasoning 七味粉香煎吞拿魚件
Smoked fish platter (salmon, herring, mackerel) 雜錦煙魚拼盤 (三文魚、希靈魚、鮫魚)
Truffle and mushrooms terrine, chives-sour crème dip 松露野菌凍批配香蔥酸忌廉醬 
Stuffed baby cucumber with lentils 蘭度豆釀溫室青瓜 
International cheese tray with crackers and vegetable crudités 芝士碟配餅乾、雜菜條 
Japanese sashimi 日式刺身 (with chef attendance 即切)
Assorted sushi and maki rolls 日式壽司及卷物
Japanese soya, ginger pickle, wasabi 日本醬油、酸薑、山葵
Japanese delicacies (sea snails, octopus) 日式小食 (味付螺肉、八爪魚仔)
Silk tofu with crabmeat in bouillon and bonito flakes 清湯蟹肉絹豆腐配木魚花
Gold coast chef salad 黃金廚師沙律
Thai spicy beef salad 泰式牛肉沙律
Roasted fillets of lamb on ratatouille salad 燒羊柳配法式燴雜菜沙律
Shredded chicken and celery salad, plum sauce 梅子醬雞絲西芹沙律
Seafood salad with zucchini and lemon-parsley dressing 海鮮意瓜沙律
Green asparagus and lentils salad 蘭度豆青露筍沙律 
Palm heart and orange salad 葵心香橙沙律 
Potato, carrot and peas salad 馬鈴薯甘筍青豆沙律 
Marinated button mushrooms salad with garlic and herbs 蒜香醃磨菇沙律 
Cherry tomato and mozzarella salad 車厘茄水牛芝士沙律 
Roasted pumpkins and apple salad 燒南瓜蘋果沙律 
Mixed gourmet lettuces 雜錦沙律菜 

DRESSINGS AND CONDIMENTS 醬料及配料

French, Italian, vinaigrette, balsamic, Thousand Island 法式醬、意大利沙律醬、油醋汁、意大利香醋汁、千島醬
Olives, croutons, nuts, pineapple chunks, cherry tomato, cheese powder 水欖、麵包粒、果仁、菠蘿塊、車厘茄、芝士粉

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2024-2025 Annual & Spring Buffet Dinner Menu (2) (cont.) 2024-2025 團年及春茗年自助晚宴菜單 (2) (續)

SOUPS 湯

- Lobster bisque 龍蝦湯
Forest mushrooms cream soup 野菌忌廉湯 
Assorted bread rolls 精選麵包


CHINESE GOURMET 中式佳餚

- Assorted barbecued meat platter 中式燒味拼盆
Cold vegetables platter, Chiu chow style 潮式凍素拼盆 
Cucumber with garlic and Chinese vinegar sauce, preserved egg and peanut 蒜拍青瓜配皮蛋及花生 
Chilled honey beans with spicy and hot oil 麻辣蜜豆 
Cold braised black mushrooms 油燜香菇 

HOT SELECTION 熱盤

- Hainanese chicken served with rice 海南雞配油飯
Pan-fried pork escalope piccata 煎意式比吉打豬柳
Slow-roasted chicken breast in Cajun style 美式慢燒雞胸
Pan-fried salmon fillets on creamed spinach 煎三文魚柳伴忌廉菠菜
Shrimp and pineapple in Thai red curry sauce 泰式紅咖喱菠蘿蝦
Wok-fried scallop meats with Sambal 參巴醬炒扇貝
Sautéed trio-coloured vegetables (asparagus, young corn, cherry tomato) 炒三色菜 (露筍、珍珠筍、車厘茄) 
Steamed fresh grouper 清蒸石斑
Braised vegetable marrow stuffed with conpoy 玉環瑤柱甫
Wok-fried broccoli with clams and shrimps 西蘭花炒蝦仁貴妃蚌
Braised E-fu noodles with lobster 龍蝦炆伊麵
Braised straw mushrooms with egg white-enoki sauce 金菇蛋白扒鮮菇 
Baked assorted vegetables with Portuguese sauce 葡汁焗四蔬 
Gratinated potato with carrot and turnip 法式奶油焗馬鈴薯、甘筍及蘿蔔
Fried rice with mushroom and pineapple 磨菇菠蘿炒飯 

CARVING STATION 烤肉

- Roasted US prime ribs of beef, gravy and horseradish cream 烤美國牛肋排伴肉汁及辣根醬
Herbs-roasted rack of lamb 香草燒羊排
Baked assorted vegetables in puff pastry, tomato coulis 焗酥皮雜菜卷配蕃茄醬 

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DESSERTS 甜品

- Chocolate and raspberry cheesecake 朱古力紅桑莓芝士餅
- Tiramisu cake 意式軟忌廉芝士餅
- Lime cheese mousse cake 青檸芝士餅
- Black and white chocolate cake 黑白朱古力蛋糕
- Cassis mousse cake 黑加倫子慕絲餅
- Classic French Opéra cake (coffee flavored chocolate and butter cream cake) 法式歌劇院蛋糕
- Strawberry mille-feuille sliced 士多啤梨拿破崙件
- Mango cream cake 芒果忌廉餅
- Mango and coconut pancake rolls 芒果椰絲茸班戟
- White chocolate creme with berries compote 白朱古力忌廉配雜莓醬
- Portuguese serradura pudding in glass 木糠布甸杯
- Fruit jelly in glass, carnation milk 雜果啫喱杯配花奶
- Coconut-osmanthus pudding, Chinese style 中式椰汁桂花糕
- Fresh fruit platter 鮮果拼盤
- Bowl of strawberries 新鮮士多啤梨
- Ice cream cups 雜錦雪糕杯
- Chocolate fountain 朱古力噴泉

LIVE COOKING STATION 即場製作

Waffle station with toppings and condiments 窩夫 (即做)

Vegetarian items 素菜 

每位 **HK\$988 per person**

包括 3 小時無限暢飲汽水、橙汁及指定啤酒

Inclusive of free-flowing soft drinks, chilled orange juice and house beer for 3 hours

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