

A Merry

BEARilicious Christmas

極地 英熊 聖誕樂



Every Christmas lunch or dinner purchased at The Chef's Table and Cielo from 24 to 26 December via eshop, the hotel will donate \$20 to support "The Salvation Army Share the Joy – Christmas Angel Campaign 2023", used to buy Christmas gifts for children in need in the community and share the joy of the holiday. Let's be the hero together!

凡於網上商店預付尚廚及星幕12月24日至26日的聖誕午餐或晚餐，每購買一份餐餐，酒店會捐出\$20，作為支持「救世軍愛分享·聖誕天使行動2023」，用作購買聖誕禮物給社區上有需要的小朋友，分享節日的歡愉。一起成為英雄吧！

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75 折 25% OFF

Festive Lunch Buffet 節日自助午餐 12nn – 2:30pm

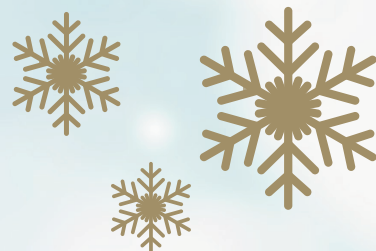
	Adult 成人	Senior 長者	Child 小童	
11 – 15, 18 – 22, 27 – 29 Dec	\$408	\$358	\$308	
16, 17, 23, 30, 31 Dec, 1 Jan	\$448	\$398	\$348	
24 – 26 Dec				
1 st seating 首輪: 11:30am – 1:45pm	\$488	\$438	\$388	
2 nd seating 次輪: 2:15pm – 4:30pm				

Festive Afternoon Tea Buffet 節日下午茶自助餐 3:00pm – 5:00pm

	Adult 成人	Child 小童	
16, 17, 23, 30, 31 Dec, 1 Jan	\$268	\$208	

Festive Dinner Buffet 節日自助晚餐 6:30pm – 9:30pm

	Adult 成人	Senior 長者	Child 小童	
11 – 14, 18 – 21, 27, 28 Dec	\$628	\$548	\$448	
15 – 17, 23, 26, 29, 30 Dec, 1 Jan	\$668	\$588	\$488	
22 Dec				
1 st seating 首輪: 5:30pm – 7:45pm	\$668	\$588	\$488	
2 nd seating 次輪: 8:15pm – 10:30pm				
24 – 25 & 31 Dec				
1 st seating 首輪: 5:30pm – 7:45pm	\$748	\$668	\$568	
2 nd seating 次輪: 8:15pm – 10:30pm				



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Lunch 午餐

11 – 23, 27 – 29 Dec

12nn – 2:30pm



每位 **\$338** per person
(Monday to Friday 星期一至五)



每位 **\$378** per person
(Saturday, Sunday & Public Holiday
星期六、日及公眾假期)

Soup of The Day

是日餐湯

Choice of Main Course

配自選主菜一款

Grilled U.S. sirloin steak

Roasted root vegetable / grill portobello / port wine reduction

扒美國西冷牛扒配燒根菜、扒大啡菇、砵酒汁

or 或

Slow cooked turkey, traditional stuffing

Butter whipped pumpkin / brussels sprouts / cranberry sauce

慢煮火雞配傳統餡料、牛油南瓜蓉、椰菜仔、金巴利汁

or 或

Pan fried halibut

Creamy polenda / braised leek / pommery mustard sauce

香煎比目魚柳配玉米蓉、燴大蒜、芥末籽忌廉汁

or 或

Seafood black ink tagliatelle

海鮮墨汁寬條麵

24, 25 Dec

1st seating 首輪: 11:30am – 1:45pm

2nd seating 次輪: 2:15pm – 4:30pm

26 Dec

12nn – 2:30pm



每位 **\$438** per person

Leek and potato veloute

Caviar cream

大蒜薯仔湯配魚子醬鮮忌廉

Choice of Main Course

配自選主菜一款

Grilled U.S. beef tenderloin

Cajun fried / brussels sprouts / red wine reduction

扒美國牛柳配炸辣味薯角、椰菜仔、紅酒汁

or 或

Slow cooked turkey, traditional stuffing

Butter whipped pumpkin / brussels sprouts / cranberry sauce

慢煮火雞配傳統餡料、牛油南瓜蓉、椰菜仔、金巴利汁

or 或

Pan seared salmon

Gratin potato / braised red cabbage / citrus cream sauce

香煎三文魚柳配奶油焗薯仔、燴紅椰菜、柑橘忌廉汁

or 或

Shrimp spaghetti Arrabbiata

Spicy tomato sauce / parmesan cheese

香辣大蝦意大利粉配巴馬臣芝士、番茄汁

30, 31 Dec, 1 Jan

12nn – 2:30pm



每位 **\$378** per person

Soup of The Day

是日餐湯

Choice of Main Course

配自選主菜一款

Grilled U.S. sirloin steak

Roasted root vegetable / grill portobello / morel jus

扒美國西冷牛扒配燒根菜、扒大啡菇、羊肚菌汁

or 或

Roasted lamb chop

Herbs roasted potato / Thai asparagus / star anise sauce

燒羊架配香草焗薯仔、泰國露筍、大茴香汁

or 或

Grilled salmon steak

Creamy polenda / grilled broccolini / ginger mustard sauce

扒三文魚柳配玉米蓉、扒澳洲西蘭花、芥末薑汁

or 或

Grilled king prawn, spaghetti alla Puttanesca

Anchovy / olive / tomato sauce

扒大蝦、鯷魚、橄欖茄汁意粉



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Dinner
晚餐

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11 – 23, 26 – 30 Dec, 1 Jan

6:30pm – 10:30pm

每位 **\$478** per person
(Monday to Friday 星期一至五)

每位 **\$498** per person
(Saturday, Sunday & Public Holiday
星期六、日及公眾假期)

Salad bar

自助沙律吧

Soup of The Day

是日餐湯

Choice of Main Course

配自選主菜一款

Grilled U.S. ribeye steak

Cajun fries / grill portobello /

port wine reduction

扒美國肉眼扒配香辣薯條、扒大啡菇、
砵酒汁

or 或

Slow cooked turkey, traditional stuffing

Butter whipped pumpkin / brussels sprouts /
cranberry sauce

慢煮火雞配傳統餡料、牛油南瓜蓉、
椰菜仔、金巴利汁

or 或

Pan seared salmon

Gratin potato / braised red cabbage /
citrus cream sauce

香煎三文魚柳配奶油焗薯仔、燴紅椰菜、
柑橘忌廉汁

Dessert Buffet

自助甜品

24, 25 Dec

1st seating 首輪: 5:30pm – 7:45pm

每位 **\$648** per person

2nd seating 次輪: 8:15pm – 10:30pm

每位 **\$698** per person

Argentina pink shrimp tartare

Salmon roe / rocket lettuce / figs /
mustard dressing

阿根廷天使粉紅蝦他他、三文魚籽、芝麻菜、
無花果、芥末汁

Seared duck foie gras

Caramelized fig / balsamic sauce

香煎鴨肝、焦糖無花果、意大利香醋

Crab bisque

Caviar cream / chives

法式蟹肉濃湯、魚子醬鮮忌廉、法國蔥花

Choice of Main Course

配自選主菜一款

Grilled USDA Prime beef tenderloin

Roasted chestnut / brussels sprouts /
star anise sauce

扒美國農業部極佳級牛柳配烤栗子、椰菜仔、
大茴香汁

or 或

Slow cooked turkey, traditional stuffing

Butter whipped pumpkin / brussels sprouts /
cranberry sauce

慢煮火雞配傳統餡料、南瓜蓉、椰菜仔、
金巴利汁

or 或

Glazed miso halibut

Truffle potatoes mousseline / honey bean /
miso cream sauce

烤焗味噌比目魚配松露薯蓉、蜜糖豆、
味噌忌廉汁

Chocolate hazelnut log cake

Praline vanilla sauce

朱古力榛子聖誕樹頭蛋糕、果仁雲呢拿汁

31 Dec

1st seating 首輪: 5:30pm – 7:45pm

每位 **\$648** per person

2nd seating 次輪: 8:15pm – 10:30pm

每位 **\$698** per person

Tuna Ceviche

Salmon roe / avocado / yuzu dressing

柚子汁醃吞拿魚、三文魚籽、牛油果、柚子汁

Seared duck foie gras

Caramelized fig / balsamic sauce

香煎鴨肝、焦糖無花果、意大利香醋

Seafood Bouillabaisse

Garlic Rouille / chives

法式馬賽海鮮湯、香蒜甜椒醬、法國蔥花

Choice of Main Course

配自選主菜一款

Seared USDA Prime ribeye steak

Truffle potatoes mousseline / broccolini /
gravy

香煎美國農業部極佳級肉眼扒配松露薯蓉、
澳洲西蘭花、燒汁

or 或

Grilled Australian lamb chop

Cajun fried / grill portobello / star anise sauce

扒澳洲羊架配炸辣味薯角、扒大啡菇、
大茴香汁

or 或

Seared Australian barramundi

Potato mousseline / shimeji mushroom /
lobster sauce

香煎澳洲新鮮盲鱈魚配薯蓉、本菇、龍蝦汁

70% chocolate cake

Poached mulled wine pear / vanilla sauce

70%朱古力蛋糕、香料紅酒燴梨、雲呢拿汁



Beary Glowly 熊式閃亮

16 – 23, 26 – 31 Dec, 1 Jan

3pm – 5pm

每位 **\$218** per person (兩位起 minimum 2 persons)

Prosciutto & fig 意大利風乾火腿配無花果

Isoyaki abalone 磯煮鮑魚

Smoked salmon, salmon roe bruschetta 煙三文魚, 三文魚子多士

Roasted turkey and pomegranate tartlet 火雞紅石榴撻

Crunchy shrimp 脆口炸蝦

Ginger scone served with rose berry jam, clotted cream

薑味英式鬆餅配玫瑰莓果醬、濃縮鮮奶油

White chocolate polar bear yule log cake 白朱古力熊仔樹頭蛋糕

Polar bear ginger custard cream puff 熊仔薑味奶油夾心千層酥

Cranberry puff 金巴利泡芙

White festival macaron 白色節慶馬卡龍

Polar bear frosting cookie 糖霜熊仔曲奇

A glass of sparkling wine and freshly brewed coffee or tea

葡萄汽酒一杯及即磨咖啡或茶

eShop Pre-paid 網上預付

Upto

高達

8 20%
折 off



A complimentary gift set worth \$2,220, including a GLYCEL experience set, a redemption card for 1 pc of GLYCEL Ultimate Supreme Caviar Mask and shopping privileges at GLYCEL, as well as a Green Caviar Youthful Facial Treatment# at designated GLYCEL Skin Spa in Hong Kong upon presenting the redemption letter

#applicable to new female customers aged 18 or above

每位客人可獲贈 GLYCEL 體驗裝乙份、憑換領卡於 GLYCEL 門市換領全效升級版魚子極緻修護面膜乙片及購物禮遇、憑換領信可於指定香港 GLYCEL 美妍中心免費享用細胞昇華修護療程乙次# (總值高達\$2,220)

#適用於18歲或以上之GLYCEL新女性客戶





New Year's Eve Countdown

除夕倒數

11pm – 1am

Admission Fee 入場費

 每位 \$238 per person

includes a glass of sparkling wine
包括葡萄汽酒一杯



紫
粵
軒

TZE
YUET
HEEN

eShop Pre-paid 網上預付

Upto
高達
85^{15%}
折 off



Gigantic Abalone Feast

鮑皇盛宴

6pm – 10pm

每位 \$728 per person (兩位起 minimum 2 persons)

Sliced abalone stuffed with shrimp mousse and asparagus accompanied with roasted Ibérico pork
玉簪百花鮑魚卷伴冰燒黑豚肉

Braised shredded abalone soup with fish maw and bird's nest
燕窩花膠鮑魚絲羹

Sautéed sliced abalone and prawn with mushroom sauce
香菇醬炒鮑片蝦球

Braised Australian 2-head abalone in oyster sauce
蠔皇扣原隻兩頭澳洲鮑魚

Poached angle luffa with Chinese celery and clam in supreme soup
花甲香芹浸勝瓜

Braised rice with shredded abalone and dried seafood in casserole
砂鍋鮑魚絲海味炆飯

Sweetened purple rice cream with coconut milk
椰汁紫米露

Steamed ginger juice pudding
薑汁千層糕



Christmas Takeaway 聖誕外賣派對美食

85% 15%
折 off



Party Set A

(for 6 – 10 persons 位用)

 \$3,088

Salmon sashimi with wasabi and soy sauce
Charcuterie and cheese platter
Egg and potato salad with crab roe
Roasted Australian beef sirloin with herbed potato
Tandoori chicken with mint yoghurt
Cheesy spaghetti bolognese
Raspberry chocolate tart
Christmas chestnut yule log cake
House red or white wine

三文魚刺身配日式芥末及豉油 1kg 千克
凍肉芝士拼盤 1kg 千克
蟹籽薯仔蛋沙律 1kg 千克
燒澳洲西冷牛扒配香草燒薯 1.5kg 千克
印度烤雞配薄荷乳酪 1kg 千克
芝士肉醬意粉 1kg 千克
紅桑子朱古力撻 10pcs 件
聖誕栗子樹頭蛋糕 1kg 千克
精選紅酒或白酒 1btl 瓶

Party Set B

(for 10 – 15 persons 位用)

 \$4,288

Salmon sashimi with wasabi and soy sauce
Norwegian smoked salmon
Turkey Waldorf salad
Mango and baby scallop salad
Roasted turkey with chestnut stuffing, brussels sprouts, cranberry sauce, gravy
Roasted Australian leg of lamb with roasted pumpkin
Honey glazed Gammon ham
Chorizo penne in tomato sauce
Seafood fried rice with conpoy and egg white
Tiramisu
Raspberry chocolate tart
Christmas chestnut yule log cake
House red or white wine

三文魚刺身配日式芥末及豉油 1kg 千克
挪威煙燻三文魚 1kg 千克
火雞華道夫沙律 1.5kg 千克
芒果珍珠帶子沙律 1kg 千克
聖誕火雞配栗子餡料, 椰菜仔, 金巴利汁及燒汁 5kg 千克
燒澳洲羊腩配燒南瓜 1.5kg 千克
蜜糖燒火腿 3kg 千克
辣肉腸茄汁長通粉 1.5kg 千克
瑤柱海鮮蛋白炒飯 1.5kg 千克
意大利芝士餅 12pcs 件
紅桑子朱古力撻 12pcs 件
聖誕栗子樹頭蛋糕 1kg 千克
精選紅酒或白酒 2btl 瓶



Christmas Takeaway A La Carte Menu 自選單點派對美食



Appetizer and Salad 頭盤及沙律			
Salmon sashimi with wasabi and soy sauce	三文魚刺身配日式芥末及豉油	1kg 千克	\$520
Charcuterie and cheese platter	凍肉芝士拼盤	1kg 千克	\$420
Norwegian smoked salmon	挪威煙燻三文魚	1kg 千克	\$420
Mango and shrimp salad	芒果大蝦沙律	1kg 千克	\$420
Turkey Waldorf salad	火雞華道夫沙律	1.5kg 千克	\$400
Hot Dish 熱盤			
Roasted turkey with chestnut stuffing, brussels sprouts, cranberry sauce, gravy	聖誕火雞配栗子餡料、椰菜仔、金巴利汁及燒汁	5kg 千克	\$900
Roasted Australian leg of lamb with roasted pumpkin	燒澳洲羊腩配燒南瓜	1.5kg 千克	\$800
Roasted Australian beef sirloin with herbed potato	燒澳洲西冷牛扒配香草燒薯	1.5kg 千克	\$750
Honey glazed Gammon ham with pineapple	蜜糖燒火腿配菠蘿	3kg 千克	\$650
Tandoori chicken with mint yoghurt	印度烤雞配薄荷乳酪	1.5kg 千克	\$380
Cheesy spaghetti bolognese	芝士肉醬意粉	1.5kg 千克	\$380
Dessert 甜品			
Christmas pudding with brandy sauce	聖誕布甸配白蘭地汁	1kg 千克	\$460
Christmas chestnut yule log cake	聖誕栗子樹頭蛋糕	1kg 千克	\$420
Tiramisu	意大利芝士餅	12pcs 件	\$420
Blueberry cheesecake	藍莓芝士蛋糕	12pcs 件	\$420

Order period: before 29 Dec 2023

Pick up or delivery period: 11 Dec 2023 – 1 Jan 2024

Order should be placed at least 72 hours in advance

訂購期: 2023年12月29日前

自取或送貨期: 2023年12月11日至2024年1月1日

請於取貨前最少72小時訂購

Delivery Charge 送貨收費

Tseung Kwan O 將軍澳	\$250
Kowloon including Sai Kung 九龍區包括西貢	\$400
Hong Kong Island 港島區	\$500
New Territories excluding outlying islands 新界區(離島區除外)	\$600

Enquiries or Orders 查詢或訂購:

3983 0618 / chefstable@cptko.com



BEARilicious Christmas Get-Together

熊式聖誕歡聚

Dine & Stay Plus 食·住·歡PLUS

Buffet breakfast and dinner buffet for 2 雙人自助早餐及晚餐

From \$1,980 起

Crowne Family Adventure 皇冠家庭探險之旅

Themed room with buffet breakfast and dinner buffet for 2 adults and 1 child 主題客房連兩大一小自助早餐及午餐

From \$2,050 起

Power Up Daycation 舒爽充電日房套餐

Day use of room with semi lunch buffet for 2 日間客房連雙人半自助午餐

From \$1,350 起



Complimentary Shuttle Bus 免費穿梭巴士

Effortless ride from the hotel to High Speed Rail Station, Kowloon Station and Harbour City at Tsim Sha Tsui

帶您輕鬆往來酒店至高鐵站、九龍站及尖沙咀海港城

Book
Now
立即預訂



Enquiries 查詢:

3983 0300 / rsvn@cptko.com





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洲際酒店集團旗下

HONG KONG KOWLOON EAST

香港九龍東皇冠假日酒店

3 Tong Tak Street, Tseung Kwan O, Hong Kong (MTR Tseung Kwan O Station Exit C)
香港將軍澳唐德街3號 (港鐵將軍澳站C出口)

Tel 電話 : (852) 3983 0388 • Fax 傳真 : (852) 3983 0399

Email 電郵 : info@cptko.com • Web 網址 : www.crowneplaza.com

Full pre-payment is required within 48 hours upon telephone reservations. Reservations will be automatically released without advanced notice if we didn't receive the payment on time • Santa Claus visits to restaurants with present for children (24, 25 Dec lunch and dinner periods) • All prices in HK dollars and subject to 10% service charge based on the original price • Photos for reference only

如以電話預訂，須於預訂48小時內全數預付，逾期繳付，訂座將自動取消，不作另行通知 • 聖誕老人將前往各餐廳派發聖誕禮物予小朋友(12月24日及25日午餐及晚餐時段) • 所有價格為港幣及另收以原價計算之加一服務費 • 圖片只供參考

