

A Beary Merry Christmas

冬日熊風♥喜迎聖誕

Early Bird Discount 預訂優惠





Enquiries 查詢: 3983 0688

• Full pre-payment is required within 48 hours upon reservations for lunch, tea and dinner in The Chef's Table and Cielo on 24 – 26, 31 Dec 2020 and 1 Jan 2021. Reservations will be automatically released without advanced notice if we didn't receive the payment on time

預訂2020年12月24至26日、31日及2021年1月1日之尚廚及星幕午餐、下午茶及晚餐,須於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

- A non-refundable deposit of \$200 per person for booking of 6 persons or above on other dates 其他日子,預訂6位或以上,每人須預付\$200不可退還的訂金
- Santa Claus visits to restaurants with present for children (24, 25 Dec lunch and dinner periods)
 聖誕老人將穿梭各餐廳派發聖誕禮物予小朋友(12月24及25日午餐及晚餐時段)
- Subject to 10% service charge based on the original price 加一服務費以原價計算







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

24 Dec 25, 26 Dec	Adult 成人 \$408	Senior 長者 \$368	Child 小童 \$308
1st seating 首輪: 11:30am – 1:30pm 2nd seating 次輪: 2:15pm – 4:15pm	\$408	\$368	\$308
14 – 18, 21 – 23, 28 – 31 Dec	\$358	\$318	\$258
19, 20, 27 Dec, 1 Jan	\$408	\$368	\$308

Festive Afternoon Tea Buffet 節日下午茶自助餐 3:15pm – 5:15pm

Adult 成人 Child 小童

19, 20, 27 Dec, 1 Jan \$238 \$178

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

	Adult 成人	Senior 長者	Chi l d 小童	4
24, 25 Dec 1st seating 首輪: 5:30pm – 7:30pm 2nd seating 次輪: 8:15pm – 10:15pm	\$648 \$678	\$548 \$578	\$448 \$478	
26 Dec 1st seating 首輪: 5:30pm – 7:30pm 2nd seating 次輪: 8:15pm – 10:15pm	\$588	\$488	\$388	
14 – 18, 21 – 23, 28 – 30 Dec	\$548	\$448	\$348	
19, 20, 27, 31 Dec, 1 Jan	\$588	\$488	\$388	









0

Ö

000

000

•••••••







Lunch 午餐

12nn - 2:30pm

14-18, 21-<u>23, 28-31 Dec, 1 Jan</u>

Cream of chestnut 栗子忌廉湯

Choice of Main Course 配自選主菜一款

\$328

Grilled US ribeye steak, sweet potato fries 燒美國肉眼扒,炸甜薯條

or或.

Roasted turkey, traditional stuffing, giblet gravy 燒火雞,傳統餡料,燒汁

JOHN TOTAL TO

\$308

Pan fried barramundi fi**ll**et, beary mashed pumpkin 煎盲曹魚柳,熊仔南瓜蓉

or或

Risotto, porcini, black truffle 意大利飯,牛肝菌,黑松露

19 – 20, 26 – 27 Dec

Cream of carrot 甘筍忌廉湯

Choice of Main Course 配白课主苹一款

\$348

Grilled US ribeye steak, candied sweet potato 燒美國肉眼扒,蜜餞甜薯

oret

Pan fried snapper fillet, beary mashed potato 前鲂鱼枷,能仔萋蘷

\$328

Honey glazed Gammon ham, caramelized pumpkin and pineapple 蜜糖燒火腿,焦糖南瓜及菠蘿

or或

Penne pasta, prawn, pesto 大蝦長通粉,香草汁



24, 25 D

Lobster bisque 龍蝦湯

Choice of Main Course
配白選士萃一款

\$398

Grilled Australian sirloin, roasted candied sweet potato 燒澳洲西冷牛扒,焦糠燒甜薯

or或

Roasted turkey, traditional stuffing, giblet gravy

燒火雞,傳統餡料,燒汁

or或

Pan fried garoupa fillet, beary saffron mashed potato 煎石斑魚柳,熊仔紅花薯蓉

or或

Linguine, mixed seafood, tomato sauce 音大利島音粉,雑海鲜,番茄汁

All lunch sets include a glass of sparkling wine, salad bar, dessert buffet and freshly brewed coffee or tea 所有午市套餐包括葡萄汽酒一杯、自助沖往吧、自助甜品及即磨咖啡或茶

Dinner 晚餐

6:30pm - 10:30pm

14 - 23 26 - 30 Dec 1-4 Jan

Salad bar 白助沙律岬

عدد

Cream of wild mushroom 野菌忌廉湯

Choice of Main Course 配自選主菜一款

Grilled Australian sirloin, sweet potato fries 燒澳洲西冷牛扒,炸甜薯條

or<u>≡</u>t.

Honey glazed Gammon ham, caramelized pumpkin and pineapple 察糖值火限,集糖南瓜及菠蘿

oret

Roasted turkey, traditional stuffing, giblet gravy 爐火雞,傳統餘料,燒汁

or或

Pan fried halibut fillet, beary mashed potato 煎比目魚柳,熊仔薯蓉

Christmas beary strawberry parfait 聖誕熊仔士多啤梨芭菲

每位\$468 per person

24 Dec • 25 Dec

Pan fried foie gras, fresh fig salad 香煎鴨肝,無花果沙律

Seared Hokkaido scallop, truffle potato puree 煎北海道帶子,黑松露薯蓉

Cream of butter squash, porcini 牛油南瓜忌廉湯,牛肝菌

Choice of Main Course 配自選主菜一款

Grilled Australian sirloin, roasted candied sweet potato 燒澳洲西冷牛扒,焦糖燒甜薯

or时

Roasted turkey, traditional stuffing, giblet gravy 燒火雞,傳統餡料,燒汁

oret

Pan fried cod fillet, beary mashed pumpkin 煎鱈魚柳,熊仔南瓜蓉

Chestnut Mont Blanc 法式栗子忌廉批

每位\$698 per person • 每位\$658 per person

Tuna tartare, tomato and avocado salsa 吞拿魚他他,番茄牛油果粒

.

Grilled California green asparagus, coddled egg yolk 扒加州青露筍,岩石蛋黃

Tomato and mozzarella cappuccino, deep fried soft shell crab 番茄水牛芝士泡沫湯,炸軟殼蟹

> Choice of Main Course 配白選主並一款

Roasted US prime rib of beef, sweet potato fries, black pepper sauce 燒美國頂級肉眼扒,炸甜薯條,黑椒汁

Slow cooked French yellow chicken, Brussel sprout, baby carrot 慢火燒法國春雞,小椰菜,甘筍

oret

Pan fried sea bass fi**ll**et, green pea risotto, **l**emon butter 煎鱸魚,青豆意大利飯,檸檬牛油汁

Ginger creme brulee tart, vanilla ice cream 薑味焦糖燉蛋掉,雪呢拿雪糕

每位\$698 per person

All dinner sets include a glass of sparkling wine and freshly brewed coffee or tea 所有睁市套餐包括葡萄汽酒一杯及即磨咖啡或茶

Festive Tea Set 節日下午茶

3pm - 5pm

19 Dec – 1 Jan

Roasted turkey and cranberry focaccia 金巴利火雞意大利香草包

> Mini crabmeat Vol-au-Vent 迷你法式蟹肉酥盒

Bacon and mushroom quiche 煙肉磨菇批

Baked meat ball with red wine rosemary sauce 焗肉丸配香草紅酒汁

Fresh fig with goat cheese on toast 無花果羊奶芝士多士

Cinnamon and cranberry scone 金巴利肉桂英式鬆餅

Christmas beary mandarin chiffon cake 聖誕熊仔柑橘雪芳蛋糕

Mini Christmas beary yule log cake 迷你聖誕熊仔樹頭蛋糕

Mini Christmas tree cream puff 迷你聖誕樹忌廉泡芙

> Christmas brownie pop 聖誕朱古力布朗棒棒糖

Freshly brewed coffee or tea 即磨咖啡或茶

\$368 (兩位用 for two)





Christmas Takeaway 聖誕外賣派對美食



Party Set A (for 6 - 10位用) \$2,388	Salmon sashimi with wasabi and soy sauce Mixed cold cut with assorted cheese Roasted chicken and pineapple salad Roasted Australian beef sirloin with roasted potato Spicy chicken drumstick and chicken nugget Spaghetti Bolognaise Christmas log cake Chocolate walnut brownie Macaroon House red or white wine	三文魚刺身配日式芥末及豉油 雜凍肉芝士拼盤 菠蘿燒雞沙律 燒原條澳洲西冷牛扒配燒薯 香辣雞鎚配炸雞塊 焗肉醬意大利粉 聖誕樹頭蛋糕 合桃朱古力餅 馬卡龍 精選紅酒或白酒	1kg千克 1kg千克 1.5kg千克 20pcs件 1.5kg千克 1kg千克 10pcs件 10pcs件 10pcs件 1bot瓶
•••••	• • • • • • • • • • • • • • • • • • • •	•••••	••••
Party Set B (for 8 - 12位用) \$2,988	Salmon sashimi with wasabi and soy sauce Assorted sushi with wasabi and soy sauce Parma ham with melon Curried potato salad Roasted turkey with stuffing and gravy Roasted Australian beef sirloin with roasted potato Deep fried fish fillet with French fries Fujian fried rice Christmas log cake Mini fruit tart Macaroon House red or white wine	三文魚刺身配日式芥末及豉油 壽司拼盤 巴馬火腿配蜜瓜 咖喱薯仔沙律 聖誕燒火雞配傳統館料及燒汁 燒原條澳洲西冷牛扒配燒薯 炸魚柳薯條 福建樹頭蛋糕 迷你雞果撻 馬卡龍 精選紅酒或白酒	1kg千克 20pcs件 1kg千克 1kg千克 5kg千克克 1.5kg千克 1.5kg千克克 1.5kg千克 12pcs件 12pcs件 12pcs件 2bot瓶
•••••	• • • • • • • • • • • • • • • • • • • •	•••••	••••
Party Set C (for 10 - 15位用) \$3,888	Salmon sashimi with wasabi and soy sauce Assorted sushi with wasabi and soy sauce Prawn and fresh fruit salad Roasted chicken and pineapple salad Roasted turkey with stuffing and gravy Roasted Australian leg of lamb with candied pumpkin Honey glazed Gammon ham with pineapple Thai curry mixed seafood Malaysian char kway teow Fujian fried rice Christmas log cake Mini strawberry tart Chocolate walnut brownie Macaroon House red or white wine	三文魚刺身配日式芥末及豉油 壽司拼盤 大蝦雞果沙律 菠蘿燒雞沙律 聖誕燒火雞配傳統餡料及燒汁 燒澳洲羊脾配蜜錢南瓜 蜜糖燒火腿配菠蘿 泰式咖喱海鮮 馬來魚粒福選生炒飯 聖避村頭蛋糕 聖來古力餅 馬卡龍 精選紅酒或白酒	1kg千克 20pcs件 1kg千克 1kg千克克克克克克克克克克克克克克克克克子克克克克 1.5kg千克 1.5kg千克克克克克子子产克件千克件 15pcs件 15pcs件 15pcs件 2bot瓶

Early Bird Discount 預訂優惠







Shop online for 14/12 – 1/1 Christmas Takeaway Party Set 網上預購14/12 – 1/1聖誕外賣派對套餐



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	\$420
Assorted sushi with wasabi and soy sauce	壽司拼盤	20pcs件	\$280
Mixed cold cut with assorted cheese	雜凍肉芝士拼盤	1kg千克	\$300
Roasted chicken and pineapple salad	菠蘿燒雞沙律	1.5kg千克	\$280
Hot Dish 熱盤			
Roasted turkey with stuffing and gravy	聖誕燒火雞配傳統餡料及燒汁	5kg千克	\$700
Roasted Australian leg of lamb with candied pumpkin	燒澳洲羊脾配蜜餞南瓜	1.5kg千克	\$580
Roasted Australian beef sirloin with roasted potato	燒原條澳洲西冷牛扒配燒薯	1.5kg千克	\$550
Honey glazed Gammon ham with pineapple	蜜糖燒火腿配菠蘿	3kg千克	\$500
Spicy chicken drumstick and chicken nugget	香辣雞鎚配炸雞塊	20pcs件	\$280
Dessert 甜品			
Christmas pudding with brandy sauce	聖誕布甸配白蘭地汁	1kg千克	\$360
Christmas log cake	聖誕樹頭蛋糕	1kg千克	\$330
Chocolate walnut brownie	合桃朱古力餅	12pcs件	\$300

Order period: before 27 Dec 2020 訂購期: 2020年12月27日前

Pick up or delivery period: 14 Dec 2020 – 1 Jan 2021 自取或送貨期: 2020年12月14日至2021年1月1日

Order should be placed at least 72 hours in advance 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



X'mas in the Sky 浪漫聖誕滿星空

One Night Superior Room Accommodation for 2 Persons + Buffet Breakfast + Cielo Set Dinner

雙人入住高級客居一晚 + 白助早餐 + 星墓晚市套餐

24 & 25/12

14 - 23, 26 - 30/12, 1 - 4/1 每房每晚 From \$2,180 per room per night 每房每晚 \$2,880 per room per night 每房每晚 \$3,080 per room per night

Package includes 住宿優惠包括:

- 雙人入住高級客房一晚
- 尚廚自助早餐(價值\$567.6)
- Set Dinner at Cielo (valued \$1,029.6 \$1,535.6) 星幕晚市套餐(價值\$1.029.6 - \$1.535.6)
- Countdown at Cielo for staying on 31/12 (valued \$523.6) 31/12入住可於星幕倒數 (價值\$523.6)
- Free WiFi, access to gym 免費上網、享用健身室
- 入住期間享用免費泊車服務

Remarks 備註:

31/12

- Valid from 14 Dec 2020 to 4 Jan 2021 有效期由2020年12月14日至2021年1月4日
- All prices in HK dollars and subject to 10% service charge 所有價格以港幣計算及另加10%服務費
- · Minimum one day advanced booking is required, subject to hotel and Cielo availability at the time of reservation 最少一日前預訂,房間及星幕座位視乎供應情況而定
- Room reservation must be guaranteed by a valid credit card at the time of booking 於預訂時須以有效信用卡保證入住
- · Parking space is based on first come first serve basis and subject to hotel availability, please provide car plate no. upon reservation

車位數量供應有限,預訂時需提供車牌作留位用



Enquiries or reservations 查詢及預訂: 3983 0300 / 3983 0688 or rsvn@cptko.com



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