A Nutcracker Christmas
胡桃夾子喜迎聖誕

Early Bird Discount 預訂優惠

book 預訂 17/12 – 1/1

before 之前 DEC 12 16

The Chef's Table 尚廚 ALL DAY DINING
lunch buffet or dinner buffet
自助午餐或自助晚餐

星幕 cielo steakhouse · bar
set lunch or set dinner
午市套餐或晚市套餐

Full pre-payment
全數預付
$$$

12% off 88折 Pay at The Chef's Table or Cielo
親臨尚廚或星幕

15% off 85折 VIP Dining Card Member
餐饗貴賓會會員

15% off 85折 eShop
網上預購

Reservations 訂座: 3983 0688

- Full pre-payment is required within 48 hours upon reservations for lunch and dinner in The Chef's Table and Cielo on 24-26, 31 Dec 2018 and 1 Jan 2019. Reservations will be automatically released without advanced notice if we didn't receive the payment on time
  預訂2018年12月24至26日、31日及2019年1月1日之尚廚及星幕午餐及晚餐，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 8 persons or above on other dates
  其他日子，預訂8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

The Chef's Table
ALL DAY DINING 尚廚

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

	Adult 成人	Senior 長者	Child 小童
24 Dec 1st seating 首輪: 11:30am – 1:30pm 25 Dec 1st seating 首輪: 11:30am – 1:30pm 2nd seating 次輪: 2:15pm – 4:15pm	$388	$338	$288
24 Dec 2nd seating 次輪: 2:15pm – 4:15pm	$368	$318	$268
17 – 20 Dec	$318	$268	$218
21 – 23, 26 Dec	$368	$318	$268
27 – 28, 31 Dec	$288	$238	$188
29 – 30 Dec, 1 Jan	$328	$278	$228

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

	Adult 成人	Child 小童
22, 23, 26, 29, 30 Dec, 1 Jan	$198	$138

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

	Adult 成人	Senior 長者	Child 小童
24, 25 Dec 1st seating 首輪: 5:30pm – 7:30pm	$608	$508	$408
24, 25 Dec 2nd seating 次輪: 8:15pm – 10:15pm	$648	$548	$448
17 – 20 Dec	$508	$408	$308
21 – 23, 26, 31 Dec	$548	$448	$348
27 – 28 Dec	$498	$398	$298
29 – 30 Dec, 1 Jan	$538	$438	$338

All prices in HK dollars and subject to 10% service charge 所有價格以港幣計算及另加一服務費

星幕 cielo
steakhouse • bar

Lunch 午餐

12nn – 2:30pm

17 – 18 Dec

Cream of asparagus
露筍忌廉湯

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Choice of Main Course
配自選主菜一款

$298

Roasted Dutch veal rack with porcini mushroom sauce
燒荷蘭牛仔架配牛肝菌汁
or或
Seafood risotto with lobster sauce
海鮮意大利飯配龍蝦汁

$278

Classic Coq au Vin with rustic mashed potato
經典法式紅酒燴雞配薯蓉
or或
Grilled sole fillet with citrus butter
扒龍脷柳配柑橘牛油汁

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Dessert buffet
自助甜品

19 – 21 Dec • 22, 23, 26 Dec

French onion soup
法式洋蔥湯

***

Choice of Main Course
配自選主菜一款

19 – 21 Dec $298
22, 23, 26 Dec $338

Provencal style rack of lamb with mint sauce
香草燒羊架配薄荷汁
or或
Grilled hake fillet with soba noodle
扒海鱈魚柳配蕎麥麵

19 – 21 Dec $278
22, 23, 26 Dec $318

Grilled French yellow chicken breast with risotto and spinach
扒法國雞胸配意大利飯及菠菜
or或
Penne pasta with mussel in spicy tomato sauce
香辣番茄汁青口長通粉

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Dessert buffet
自助甜品

24, 25 Dec

Lobster bisque
龍蝦濃湯

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Choice of Main Course
配自選主菜一款

$378

Roasted US Prime rib with fondant potato
燒美國有骨肉眼扒配焗牛油薯仔
or或
Traditional roasted turkey with stuffing and cranberry jelly
傳統燒火雞配釀料及金巴利啫喱
or或
Pan fried Scottish salmon with mashed potato
煎蘇格蘭三文魚柳配薯蓉
or或
Glazed Gammon ham in truffle honey with gratin potato
松露蜜糖燒火腿配忌廉焗薯

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Christmas yule log cake
傳統聖誕樹頭蛋糕

27, 28, 31 Dec • 29, 30 Dec, 1 Jan

Cream of butter squash
南瓜忌廉湯

***

Choice of Main Course
配自選主菜一款

27, 28, 31 Dec $298
29, 30 Dec, 1 Jan $338

Roasted Augus ribeye with fondant potato
燒安格斯肉眼扒配焗牛油薯仔
or或
Pan fried red snapper with crabmeat and mango salsa
煎紅魚伴蟹肉芒果粒

27, 28, 31 Dec $278
29, 30 Dec, 1 Jan $318

Sous-vide spring chicken with foie gras sauce
慢煮春雞配鵝肝汁
or或
Seared duck breast with sauteed portobello and spinach
香煎鴨胸伴炒大葵菇及菠菜

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Dessert buffet
自助甜品

All lunch sets include a glass of Prosecco, salad bar and Caffè Lavazza or tea
所有午市套餐包括意大利汽酒一杯、自助沙律吧及意大利咖啡或茶

All prices in HK dollars and subject to 10% service charge 所有價格以港幣計算及另加一服務費

Dinner 晚餐

6:30pm – 10:30pm

17 – 23, 26 Dec

Asparagus with truffle mayonnaise and onsen tamago
露筍及溫泉蛋配松露蛋黃醬

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French onion soup
法式洋蔥湯

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Roasted US Prime rib with fondant potato
燒美國有骨肉眼扒配焗牛油薯仔

or或

Traditional roasted turkey with stuffing and cranberry jelly
傳統燒火雞配釀料及金巴利啫喱

or或

Pan fried Scottish salmon with mashed potato
煎蘇格蘭三文魚柳配薯蓉

or或

Glazed Gammon ham in truffle honey with gratin potato
松露蜜糖燒火腿配忌廉焗薯

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Christmas yule log cake
傳統聖誕樹頭蛋糕

每位$438 per person

24 Dec • 25 Dec

Wagyu beef steak tartar with caviar and quail egg
和牛他他配魚子醬及鵪鶉蛋

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Langousine with marinated oyster, citrus and tomato emulsion
淡水龍蝦伴醃生蠔配柑橘茄汁

***

Roasted chestnut porcini soup with extra virgin olive oil
栗子牛肝菌湯配特級橄欖油

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Roasted turkey breast with asparagus and truffle cream
燒火雞胸配露筍及松露忌廉

***

Salmon confit with scallop and coconut foam
慢煮三文魚配帶子及椰汁泡沫

***

Christmas yule log cake
傳統聖誕樹頭蛋糕

每位$688 per person • 每位$628 per person

31 Dec

Foie gras torchon with red wine jelly
法式鵝肝批配紅酒啫喱

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Teriyaki abalone with rice cracker
照燒鮑魚配窩粑

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Crustacean veloute with fennel
茴香海鮮濃湯

***

Wagyu beef sirloin with braised sweet & sour red onion and gratin potato
和牛西冷配糖醋紅洋蔥及忌廉焗薯

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Pan fried red mullet fillet with langoustine and sea urchin sabayon
煎紅衫魚柳配淡水龍蝦及海膽泡沫

***

Crème brûlée tart with raspberry sorbet
焦糖布甸撻配紅桑子雪葩

每位$688 per person

All dinner sets include a glass of Prosecco and Caffè Lavazza or tea
所有晚市套餐包括意大利汽酒一杯及意大利咖啡或茶

All prices in HK dollars and subject to 10% service charge 所有價格以港幣計算及另加一服務費

Festive Tea Set 節日下午茶

3pm – 5pm

22 - 26 Dec

Mini cocktail beef steak on nacho chip
迷你雞尾牛扒配墨西哥玉米片

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Deep fried milky bun with duck foie gras
炸饅頭配鴨肝

***

Sea urchin quiche
海膽蛋批

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Madeleine with candied orange infused with star anise
瑪德蓮蛋糕配蜜餞八角橙皮

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Rasberry Christmas tree cake
紅桑子聖誕樹蛋糕

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Christmas scone with strawberry and clotted cream
聖誕英式鬆餅配草莓及凝脂忌廉

***

Eggnog cream éclair
蛋酒忌廉泡芙

***

Five spicy lime and lemon meringue tart
五香青檸及檸檬馬鈴撻

***

Santa Claus cookie
聖誕老人曲奇

***

Peppermint cream praline
薄荷朱古力夾心

***

Freshly brewed coffee or tea
即磨咖啡或茶

$338 (兩位用 for two)

All prices in HK dollars and subject to 10% service charge 所有價格以港幣計算及另加一服務費

紫粵軒 TZE YUET HEEN

Dinner 晚餐

6pm – 11pm

24, 25, 31 Dec

Baked stuffed sea whelk with abalone
金沙鮑粒焗響螺

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Double boiled fish maw soup with matsutake
松茸燉花膠湯

***

Baked cod with goose liver
鵝肝焗銀鱈魚

***

Pan fried A5 Wagyu beef
香煎A5和牛

***

Poached seasonal vegetable in chicken soup
雞湯浸時蔬

***

Fried rice with urchin
原個海膽炒飯

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Mango Napoleon
香芒拿破崙

每位$598 per person
(兩位起 minimum 2 persons)

All prices in HK dollars and subject to 10% service charge 所有價格以港幣計算及另加一服務費

星幕 cielo
steakhouse • bar

New Year's Eve Countdown

除夕倒數

10pm onwards

Admission Fee 入場費 每位$238 per person

includes a glass of champagne 包括香檳一杯

All prices in HK dollars and subject to 10% service charge 所有價格以港幣計算及另加一服務費

Christmas Takeaway

聖誕外賣派對美食

Party Set A (for 6 – 10位用)
$2,188 (original 原價$2,888)

Salmon sashimi with wasabi and soy sauce	三文魚刺身配日式芥末及醬油	1kg千克
Prawn and fresh fruit salad	大蝦雜果沙律	1kg千克
Mesclun salad with balsamico dressing	田園沙律配黑醋汁	1kg千克
Roasted Christmas turkey with chestnut and gravy	聖誕燒火雞配栗子及燒汁	6kg千克
Roasted duck breast with Korean citrus sauce	燒鴨胸配韓式橘子汁	3pcs件
Crispy fried chicken wings with wasabi dipping	脆香雞翼配日式芥末醬	12pcs件
Deep fried shrimp cake	泰式蝦餅	12pcs件
Christmas log cake	聖誕樹頭蛋糕	1lb磅
Mini strawberry tart	迷你草莓撻	12pcs件
Walnut brownie	合桃朱古力餅	12pcs件
Assorted chocolate	雜錦朱古力	12pcs件
Macaroon	馬卡龍	12pcs件
House red or white wine	精選紅酒或白酒	1btl瓶

Party Set B (for 8 – 12位用)
$2,988 (original 原價$3,888)

Salmon sashimi with wasabi and soy sauce	三文魚刺身配日式芥末及醬油	1kg千克
Assorted sushi with wasabi and soy sauce	壽司拼盤配日式芥末及醬油	30pcs件
Parma ham with melon	巴馬火腿配蜜瓜	1kg千克
Cooked yabbies with cocktail sauce	小龍蝦配雞尾酒醬	20pcs件
Mesclun salad with balsamico dressing	田園沙律配黑醋汁	1kg千克
Roasted Christmas turkey with chestnut and gravy	聖誕燒火雞配栗子及燒汁	6kg千克
Roasted sirloin with gravy	燒西冷牛扒配燒汁	1.5kg千克
Roasted pork neck with red curry	紅咖喱豬頸肉	1.5kg千克
Crispy fried chicken wings with wasabi dipping	脆香雞翼配日式芥末醬	12pcs件
Deep fried shrimp cake	泰式蝦餅	12pcs件
Christmas log cake	聖誕樹頭蛋糕	2lb磅
Mini strawberry tart	迷你草莓撻	12pcs件
Walnut brownie	合桃朱古力餅	12pcs件
Assorted chocolate	雜錦朱古力	12pcs件
Macaroon	馬卡龍	12pcs件
House red or white wine	精選紅酒或白酒	1btl瓶

Party Set C (for 10 – 15位用)
$4,088 (original 原價$5,088)

Salmon sashimi with wasabi and soy sauce	三文魚刺身配日式芥末及醬油	1kg千克
Assorted sushi with wasabi and soy sauce	壽司拼盤配日式芥末及醬油	30pcs件
Parma ham with melon	巴馬火腿配蜜瓜	1kg千克
Prawn and fresh fruit salad	大蝦雜果沙律	1kg千克
Caesar salad with garlic crouton, cheese and bacon	凱撒沙律	1kg千克
Roasted beef, onion and capsicum salad	燒牛肉洋葱燈籠椒沙律	1kg千克
Tomato and mozzarella salad	水牛芝士伴鮮茄	1kg千克
Roasted Christmas turkey with chestnut and gravy	聖誕燒火雞配栗子及燒汁	6kg千克
Roasted leg of lamb with roasted new potatoes	香草燒羊脾配燒新薯	1.5kg千克
Honey glazed gammon ham with pineapple	楓蜜菠蘿火腿	3kg千克
Deep fried shrimp cake	泰式蝦餅	15pcs件
Crispy fried chicken wing with wasabi dipping	脆香雞翼配日式芥末醬	15pcs件
BBQ stick pizza	串燒薄餅	20pcs件
Fried rice with diced seafood and vegetables	尚廚炒飯	1.5kg千克
Christmas log cake	聖誕樹頭蛋糕	2lb磅
Mini strawberry tart	迷你草莓撻	15pcs件
Walnut brownie	合桃朱古力餅	15pcs件
Assorted chocolate	雜錦朱古力	15pcs件
Macaroon	馬卡龍	15pcs件
House red and white wine	精選紅酒及白酒	1btl瓶

Early Bird Discount 預訂優惠

before 之前 DEC 12
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Full pre-payment for 9/12 – 1/1
Christmas Takeaway Party Set
全數預付9/12 – 1/1聖誕外賣派對套餐

$$$

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15% off 85折 Pay at The Chef's Table 親臨尚廚

20% off 8折 VIP Dining Card Member 餐饗貴賓會會員

20% off 8折 eShop 網上預購

A La Carte menu 自選單點派對美食

Appetizers and salads 頭盤及沙律			
Salmon sashimi with wasabi and soy sauce	三文魚刺身配日式芥末及醬油	1kg	$400
Prawn and fresh fruit salad	大蝦雜果沙律	1.5kg	$300
Caesar salad with garlic crouton, cheese and bacon	凱撒沙律	1kg	$240
Assorted sushi with wasabi and soy sauce	壽司拼盤	20pcs	$240
Hot dish 熱盤			
Roasted Christmas turkey with chestnut and gravy	聖誕燒火雞配栗子及燒汁	6kg	$668
Roasted leg of lamb with roasted new potatoes	香草燒羊脾配燒新薯	1.5kg	$520
Roasted sirloin with gravy	燒西冷牛扒配燒汁	1.5kg	$520
Roasted lamb rack Provencal style	香草燒羊架	1.5kg	$520
Honey glazed gammon ham with pineapple	蜜糖火腿配菠蘿	3kg	$500
Dessert 甜品			
Christmas log cake	聖誕樹頭蛋糕	1lb	$250
Mini strawberry tart	迷你草莓撻	25pcs	$280
Assorted chocolate and macaroon	雜錦朱古力及馬卡龍	25pcs	$280

Order period: before 20 Dec 2018 訂購期: 2018年12月20日前
Pick up or delivery period: 9 Dec 2018 – 1 Jan 2019 自取或送貨期: 2018年12月9日至2019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

Enquiries or orders 查詢及訂購: 3983 0618 / chefstable@cptko.com

CROWNE PLAZA®

IHG® 旗下酒店

HONG KONG KOWLOON EAST

香港九龍東皇冠假日酒店

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