



Design Your Buffet Menu 自選菜式

	No. of Choice 選擇數量		
	HK\$288.00	HK\$328.00	HK\$358.00
Appetizers 冷盤	4	5	6
Salads 沙律	4	5	6
Soup 湯	1	1	1
Hot Entrees 熱盤	5	6	7
Side Dishes 熱配菜	3	4	5
Carving 燒烤肉車	1	1	1
Desserts 甜品	6	8	10
Total of Dishes 合共	24	30	36

Package Includes :

- * 1 glass of complimentary Welcome Fruit Punch to be served upon arrival
- * Complimentary Invitation Card
- * Free use of Karaoke System
- * Christmas Decoration



Beverage Packages

- * Unlimited supply of Soft Drink, Chilled Juice & Local beer for 2 hours, will be charged at \$68 per person
- * Unlimited supply of Soft Drink, Chilled Juice, Local beer & House Wine for 2 hours, will be charged at \$88 per person

Prices are subject to 10% service charge
(Minimum 80 persons)

For details, please contact our Banquet Sales Office at 2831 1225

Or E-mail : bqsm@southpacifichotel.com.hk

Please make a ✓ for your choices of dishes

Appetizers 冷盤

- | | | |
|--------------------------|-------|-------------------------------|
| <input type="checkbox"/> | 煙三文魚 | Smoked Salmon with Condiments |
| <input type="checkbox"/> | 雜錦壽司 | Assorted Sushi |
| <input type="checkbox"/> | 魚生刺身 | Assorted Sashimi |
| <input type="checkbox"/> | 日式冷麵 | Chilled Japanese Soba Noodles |
| <input type="checkbox"/> | 雜錦凍肉盤 | Assorted Cold Cut Platter |
| <input type="checkbox"/> | 凍火雞碟 | Dressed Turkey Platter |
| <input type="checkbox"/> | 煙火腿 | Smoked Gammon Ham |
| <input type="checkbox"/> | 五香牛腩 | Chinese Spicy Shin Beef |
| <input type="checkbox"/> | 燈籠腸 | Mortadella |
| <input type="checkbox"/> | 迷你八爪魚 | Marinated Mini Octopus |
| <input type="checkbox"/> | 燒牛肉 | Roasted Beef Striploin |

Salads 沙律

- | | | |
|--------------------------|------------|----------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> | 青菜沙律配什款沙律汁 | Mixed Green Salad with Selection of Dressing
(French, Thousand Island, Italian and Vinaigrette) |
| <input type="checkbox"/> | 泰式牛肉沙律 | Thai Beef Salad |
| <input type="checkbox"/> | 咖喱雞蛋沙律 | Curry Egg Salad |
| <input type="checkbox"/> | 泰式鳳爪沙律 | Thai Chicken Feet Salad |
| <input type="checkbox"/> | 吞拿魚什椒沙律 | Tuna and Roasted Bell Pepper Salad |
| <input type="checkbox"/> | 德國薯仔沙律 | German Potato Salad |
| <input type="checkbox"/> | 紅菜頭蘋果沙律 | Beetroot and Apple Salad |
| <input type="checkbox"/> | 蟹肉粟米沙律 | Crab Meat and Sweet Corn Salad |
| <input type="checkbox"/> | 香草芥末薯仔沙律 | Potato Salad with Mustard and Dill |
| <input type="checkbox"/> | 日式蟹籽沙律 | Japanese Crab Roe Salad |
| <input type="checkbox"/> | 雞肉粟米沙律 | Chicken Meat and Sweet Corn Salad |
| <input type="checkbox"/> | 蕃茄軟芝士沙律 | Tomato and Mozzarella Salad with Pesto |
| <input type="checkbox"/> | 雜果鮮蝦沙律 | Shrimp and Fresh Fruit Salad |
| <input type="checkbox"/> | 意大利粉火腿沙律 | Ham and Pasta Salad |
| <input type="checkbox"/> | 凱撒沙律 | Caesar Salad |
| <input type="checkbox"/> | 香蕉蜜桃沙律 | Banana and Peach Salad |



南 洋 酒 店

SOUTH PACIFIC HOTEL
HONG KONG

Christmas Lunch Buffet 2010

Soups 湯

Western 西式

- | | | |
|--------------------------|----------|--------------------------|
| <input type="checkbox"/> | 美國雜菜湯 | American Vegetable Soup |
| <input type="checkbox"/> | 波士頓蜆肉周打湯 | Boston Clam Chowder |
| <input type="checkbox"/> | 野菌忌廉湯 | Cream of Wild Mushroom |
| <input type="checkbox"/> | 南瓜杏仁湯 | Pumpkin with Almond Soup |
| <input type="checkbox"/> | 西蘭花忌廉湯 | Cream of Broccoli |
- * 配各式麵包及牛油 *served with Selection of Bread and Butter*

Chinese 中式

- | | | |
|--------------------------|-------|------------------------------|
| <input type="checkbox"/> | 冬茸瑤柱羹 | Conpoy and Winter Melon Soup |
| <input type="checkbox"/> | 紫菜海鮮羹 | Seafood and Seaweed Soup |
| <input type="checkbox"/> | 酸辣豆腐羹 | Hot and Sour Soup |

Hot Entrees 熱盤

Western Style 西式美食

- | | | |
|--------------------------|-----------|------------------------------------------------------------|
| <input type="checkbox"/> | 蜜汁燒排骨 | Pork Spare Ribs Glazed with Maple Syrup |
| <input type="checkbox"/> | 意大利式香蒜雞扒 | Roasted Chicken Thigh Italian Style with Balsamic Dressing |
| <input type="checkbox"/> | 三文魚柳配香檳汁 | Poached Salmon Fillet with Champagne Sauce |
| <input type="checkbox"/> | 煎牛柳配蕃茄香草汁 | Beef Tenderloin with Tomato and Tarragon Jus |
| <input type="checkbox"/> | 什菜燴羊肉 | Braised Lamb Ragout with Root Vegetable |
| <input type="checkbox"/> | 三文魚配青檸汁 | Poached Salmon with Creamy Lime Sauce |

Asian Style 亞洲美食

- | | | |
|--------------------------|--------|------------------------------------------------|
| <input type="checkbox"/> | 清蒸大鱸魚 | Steamed Sea Bass with Soy Sauce |
| <input type="checkbox"/> | 京都排骨 | Deep-fried Pork Spare Rib with Sweetened Sauce |
| <input type="checkbox"/> | 泰式紅咖喱雞 | Thai Red Curry Chicken |
| <input type="checkbox"/> | 香芒炒牛肉 | Stir-fried Beef Fillet with Mango |
| <input type="checkbox"/> | 印度咖喱羊肉 | Indian Lamb Curry |
| <input type="checkbox"/> | 黑椒牛仔骨 | Fried Beef Steak Rib with Black Pepper Sauce |
| <input type="checkbox"/> | 咕嚕肉 | Sweet and Sour Pork |
| <input type="checkbox"/> | 西蘭花炒斑球 | Sauteed Broccoli with Fish Fillet |

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Hot Side Dishes 熱配菜

Vegetables and Potatoes 時蔬及馬鈴薯

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|--------------------------|----------|----------------------------------------------------|
| <input type="checkbox"/> | 芝士焗南瓜 | Gratin of Pumpkin |
| <input type="checkbox"/> | 牛油什菜 | Butter Mixed Vegetable |
| <input type="checkbox"/> | 美國焗薯 | Baked U.S. Potato with Condiment |
| <input type="checkbox"/> | 洋蔥炒薯片 | Lyonnais Potatoes |
| <input type="checkbox"/> | 瑤柱雙寶蔬 | Braised Twin Seasonal Vegetable topped with Conpoy |
| <input type="checkbox"/> | 杏仁片欖油炒時蔬 | Sautéed Mix Vegetable in Almond Olives Oil |
| <input type="checkbox"/> | 煙肉炒椰菜仔 | Brussel Sprout with Bacon |
| <input type="checkbox"/> | 葡汁焗時蔬 | Oven-baked Garden Vegetables with Portuguese Sauce |
| <input type="checkbox"/> | 芝士焗椰菜花 | Cheese Sauce with Cauliflower |

Pasta 意粉

- | | | |
|--------------------------|---------|------------------------------|
| <input type="checkbox"/> | 肉醬意粉 | Spaghetti Bolognese |
| <input type="checkbox"/> | 火腿白菌長通粉 | Penne Carbonara |
| <input type="checkbox"/> | 蕃茄茸螺絲粉 | Fussili with Tomato Concasse |

Rice and Noodle 粉麵及飯類

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|--------------------------|--------|-------------------------------------------|
| <input type="checkbox"/> | 炒貴刁 | Chow Kwai Teow |
| <input type="checkbox"/> | 干燒伊麵 | Fried E-Fu Noodles |
| <input type="checkbox"/> | 咸魚雞粒炒飯 | Fried Rice with Salted Fish and Chicken |
| <input type="checkbox"/> | 生炒牛崧飯 | Fried Rice with Minced Beef |
| <input type="checkbox"/> | 雲腿蝦仁炒飯 | Fried Rice with Yuman Ham and Shrimp Meat |
| <input type="checkbox"/> | 星州炒米 | Fried Singapore Rice Vermicelli |
| <input type="checkbox"/> | 揚州炒飯 | Fried Rice "Young Chow Style" |

Wagon 燒烤類

- | | | |
|--------------------------|-------|---------------------------------------------------------------------|
| <input type="checkbox"/> | 聖誕燒火雞 | Traditional Roasted Turkey with Giblet, Gravy and Chestnut Stuffing |
| <input type="checkbox"/> | 蜜汁燒火腿 | Baked Honey Glazed Ham with Pineapple Gravy |
| <input type="checkbox"/> | 燒西冷牛肉 | Roasted Sirloin of Beef with Red Wine Jus |



Christmas Lunch Buffet 2010

Desserts 甜品

- | | | |
|--------------------------|-----------|------------------------------------------------|
| <input type="checkbox"/> | 聖誕布甸 | Christmas Pudding with Brandy Custard |
| <input type="checkbox"/> | 聖誕蜜餞果子牛油包 | Christmas Stollen |
| <input type="checkbox"/> | 聖誕樹木形朱古力卷 | Christmas Log |
| <input type="checkbox"/> | 聖誕曲奇餅 | Christmas Cookies |
| <input type="checkbox"/> | 聖誕提子蘋果批 | Christmas Minced Pies |
| <input type="checkbox"/> | 聖誕果子餅 | Christmas Fruit Cake |
| <input type="checkbox"/> | 咖啡忌廉餅 | Mocca Cream Cake |
| <input type="checkbox"/> | 焦糖燉蛋 | Caramel Custard |
| <input type="checkbox"/> | 黑車厘芝士餅 | Dark Cherries Cheese Cake |
| <input type="checkbox"/> | 栗子忌廉蛋糕 | Chestnut Cream Cake |
| <input type="checkbox"/> | 檸檬奶凍 | Lemon Bavaroise |
| <input type="checkbox"/> | 香滑芝麻糊 | Sweetened Sesame Cream Soup |
| <input type="checkbox"/> | 法式什餅 | Assorted French Pastries |
| <input type="checkbox"/> | 意大利芝士餅 | Tiramisu |
| <input type="checkbox"/> | 朱古力毛士 | Chocolate Mousse |
| <input type="checkbox"/> | 什果啫喱 | Fruit Jelly |
| <input type="checkbox"/> | 黑森林蛋糕 | Black Forest Cake |
| <input type="checkbox"/> | 忌廉巴夫 | Cream Puff |
| <input type="checkbox"/> | 芒果布甸 | Mango Pudding |
| <input type="checkbox"/> | 濃味朱古力餅 | Double Chocolate Brownies with White Chocolate |
| <input type="checkbox"/> | 熱情果毛士 | Passion Fruit Mousse |
| <input type="checkbox"/> | 鮮果盤 | Fresh Fruit Slices |

咖啡或茶

Coffee or Tea