

# CHRISTMAS PARTY

## 20 PACKAGE 24

Christmas is a time of joy, sharing and expression of love,  
where memories are sweet and long-lasting at  
InterContinental Grand Stanford Hong Kong.

聖誕節是一個充滿愛、歡笑與分享的佳節。於普天同慶的日子，  
在香港海景嘉福洲際酒店與親人、摯友或商業伙伴締造美好回憶。

自助午餐 — 港幣\$580起\*

自助晚餐 — 港幣\$850起\*

午宴套餐 — 港幣\$580起\*

晚宴套餐 — 港幣\$850起\*

Lunch Buffet — From HK\$580\*

Dinner Buffet — From HK\$850\*

Set Lunch — From HK\$580\*

Set Dinner — From HK\$850\*

# CHRISTMAS PARTY PACKAGE 2024 BENEFITS

## 尊享優惠

- 餐前迎賓飲品
- 每三十人免費泊車位一個
- 每十人獲贈紅或白餐酒一支
- 每席免收自攜餐酒或烈酒開瓶費一支
- 每二十人獲贈迷你杯子蛋糕一打 (最少兩打，最多八打)

## 幸運抽獎獎品贊助

- The Mistral 雙人意大利精緻午餐禮券 (最少預訂80人)
- 餐飲券價值淨價港幣\$1,000 (最少預訂120人)

## 特別禮遇

- 凡於2024年10月31日或之前預訂，或同時確認聖誕節和春節晚宴，可免加一服務費。
- 凡於2024年10月31日或之前預訂，並同時確認聖誕節和春節晚宴，可在春節晚宴專享席間紅白餐酒無限供應，及可免加一服務費。

## EXCLUSIVE PERKS

- Welcome drinks before dinner
- A complimentary parking space per 30 persons
- A complimentary bottle of house red or white wine per 10 persons
- Free corkage for one bottle of wine/liquor per table
- Complimentary tailor-made mini cupcakes, one dozen per 20 persons. (minimum 2 dozens and maximum 8 dozens)

## PRIZE SPONSORSHIP FOR LUCKY DRAW

- One La Dolce Vita lunch voucher for two at The Mistral (minimum guaranteed of 80 persons)
- One dining voucher valued at HK\$1,000 net (minimum guaranteed of 120 persons)

## SPECIAL OFFERS

- 10% Service charge waived for bookings confirmed on or before 31 October 2024 or Christmas and Spring Dinner confirmed simultaneously.
- 10% Service charge waived and unlimited serving of house red & white wine during meal period in the second event for Christmas and Spring Dinner confirmed simultaneously on or before 31 October 2024.

Enquiries and bookings 查詢及預訂：

(852) 2731 2868 | [catering@icgrandstanford.com](mailto:catering@icgrandstanford.com)

香港九龍尖沙咀東麼地道70號 | 70 Mody Road, East Tsim Sha Tsui, Kowloon, Hong Kong

\*All prices are for one person only | \*以上價格以每位計算  
All prices are subject to a 10% service charge | 所有價目須另加一服務費

# 2024 CHRISTMAS BUFFET DINNER

## MENU I

### C O L D S E L E C T I O N

#### 冷盤

Seafood on Ice  
Prawns, Sea Whelks, Mussels  
冰鎮海鮮  
海蝦、翡翠螺、青口

Selection of Imported Cold Cuts with Olives and Pickles  
精選凍肉配橄欖及醃菜

Assorted Japanese Nigiri and Maki Rolls with Soy Sauce,  
Wasabi and Pickles  
各式手握壽司及小卷

Buckwheat Soba Noodles on Ice with Condiments  
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion, Seaweed and  
Konbu Stock  
蕎麥麵及配料  
火腿絲、蛋絲、蟹柳、青葱紫菜、日式濃湯

Grilled Vegetable Salad, Balsamic Reduction, Tomato Confit  
烤菜沙律配黑醋汁及香草油

Potato Salad with Frankfurter Sausage and Chives  
薯仔法蘭克福腸沙律

Tomato and Mozzarella Salad, Basil Pesto  
蕃茄芝士沙律

Thai Style Glass Noodle Salad  
泰式粉絲沙律

Caesar Salad Station with Bacon, Croutons, Parmesan  
凱撒沙律配炒煙肉、脆麵包、芝士

### S O U P

#### 湯

Cauliflower & Chestnut Soup with Toasted Garlic  
椰菜花栗子忌廉湯配香蒜

Fresh Bakery Basket, Butter  
鮮焗麵包籃配牛油

### H O T S E L E C T I O N

#### 熱盤

Pan-seared Beef Tenderloin, Madiera Grain Mustard Sauce  
香煎牛柳配芥末馬爹利酒汁

Seared Duck Breast, Caramelised Shallot, Blood Orange Jus  
煎鴨胸配焦糖乾蔥、血橙燒汁

Baked Pasta Bolognese  
焗肉醬意大利粉

Wok-fried Fish Fillet with Zucchini in XO Sauce  
XO醬意大利青瓜魚柳

Kashmiri Pilau Rice  
克什米爾式飯

Butter Chicken Makhani Curry  
印式牛油雞

Seafood Noodles with Vegetables  
雜菜海鮮麵

Braised Assorted Vegetables and Mushrooms  
鮮菇扒時蔬

# 2024 CHRISTMAS BUFFET DINNER

## MENU I

### CARVING STATION

#### 精選切肉菜式

Traditional Christmas Turkey  
with Apricot and Chestnut Stuffing, Giblet Gravy, Cranberry Sauce, Natural Gravy  
聖誕燒火雞配麵包  
杏甫栗子餡伴傳統火雞汁、小紅莓醬及燒汁

### DESSERT

#### 甜品

Homemade Christmas Pudding with Vanilla Sauce  
聖誕布甸配香草汁

Christmas Stollen  
德國聖誕菓子餅

Chocolate Yule Log Cake  
聖誕樹頭蛋糕

Vanilla Raspberry Choux  
香草紅桑子泡芙

Praline Crème Brûlée  
榛子焦糖法式燉蛋

Black Forest  
黑森林蛋糕

Chestnut Walnut Gateau  
栗子合桃蛋糕

Traditional Mince Pie, Brandy Cream  
傳統免治批、拔蘭地忌廉

Sweet Snow Fungus Soup with Almond and Papaya  
木瓜南北杏雪耳糖水

Ice Cream Cup  
精選雪糕

Selection of Seasonal Fruit Platter  
鮮果盤

HK\$850 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours  
(Minimum 40 persons)

Prices are subject to a 10% service charge

# 2024 CHRISTMAS BUFFET DINNER

## MENU II

### COLD SELECTION

#### 冷盤

- Specialty Seafood on Ice  
Prawns, Whelks, Mussels and Crab Legs  
冰鎮海鮮  
蝦、海螺、青口、蟹腳
- Assorted Japanese Sushi with Soy Sauce, Wasabi and Pickles  
各式日式壽司
- Buckwheat Soba Noodles on Ice with Condiments  
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion, Seaweed and  
Konbu Stock  
蕎麥麵及配料  
火腿絲、蛋絲、蟹柳、青葱、紫菜、日式濃湯
- Selection of Imported Cold Cuts with Olives and Pickles  
精選凍肉配橄欖及醃菜
- Gravadlax with Sweet Mustard Sauce  
香草三文魚配甜芥末汁
- Italian Sliced Veal with Tuna Sauce  
凍牛仔肉片配吞拿魚汁
- Vegetable Antipasti Selection  
精選特式前菜
- Couscous Salad with Hazelnuts, Dried Fruits and Herbs  
乾果榛子小米沙律
- Thai Green Papaya Salad with Sakura Shrimp  
泰式青木瓜櫻花蝦沙律
- Mixed Seasonal Leaves  
Thousand Island, Caesar, Balsamic and French Dressings  
Cherry Tomatoes, Carrots, Bell Peppers, Cucumbers, Green Onions  
雜菜沙律  
配千島汁、凱撒汁、意大利黑醋  
蕃茄、甘荀、洋葱、胡椒

### SOUP

#### 湯

Prawn and Fennel Bisque with Garlic Croutons  
大蝦小茴濃湯配蒜蓉包粒

Fresh Bakery Basket, Butter  
鮮焗麵包籃配牛油

### HOT SELECTION

#### 熱盤

- Baked Salmon Fillet with Sundried Tomato & Black Olive  
Lemon White Wine Sauce  
風乾茄黑水欖白酒焗三文魚柳
- Veal Scaloppini with Wild Mushroom Sauce, Sauté Potatoes  
煎薄片牛仔配野菌汁、炒薯片
- Slow-roasted Lamb Shoulder with Brussel Sprout,  
Bacon and Chestnuts  
慢燒羊肩配小椰菜、煙肉、栗子
- Lobster and Seafood Barley Risotto  
龍蝦海鮮薏米燴飯
- Tandoori Chicken Tikka, Mint Raita  
印式天多尼咖喱雞、薄荷汁
- Saffron Pilaf Rice  
印式紅花飯
- Braised Assorted Vegetables with Jin Hua Ham  
上湯腿絲扒時蔬
- Potato Gratin Dauphinois  
焗薯仔忌廉

# 2024 CHRISTMAS BUFFET DINNER

## MENU II

### CARVING STATION

#### 精選切肉菜式

Traditional Christmas Turkey  
with Apricot and Chestnut Stuffing, Giblet Gravy, Cranberry Sauce, Natural Gravy  
聖誕燒火雞配麵包  
杏甫栗子餡伴傳統火雞汁、小紅莓醬及燒汁

Slow-Roasted Sirloin of Beef  
Red Wine Sauce, Black Pepper Sauce, Horseradish Cream  
燒西冷  
配紅酒汁、黑椒汁及辣根汁

### DESSERT

#### 甜品

Bread and Butter Pudding with Chocolate Sauce  
牛油麵包布甸配朱古力醬

Lemon Meringue Tart  
檸檬撻

Chocolate Yule Log Cake  
聖誕樹頭蛋糕

Double-boiled Red Dates and Lotus Seed with Snow Fungus  
紅棗雪耳燉湘蓮

Christmas Stollen  
德國聖誕菓子餅

Traditional Mince Pie, Brandy Cream  
傳統免治批、拔蘭地忌廉

Vanilla Caramel Mille Feuille  
焦糖香草千層酥

Ice Cream Cup  
精選雪糕

Strawberry Panna Cotta  
意大利士多啤梨奶凍

Selection of Seasonal Fruit Platter  
鮮果盤

HK\$950 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours  
(Minimum 40 persons)

Prices are subject to a 10% service charge

# 2024 CHRISTMAS BUFFET LUNCH

## MENU I

### COLD SELECTION

#### 冷盤

Seafood on Ice  
Prawns, Sea Whelks, Mussels  
冰鎮海鮮  
海蝦、翡翠螺、青口

Oven Roasted Capsicum and Garlic with Rosemary,  
Extra Virgin Olive Oil  
蒜蓉香草燒甜椒

Beetroot, Orange and Coriander Salad  
甜菜頭香橙芫荽沙律

Smoked Chicken Waldorf Salad, Apple, Walnuts, Celery  
華都夫沙律

Caesar Salad Station with Pancetta Lardons, Croutons,  
Parmesan and Anchovies  
凱撒沙律配炒煙肉、脆麵包、芝士及銀魚柳

### SOUP

#### 湯

Pumpkin Bisque  
南瓜濃湯

Bakery Selection, Butter  
鮮焗麵包配牛油

### HOT SELECTION

#### 熱盤

Pan-fried Fillet of Sea Bass, Cherry Tomato and Caper Sauce  
香煎鱸魚配水瓜柳車厘茄汁

Roasted Sirloin of Beef, Balsamic Shallot Sauce  
燒西冷牛肉配乾葱黑醋汁

Chicken Korma Curry  
印式咖喱雞

Vegetable Biryani Rice  
印式香飯

Braised Vegetarian Meat Ball in Tomato Sauce  
茄汁燴素肉丸

Wok-fried Shrimp with Walnut and Vegetables  
碧綠合桃蝦仁

Stir-fried Seasonal Vegetables with Mushrooms  
鮮菇扒時蔬

Singapore Fried Noodles  
星洲炒米

# 2024 CHRISTMAS BUFFET LUNCH

## MENU I

### CARVING STATION

精選切肉菜式

Traditional Christmas Turkey  
with Apricot and Chestnut Stuffing, Giblet Gravy, Cranberry Sauce, Natural Gravy  
聖誕燒火雞配麵包  
杏甫栗子餡伴傳統火雞汁、小紅莓醬及燒汁

### DESSERT

甜品

Chocolate Yule Log Cake  
聖誕樹頭蛋糕

Christmas Cookies  
聖誕曲奇

Vanilla Raspberry Choux  
香草紅桑子泡芙

Mango Pudding  
芒果布甸

Gingerbread and Butter Pudding  
薑包牛油麵包布甸

Selection of Seasonal Fruit Platter  
鮮果盤

HK\$580 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer during lunch for 2 hours  
(Minimum 40 persons)

Prices are subject to a 10% service charge



# 2024 CHRISTMAS BUFFET LUNCH

## MENU II

### C O L D   S E L E C T I O N

#### 冷 盤

Seafood on Ice  
Prawns, Sea Whelks, Mussels  
冰鎮海鮮  
海蝦、翡翠螺、青口

Assorted Japanese Nigiri and Maki Rolls with Soy Sauce,  
Wasabi and Pickles  
各式手握壽司及小卷

Green Asparagus Wrapped in Speck Ham  
青露筍意大利火腿卷

Tomato and Mozzarella Salad, Fresh Basil, Balsamic Dressing  
蕃茄芝士沙律

Marinated Tuna Nicoise Salad  
醃吞拿魚邊豆蕃茄沙律

Beetroot, Orange and Feta Cheese Salad  
甜菜頭香橙羊奶芝士沙律

Caesar Salad Station, Bacon Lardons, Croutons, Parmesan  
凱撒沙律配炒煙肉、脆麵包、芝士

### S O U P

#### 湯

Roasted Red Pepper and Tomato Soup, Croutons  
燒甜椒及蕃茄湯、脆麵包

Bakery Selection, Butter  
鮮焗麵包配牛油

### H O T   S E L E C T I O N

#### 熱 盤

Seared Duck Breast, Caramelised Shallot, Balsamic Jus  
煎鴨胸配焦糖乾蔥、黑醋燒汁

Seared Fillet of Salmon, Honey and Orange Glaze  
蜜糖香橙焗三文魚柳

Egg White and Vegetable Fried Rice  
蛋白雜菜炒飯

Sautéed Sichuan Style Shrimp, Honey Peas  
四川蜜豆炒蝦仁

Poached Seasonal Vegetables, Dried Scallop Sauce  
瑤柱扒時蔬

Rich Beef Lasagna  
意式肉醬千層麵

Thai Style Green Chicken Curry  
泰式青咖喱雞

Steamed Jasmine Rice  
泰式香飯

# 2024 CHRISTMAS BUFFET LUNCH MENU II

## CARVING STATION 精選切肉菜式

Traditional Christmas Turkey  
with Apricot and Chestnut Stuffing, Giblet Gravy, Cranberry Sauce, Natural Gravy  
聖誕燒火雞配麵包  
杏甫栗子餡伴傳統火雞汁、小紅莓醬及燒汁

## DESSERT 甜品

Homemade Christmas Pudding with Vanilla Sauce  
聖誕布甸配香草汁

Christmas Stollen  
德國聖誕菓子餅

Chocolate Yule Log Cake  
聖誕樹頭蛋糕

Vanilla Raspberry Choux  
香草紅桑子泡芙

Pandan Crème Brûlée  
斑蘭法式燉蛋

Classic Mont Blanc Tart  
栗子撻

Ice Cream Cup  
精選雪糕

Selection of Seasonal Fruit Platter  
鮮果盤

HK\$650 per person

Unlimited serving of soft drinks, chilled orange juice and local beer during lunch for 2 hours  
(Minimum 40 persons)

Prices are subject to a 10% service charge

# WESTERN SET DINNER MENU I

Beetroot Salmon and Rocket Salad  
Avocado Puree, Pomegranate and Avruga Caviar  
紅菜頭醃三文魚火箭菜沙律  
配牛油梨蓉石榴子及魚子醬

Pumpkin Soup, Porcini Mushrooms and Toasted Hazelnuts  
南瓜忌廉湯配榛子及牛肝菌

Slow-roasted Christmas Turkey Roll with Sundried Tomato Chestnut Stuffing  
Root Vegetables, Mashed Potato with Cranberry Sauce and Sage Gravy  
香烤慢燒聖誕火雞卷蕃茄乾栗子火雞餡  
薯蓉, 燒菜, 蔓越莓醬及鼠尾草燒汁

Or

Seared Seabass with Lemon Garlic Butter, Pumpkin Mashed Potato  
Roasted Beetroot, Pommery Cream Sauce  
蒜香檸檬牛油香煎海鱸魚柳配南瓜薯蓉  
燒紅菜頭及芥末子忌廉汁

Chocolate Yule Log Cake, Chocolate Cream  
朱古力樹頭蛋糕, 朱古力忌廉

Freshly Brewed Coffee or Tea  
即磨咖啡或茶

HK\$850 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours  
(Minimum 20 persons)

*Prices are subject to a 10% service charge*

# WESTERN SET DINNER MENU II

Parma Ham, Grilled Asparagus  
Tomato Confit, Buffalo Mozzarella and Basil Salad  
巴瑪火腿扒露筍及蕃茄芝士香草沙律

Chestnut Cream Soup with Duck Foie Gras  
香烤栗子忌廉湯配鴨肝

Slow-cooked Beef Tenderloin, Celeriac Puree, Butter Roasted Potato  
Glazed Baby Carrot, Morel Mushroom and Black Truffle Jus  
慢煮牛柳配牛油燒薯伴芹菜頭蓉  
烤甘筍·羊肚菌及黑松露燒汁

Or

Fillet of Halibut with Bouillabaisse Broth  
Red Pepper Rouille, French Crisp Bread  
法式海龍皇湯配比目魚柳  
紅椒汁及法式脆包

Christmas Tree  
Pistachio Whipped Ganache, Raspberry Compote, Oreo Crumble, Mushroom Meringue  
開心果紅莓蛋糕  
配蜜餞紅莓及紅莓雪葩

Freshly Brewed Coffee or Tea  
即磨咖啡或茶

HK\$900 per person  
*Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours  
(Minimum 20 persons)*

*Prices are subject to a 10% service charge*

WESTERN SET DINNER  
MENU III

Duck Foie Gras Terrine with Black Truffle, Raspberry Coulis and Toasted Brioche  
黑松露鴨肝醬配紅桑子果蓉及奶油飽多士

Lobster Bisque with Dill Cream  
龍蝦濃湯配刁草忌廉

Roasted Saddle of Lamb with Apricot and Pine Nut Stuffing, Parma Ham  
Glazed Baby Carrot, Roasted Potato, Shallot Balsamic Jus  
香烤巴馬火腿羊鞍肉卷及杏脯松子仁餡  
牛油燒薯·小甘笋及乾蔥黑醋汁

Or

Baked Black Cod Fillet, Honey Garlic Butter Glaze  
Young Spinach, Roasted Baby Squash, Creamy Chive Sauce  
香蒜蜜糖牛油烤銀鱈魚  
烤意大利瓜及莧菜·瑞士蔥忌廉汁

Chestnut Mont Blanc  
Bourbon Vanilla Cream on Flaky, Blackcurrant Compote on a Sablé served with Premium Vanilla Ice Cream  
栗子黑醋莓撻  
雲呢拿黑醋莓忌廉·雲呢拿雪糕

Freshly Brewed Coffee or Tea  
即磨咖啡或茶

HK\$950 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours  
(Minimum 20 persons)

Prices are subject to a 10% service charge

# WESTERN SET LUNCH MENU 1

Tomato and Mozzarella Salad

Pecan Nut, Fresh Basil with Aged Balsamic

蕃茄芝士沙律

配香草、胡桃仁及陳年黑醋汁

Slow-roasted Pork Belly with Braised Red Cabbage

Glazed Baby Carrot, Pumpkin Mashed Potato, Sherry Wine Sauce

慢燒豬腩肉配燴紅椰菜

烤甘筍、南瓜薯蓉及雪梨酒汁

Or

Pan-fried Fillet of Barramundi

Pea and Pumpkin Risotto, Crispy Pancetta and Herb Salad

香煎盲曹魚柳

配南瓜青豆意大利飯伴香草沙律

Christmas Ornament

Praline Chocolate Gateau, Grape Fruit Jelly, Cocoa Nib Tuile

榛子朱古力蛋糕

配西柚啫喱伴可可脆片

Freshly Brewed Coffee or Tea

即磨咖啡或茶

HK\$580 per person

*Unlimited serving of soft drinks, chilled orange juice and local beer for 2 hours  
(Minimum 20 persons)*

*Prices are subject to a 10% service charge*

# WESTERN SET LUNCH MENU II

Parma Ham, Grilled Asparagus, Tomato Confit, Buffalo Mozzarella and Basil Salad  
巴瑪火腿扒露笋及蕃茄芝士香草沙律

Roasted Christmas Turkey with Sage Butter, Chive Mashed Potato

Roasted Root Vegetables, Giblet Gravy  
聖誕鼠尾草牛油燒火雞配瑞士蔥薯蓉  
香烤雜菜及傳統火雞汁

Or

Grilled Fillet of Salmon, Herb Crust  
Chestnut Puree, Baby Zucchini, Pesto Cream  
香草麵包糠焗三文魚配松子仁紫蘇忌廉  
香烤栗子蓉及意大利青瓜

Black Forest Christmas Tree

Black Forest Cake Style with Chocolate Mousse, Kirsch Cream & Cherry  
朱古力黑森林蛋糕  
朱古力慕絲·櫻桃白蘭地忌廉

Freshly Brewed Coffee or Tea  
即磨咖啡或茶

HK\$610 per person  
*Unlimited serving of soft drinks, chilled orange juice and local beer for 2 hours  
(Minimum 20 persons)*

*Prices are subject to a 10% service charge*

WESTERN SET LUNCH  
MENU III

Potted Crab and Salmon Rillettes

Pomegranate, Horseradish and Lemon, Kale Salad

三文魚及蟹肉餅配石榴子

檸檬辣根及羽衣甘藍沙律

Pan-fried New Zealand Sirloin with Pumpkin Mashed Potato

Confit Cherry Tomato, Roasted Pepper, Red Wine Jus

香煎紐西蘭西冷牛扒配南瓜薯蓉

車厘茄, 烤雜椒及紅酒汁

Or

Grilled Fillet of Snapper, Balsamic Cherry Tomato and Asparagus

Honey Roasted Chestnut, Beetroot Cream Sauce

煎紅鯛魚柳配露筍及黑醋車厘茄

蜜糖烤栗子伴紅菜頭忌廉汁

Mont-Blanc

Chestnut Walnut Gateau, Rum Chestnut Cream, Vanilla Ice Cream

栗子合桃蛋糕, 秣酒栗子忌廉, 雲呢拿雪糕

Freshly Brewed Coffee or Tea

即磨咖啡或茶

HK\$650 per person

*Unlimited serving of soft drinks, chilled orange juice and local beer for 2 hours  
(Minimum 20 persons)*

*Prices are subject to a 10% service charge*