



GOURMET FAVOURITES 節日美食 2024

			Unit Price (HK\$) 單價 (港幣\$)	Quantity 數量	Amount (HK\$) 金額 (港幣\$)
Hot Selection 熱盤					
1.	Roast Whole Turkey (Giblet Gravy, Sage Stuffing and Cranberry Sauce)	烤火雞全隻 (配火雞汁、鼠尾香草餡料及小紅莓醬)	\$1,388 (6kg), \$1,888 (8kg) \$2,548 (11kg)		
2.	Honey Glazed U.S. Whole Boned Ham (Port Wine Sauce/Black Pepper Sauce)	蜜汁烤美國有骨火腿全隻 (砵酒汁/黑椒汁)	\$1,888/pc (9kg)		
3.	Roast U.S. Angus Prime Rib (Port Wine Sauce/Black Pepper Sauce)	烤美國安格斯有骨肉眼扒 (砵酒汁/黑椒汁)	\$1,088/kg (Min 4kg)		
4.	Roast U.S. Angus Rib Eye Steak (Port Wine Sauce/Black Pepper Sauce)	烤美國安格斯肉眼扒 (砵酒汁/黑椒汁)	\$988/kg (Min 3kg)		
5.	Roast Australian Rack of Lamb Provençal (Port Wine Sauce and Mint Sauce)	香草澳洲烤羊排 (砵酒汁及薄荷醬)	\$988/kg (Min 7 ribs)		
6.	Honey Glazed Gammon Ham (Port Wine Sauce/Black Pepper Sauce)	蜜汁烤火腿 (砵酒汁/黑椒汁)	\$688/pc (2-3kg)		
7.	Indian Chicken/Beef/Lamb Masala	印度馬沙拉雞/牛/羊	\$588/3kg		
8.	Beef Lasagna	意大利牛肉醬千層麵	\$518/3kg		
9.	Chicken and Leek Pie	大蔥雞批	\$488/3kg		
10.	Indian Tandoori Chicken	印式燒雞	\$388/Whole Chicken		
11.	Caramelised Chestnuts with Celery Roots	焦糖栗子配芹菜頭	\$288		
12.	Sautéed Brussels Sprouts with Onion and Bacon	洋葱煙肉炒椰菜仔	\$288/2kg		
13.	Baked Creamy Mashed Potato	焗香滑薯蓉	\$288/2kg		
14.	Roast New Potatoes with Garlic & Herbs	蒜蓉香草烤新薯	\$238/2kg		
15.	Sautéed Mixed Vegetables in Olive Oil	橄欖油炒雜菜	\$238/2kg		
Gold Cuts 冷盤					
1.	Assorted Cold Cut Platter	雜錦凍肉碟	\$488/kg		
2.	Sliced Parma Ham	精選帕馬火腿片	\$438/500g		
3.	Smoked Norwegian Salmon	挪威煙三文魚	\$328/500g		
4.	Roast Wild Mushrooms with Garlic and Thyme	香蒜燒野菌	\$298/kg		
5.	Sliced U.S. Turkey Breast	美國火雞胸片	\$248/500g		
Salads 沙律					
1.	Grilled Prawns with Fruit Salad	烤蝦鮮果沙律	\$428/2kg		
2.	Roasted Chicken and Quinoa Salad with French Dressing	燒雞藜麥沙律	\$328/2kg		
3.	Turkey and Apple Waldorf Salad	火雞蘋果華都夫沙律	\$308/2kg		
4.	Ricotta Cheese, Beetroot and Orange Salad	鄉村芝士紅菜頭香橙沙律	\$308/2kg		
5.	Rich Potato Salad	薯仔沙律	\$298/2kg		
6.	Caesar Salad	凱撒沙律	\$298/kg		
Finger Sandwiches 手指三文治					
1.	Brie, Parma Ham and Pesto Mayonnaise	牛奶芝士及帕馬火腿配香草蛋黃醬	\$308/dozen		
2.	Smoked Salmon and Egg Salad	煙三文魚及蛋沙律	\$268/dozen		
3.	Ham and Cheese with Honey Mustard Mayonnaise	火腿芝士配蜜糖芥末醬	\$228/dozen		
4.	Tuna, Smoked Ham and Mushrooms	吞拿魚、煙火腿及蘑菇	\$228/dozen		
5.	Grilled Vegetables with Sundried Tomato Mayonnaise	烤雜菜配乾蕃茄蛋黃醬	\$228/dozen		
Snacks 小食					
1.	Thai Style Shrimp Cakes	泰式炸蝦餅	\$388/dozen		
2.	Spicy Buffalo Chicken Wings with Blue Cheese Dip	香辣水牛雞翼配藍芝士醬	\$298/dozen		
3.	Deep-fried Butter Chicken Wings	炸牛油雞翼	\$298/dozen		
4.	Thai Style Squid, Beef or Chicken Satay	泰式魷魚、牛肉或雞肉沙嗲	\$258/dozen		
5.	Fish Fingers with Tartar Sauce	香脆手指魚柳配他他醬	\$258/dozen		
6.	Crispy Shrimp Spring Rolls	香脆蝦春卷	\$218/dozen		
7.	Mini Quiche Lorraine	迷你芝士煙肉批	\$218/dozen		



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Festive Puddings & Pastries 節日甜品及糕餅					
1.	Chocolate Yule Log	朱古力聖誕樹頭蛋糕	\$438/pc		
2.	Baked Apple Pie	焗蘋果批	\$438/pc		
3.	Lemon Meringue Tart	檸檬蛋白撻	\$398/pc		
4.	Fruit Tart	雜果撻	\$328/dozen		
5.	French Pastries	法式雜餅	\$328/dozen		
6.	Chocolate Profiterole Tower	朱古力泡芙塔	\$328/dozen		

TOTAL
AMOUNT
總額

HK港幣\$

ORDER AND PAYMENT 訂購及付款方法

IN PERSON 親臨訂購 **Teahouse 茶館**

BY PHONE 電話訂購 **2812 3804 / 9231 7021**

BY EMAIL 電郵預訂 **teahouse@hongkongparkview.com**

BY MAIL 郵寄預訂 **Send to: Food & Beverage Department, Hong Kong Parkview,
88 Tai Tam Reservoir Road, Hong Kong
請寄往香港大潭水塘道88號陽明山莊飲食部收**

Name 姓名: _____ Contact No. 電話號碼: _____ Membership No. 會員編號: _____
(Mr/Mrs/Ms 先生 / 太太 / 小姐)

Cardholder's Name 持卡人姓名: _____ Credit Card No. 信用卡戶口賬號: _____

Credit Card 信用卡: Visa Master Amex Diners Card Issuer 發卡銀行: _____

I hereby authorise Hong Kong Parkview to charge the purchase amount to my credit card, details of which are shown above. 本人授權陽明山莊在以上信用卡戶口扣除應付款項。

Expiry Date 有效日期至: _____ (mm) (yy) Cardholder's Signature 持卡人簽署: _____ Date 日期: _____
Signature must be the same as that on your Credit Card
簽名必須與信用卡上之簽名相同

Online Order
網上訂購



Enquiries 查詢: **2812 3804 / 9231 7021**

Orders must be placed 72 hours in advance
請於72小時前預訂

