

LET'S CELEBRATE

in Peak Wing



Merry Christmas!
AND HAPPY NEW YEAR!

Privilege

- ★ Party Flavor inclusive
- ★ Free use of Mahjong games and Karaoke¹
- ★ Free Corkage for table wines²
- ★ Free Parking³

禮遇

- ★ 贈送派對小玩意
- ★ 免費麻鵲耍樂及享用卡拉OK¹
- ★ 免收葡萄酒開瓶費²
- ★ 免費訪客泊車³

Notes

- ¹ Facilities are subject to availability.
- ² Free corkage offer is limited for table wine only, other self-brought in alcoholic beverages will be charged.
- ³ The offer is only valid on the event day; Visitor parking in first come first serve basis.
- ⁴ Event attendees aged 4 or above are counted as one person for this offer, it applies to all attendees including but not limited to workers and helpers. Children below aged 4 are not counted as guests.

備註

- ¹ 設施提供需視乎供應情況而定。
- ² 免收開瓶費只限葡萄酒，其他自攜酒精飲品將需收費。
- ³ 只限宴會當日有效；訪客車位有限，先到先得。
- ⁴ 此菜單收費以每位出席者計算，凡年齡滿4歲之宴會出席者將視作一位客人計算，客人計算包括但不限於工作人員及傭工。年齡4歲以下之宴會出席者將不計算在內。



PEAK WING 朗峰

AVAILABLE FROM 1 DEC 2018 TO 2 JAN 2019

MENU**Salad and Appetizer**

Smoked Norway Salmon with Dill and Mustard Dressing
 Quinoa, Avocado and Veggie Salad with Yuzu Dressing
 Turkey Salad with Kidney Bean and Sweet Corn
 Lobster and Seafood Salad
 Parma Ham and Melon
 Pastrami and Fontina Cheese Salad with Raisin
 Cherry Tomato with Onion Salad
 Cucumber Salad with Fresh Dill and Sour Cream
 Japanese Seaweed Salad, Sea whelk and Scallop Ligament
 Import Salad Leaf with Condiments
 Seafood Platter (Chilled Clam, New Zealand Mussels, Prawn, Sea Scallops)
 served with Cocktail Sauce and Lemon

Soup

New England Style Seafood Chowder
 served with Garlic Bread, Soft Roll and Sardinian Bread

Carving Station

Roasted Tom Turkey with Stuffing, Cranberry Sauce and Giblets Sauce
 Honey Glazed Farmer Ham with Gravy

Chafing Dishes

Grilled Lamb Chop with Port Wine Jus
 Stir-fried Beef Tenderloin with Mushroom and Gravy
 Miso Glazed Black Cod with Assorted Vegetable
 Tradition Cotechino and Toulouse Sausage with Lentil
 Veal Saltimbocca with Spinach
 Baked Oyster with Béchamel and Cheese
 Deep-fried Crispy Chicken
 Indian Chicken Curry with Fragrant Rice and Roti Prata
 Fried Rice with Sakura Shrimp and Egg White
 Braised Assorted Vegetable with Crabmeat
 Black Truffle Mashed Potato

Desserts

Christmas Black Forest Yule Log Cake
 Christmas Pudding with Vanilla Sauce
 Three Chocolate Crunchy Layer Cake
 Chestnut Cake
 New York Cheesecake
 Panna Cotta with Rhubarb Compote
 Crème Brûlée
 Deluxe Fruit Platter
 Christmas Cookie

Coffee or Tea

HKD498 per adult and HKD298 per child (aged 4 to 12), 20 adults up⁴

成人每位港幣 498 元 及 小童 (4 - 12 歲) 每位港幣 298 元 · 20 位成人起⁴

Special Offer: Extra HK\$80 per person for unlimited serving of selected Soft drinks and Orange Juice for 3 hours

*特別優惠：每位多加港幣80元可享無限添飲精選汽水及橙汁，共3小時

沙律及冷盤

挪威煙三文魚伴刁草芥末汁
 柚子汁牛油梨藜麥沙律
 火雞腰豆粟米沙律
 龍蝦海鮮沙律
 意大利巴馬火腿伴蜜瓜
 煙燻牛肉芝士沙律
 車厘茄沙律
 刁草青瓜沙律
 中華沙律、辣味螺肉、帶子裙邊
 田園沙律菜及配料
 海鮮拼盤 (蜆仔、紐西蘭青口、大蝦、帶子)
 配雞尾醬及檸檬

湯

新式英倫海鮮周打湯
 配蒜茸包、麵包及薩丁尼亞薄脆

烤車

聖誕燒釀美國火雞伴金巴利汁及火雞汁
 蜜汁燒火腿

熱盤

烤羊扒配砵酒汁
 磨菇燒汁炒牛柳
 鱈魚西京燒
 意式釀豬肉腸、圖魯茲豬肉腸及扁豆
 意大利牛仔肉卷伴菠菜
 白汁芝士焗蠔
 脆皮炸子雞
 印式咖喱雞配香飯及油酥餅
 櫻花蝦蛋白炒飯
 蟹肉扒時蔬
 黑松露薯蓉

甜品

聖誕黑森林樹頭蛋糕
 聖誕布甸配雲尼拿汁
 香脆三層朱古力蛋糕
 栗子蛋糕
 紐約芝士蛋糕
 意式奶凍配大黃汁
 法式焦糖燉蛋
 豪華鮮果拼盤
 聖誕曲奇

咖啡或茶

由於價格變動及貨源關係，南盈物業管理有限公司保留修改以上菜單價格及項目之權利。

Island South Property Management Limited reserves the right to alter the above menu price and items, due to the unforeseeable market price fluctuations and availability.

For enquiry or booking, please contact Event Coordinator at 2989 6352