

THE 2010 EXCELSIOR CHRISTMAS PACKAGE

It's time to plan your Christmas party and we are delighted to announce The 2010 Excelsior Christmas Package - the perfect holiday celebration. Our great food and friendly service will make your party at The Excelsior a joyous occasion. The Excelsior Christmas package is valid until 31 December, 2010 includes the following:

For bookings up to 100 persons, you will receive:

- Festive decorations including a Christmas tree
 - Fun Party favours for everyone
- Christmas centerpiece arrangements on each table
- Valet parking spaces at the hotel for three motor vehicles
- Corkage for one bottle of self-brought spirits per table
 - Santa Claus costume
 - A glass of fruit punch for each guest
 - One mahjong table for each banquet table
- Yee Tung Heen Dim Sum lunch voucher to the value of HK\$ 488 nett
 - Beverages at discounted prices

For bookings for 150 persons or above, you will receive all the above privileges plus the following additional benefits:

- HK\$200 Yee Tung Heen Dim Sum lunch voucher (total value of HK\$688 nett)
 - Dinner buffet for two at Café on the 1st with a glass of soft drinks
 - Valet parking spaces at the hotel for four motor vehicles
 - One commemorative banner
 - Santa Claus to take pictures with your guests
 - One bottle of complimentary red or white wine per table

For bookings of 200 persons or above, you will receive all the above privileges plus the following additional benefits:

- HK\$200 Yee Tung Heen Dim Sum lunch voucher (total value of HK\$888 nett)
 - A complimentary dinner at TOTT's to the value of HK\$888 nett
 - One bottle of complimentary sparkling wine per table
 - Complimentary pre-function snacks
 - A complimentary Christmas hamper





SPECIAL BEVERAGE PRICES

- Soft drinks HK\$38 plus 10% service charge per glass
- House beer HK\$42 plus 10% service charge per glass
- Chilled orange juice HK\$42 plus 10% service charge per glass

Special beverage package: Including soft drinks, house beer and chilled orange juice during lunch or dinner

- Lunch beverage package at HK\$70 plus 10% service charge per person
- Dinner beverage package at HK\$100 plus 10% service charge per person

(* Minimum 100 persons)

BOOK NOW FOR THE PERFECT HOLIDAY CELEBRATION

For more information and booking, please call our Banquet Office at 2837 6965 or 2837 6950.

Everything you need for the perfect Christmas party is waiting for you at The Excelsior.



2010 Christmas Package

Set Lunch Menu A

Minestrone, smoked duck breast, fresh basil
意大利菜湯伴煙鴨胸

or

Scallop carpaccio, baby cos salad, truffle dressing
生帶子薄片伴牛油生菜沙律配松露菌油汁

或 或 或

Oven slow-cooked turkey and ham, Brussels sprout, roasted new potatoes, giblet gravy and cranberry sauce
焗火雞及火腿伴椰菜球及烤新薯

or

Pacific cod fillet with miso marinated, asparagus, crab meat mashed potato
味噌鱈魚柳伴蘆筍及蟹肉薯蓉

或 或 或

Mango panna cotta, seasonal berries sauce
雜莓汁芒果意大利奶凍

or

Traditional Christmas pudding, brandy vanilla sauce
傳統聖誕布甸伴干邑雲呢拿汁

或 或 或

Coffee or tea
咖啡或茶

Home made Christmas cookies and chocolates
手製曲奇及朱古力

HK\$398 plus 10% service charge per person



2010 Christmas Package

Set Lunch Menu B

Apple wood home smoked salmon, mesclun salad basket, shallot and white balsamic vinaigrette

煙三文魚伴法式菜沙律

or

Parma ham, ripe melon, rocket salad

巴馬火腿伴蜜瓜及火箭菜沙律

☺ ☺ ☺

Pumpkin soup with Porcini, bacon and parmesan chips

松茸菌南瓜湯伴煙肉芝士薄脆

☺ ☺ ☺

Roast Norbest turkey roulade, chestnut stuffing, Brussels sprout, foie gras sauce

烤火雞卷伴栗子餡及椰菜球配鵝肝汁

or

Pan seared blue eye cod fillet, boiled herb potatoes, tomato ratatouille and salmon roe, beurre blanc

香煎鱈魚柳伴香草薯仔、燴番茄及三文魚籽配白酒汁

☺ ☺ ☺

Traditional Christmas pudding, brandy vanilla sauce

傳統聖誕布甸伴干邑雲呢拿汁

or

Chocolate marquise, white chocolate ice cream

朱古力蛋糕伴白朱古力雪糕

☺ ☺ ☺

Coffee or tea

咖啡或茶

Home made Christmas cookies and chocolates

手製曲奇及朱古力

HK\$458 plus 10% service charge per person



2010 Christmas Package

Set Dinner Menu A

Pan-seared foie gras, balsamic essence, rocket with citrus salad
香煎鵝肝伴黑醋汁及火箭菜橘子沙律

or

Smoked scallops, baby spinach, sauterne and peach jelly
煙帶子伴菠菜苗配甜酒蜜桃啫厘

or or or

Brandy lobster bisque, chicken tortellini, cheese stick
干邑龍蝦湯伴雞肉小雲吞及芝士脆條

or or or

Roast Norbest turkey roulade, chestnut stuffing, Brussels sprout, foie gras sauce
烤火雞卷伴栗子及椰菜球配鵝肝汁

or

Grilled Aged fillet mignon, crispy fingering potato, French beans and maitre d'hôtel butter
扒免翁牛柳伴脆薯及四季豆配香草牛油

or or or

Panettone trifle, mascarpone cream, brandy vanilla sauce
聖誕雜果麪奶酪伴芝士忌廉及干邑雲呢拿汁

or

Mixed berry crème brûlée, almond biscuits, gingerbread ice cream
法式雜莓焦糖燉蛋伴杏仁餅及薑餅雪糕

or or or

Coffee or tea
咖啡或茶

Home made Christmas cookies and chocolates
手製曲奇及朱古力

HK\$508 plus 10% service charge per person



2010 Christmas Package

Set Dinner Menu B

Razor clam tempura, prawn tartar in mango salsa
聖子天婦羅及芒果沙沙醬大蝦他他

or

Iberico Bellota ham, ripe melon and fig, sesame arugula salad
黑毛豬火腿伴蜜瓜及無花果配火箭菜沙律

或 或 或

Roast pumpkin, Portobello mushroom and tomato linguine
烤南瓜及珍寶菇番茄扁意粉

或 或 或

Bouillabaisse with garlic flavor lavash
法式燴海鮮湯伴香蒜中東麵

或 或 或

Roast Norbest turkey roulade, chestnut stuffing, Brussels sprout, foie gras sauce
烤火雞卷伴栗子及椰菜球配鵝肝汁

or

Oven baked herbal butter John Dory, sautéed baby spinach, gratin potato, lobster foam
香草牛油焗海魴魚伴炒菠菜及芝士薯仔配龍蝦汁

或 或 或

Traditional Christmas pudding, brandy vanilla sauce, gingerbread ice cream
傳統聖誕布甸伴薑餅雪糕及干邑雲呢拿汁

or

Triple crème brûlée, vanilla, mango and chocolate, almond tuille
雲呢拿、芒果及朱古力法式焦糖燉蛋伴杏仁薄脆

或 或 或

Coffee or tea
咖啡或茶

Home made Christmas cookies and chocolates
手製曲奇及朱古力

HK\$588 plus 10% service charge per person



2010 Christmas Package

Buffet Lunch Menu

Cold 冷盤

Selection of fresh nigiri, maki rolls with pickled ginger, soya sauce and wasabi
精選壽司及卷物

Home smoked & gravlex Norwegian salmon, capers, traditional condiments
煙三文魚及醃三文魚

Chilled poached shrimps, ginger, spring onion and soya sauce
凍大蝦

Chilled green lip mussels, Thai dressing
凍青口

Italian cold meat platter, pickle, olive and saffron dressing
意式凍肉拼盆

Fresh tomato and supreme stock poached egg salad, capers cheese dressing
番茄雞蛋沙律

Salad 沙律

Caesar salad with condiments
凱撒沙律

Selection garden green and cherry tomato salad
車厘茄田園沙律

Fingering potato salad toss with Pommery mustard dressing
薯仔沙律

Penne salad with prawns and scallops
帶子大蝦長通粉沙律

Smoked chicken breast with peach and walnut salad
蜜桃合桃煙雞肉沙律

Choice of dressing: thousand island, French, balsamic and vinaigrette dressing
自選沙律汁醬: 千島醬, 法式沙律醬, 意大利黑醋汁

Soup 湯

Roasted pumpkin with apple cream soup
烤南瓜蘋果忌廉湯



2010 Christmas Package

Buffet Lunch Menu

Carving station 烤肉

Traditional roasted Norbest Turkey, chestnut stuffing, giblet gravy and cranberry sauce
烤火雞伴栗子餡

Hot 熱盤

Pork fillet piccata, fresh tomato sauce
番茄汁豬柳

Steamed snapper, young ginger pickle and supreme soya sauce
清蒸鱸魚

Indian chicken curry, basmati rice and condiments
印度咖哩雞伴香飯

Seafood linguine, Parmesan, arrabiata sauce
海鮮扁意粉

Wok fried diced beef tenderloin, honey beans and garlic
蜜豆炒牛柳粒

Fried rice with asparagus, egg white, shredded conpoy
瑤柱蘆筍蛋白炒飯

Sautéed Asian vegetable in oyster sauce
炒時令蔬菜

Gratinated potato with onion and bacon
洋蔥煙肉芝士薯仔

Braised Brussels sprouts and glazed carrots
燴椰菜球及甘筍

Dessert 甜品

Warm Christmas pudding, brandy custard sauce
聖誕布甸

William pear charlotte
香梨餅

Mango mille feuille
芒果千層酥

Pecan chocolate tart, nutmeg whipped cream
朱古力果仁撻





2010 Christmas Package

Buffet Lunch Menu

American cheese cake
美式芝士餅

White chocolate mousse cake
白朱古力慕絲

Baked mini egg tartlet
迷你蛋撻

Christmas stollen
聖誕雜果蛋糕

Festive cookies
聖誕曲奇

Seasonal fruit platter
時令鮮果

Coffee or tea
咖啡或茶

HK\$ 408 plus 10% service charge per person



2010 Christmas Package

Buffet Dinner Menu A

Cold 冷盤

Selection deluxe sashimi station and fresh nigiri, maki rolls with condiments
各式刺身、壽司及卷物

Home smoked & gravlex Norwegian salmon, capers, traditional condiments
煙三文魚及醃三文魚

Chilled tiger prawn cocktail, salmon caviar, freshly tomato salsa
大蝦咯嗲及三文魚籽

Poached crayfishes with dill herbs, horseradish and chilli sauce
清蒸小龍蝦

Chilled green lip mussels and Pacific whelks
凍青口及凍螺

Cured meat platter- Roasted chicken, beef, parma ham, mortadella, salami selection
with pickle and olive
風乾肉拼盆

Chinese barbecued meat platter
中式燒味拼盆

Salad 沙律

Mesclun salad leaves
法式沙律菜

Roma tomatoes, roast red peppers, Mozzarella cheese drizzled with pesto
羅馬茄甜椒芝士沙律

Fingering potato salad toss with Pommery mustard dressing
薯仔沙律

New Zealand mussels and pineapple salad, curry saffron dressing
青口鳳梨沙律

Teriyaki eel udon salad, sesame and lemon soya dressing
鰻魚烏冬沙律

Choice of dressing: thousand island, French, balsamic and vinaigrette dressing
自選沙律汁醬: 千島醬, 法式沙律醬, 意大利黑醋汁

Soup 湯

Seafood chowder, cracker and spring onion
周打海鮮湯



2010 Christmas Package

Buffet Dinner Menu A

Carving station 烤肉

Traditional roasted Norbest Turkey, chestnut stuffing, giblet gravy and cranberry sauce
烤火雞伴栗子餡

or

Honey glazed Virginia ham, pineapple Madeira sauce
蜜糖火腿

Hot 熱盤

Sautéed salmon fillet with scallops and asparagus, garlic herbal sauce
帶子蘆筍炒三文魚柳

Pan seared Australian sirloin steak, creamy spinach and truffle mustard sauce
香煎西冷扒

Steamed Atlantic cod fillet, miso butter sauce
味噌牛油汁鱈魚柳

Provençal rack of lamb, capsicum, garlic flavor own jus
法式羊架

Thai style green chicken curry with fresh basil
泰式青咖哩雞

Vegetable lasagna, spinach, mushrooms, three cheeses
素菜芝士千層麵

Seafood fried rice in lotus leaf
荷香海鮮炒飯

E-fu noodles with forest mushrooms and shredded chicken
野菌雞絲伊麵

Braised Brussels sprouts, glazed carrots, roasted potatoes
燴椰菜球甘筍及烤薯



2010 Christmas Package

Buffet Dinner Menu A

Dessert 甜品

Warm Christmas pudding, brandy custard sauce
聖誕布甸

Rhubarb and apple crumble, vanilla sauce
大黃蘋果金寶

Pecan chocolate tart, nutmeg whipped cream
朱古力果仁撻

Chocolate Christmas log
聖誕樹頭蛋糕

Tiramisu glass
意大利芝士杯

Bailey's cream mousse
甜酒忌廉慕絲

Traditional minced pies
聖誕果茸批

Christmas stolen
聖誕雜果蛋糕

Festive cookies
聖誕曲奇

Seasonal fruit platter
時令鮮果

Coffee or tea
咖啡或茶

HK\$498 plus 10% service charge per person



2010 Christmas Package

Buffet Dinner Menu B

Cold 冷盤

Sashimi station with choice of tuna, salmon, octopus and tilapia
精選刺身

Selection of fresh nigiri and maki rolls with pickled ginger, soya sauce and wasabi
各式壽司及卷物

Alaska king crab legs with horseradish and chilli sauce
亞拉斯加蟹腳

Tiger prawn cocktail, salmon caviar, freshly tomato salsa
大蝦略嗲及三文魚籽

Chilled blue mussels, marinara sauce
凍青口

Home smoked Norwegian salmon and gravlax with sour cream, chopped onions and capers
煙三文魚及醃三文魚

Beef carpaccio, truffle cream, arugula
生牛肉薄片

Foie gras and French chicken terrine, balsamic vinegar
鵝肝雞肉凍

San Daniele Parma ham, minted melon cocktail
巴馬火腿蜜瓜

Suckling pig and barbecued meat platter
乳豬及燒味拼盆

Salad 沙律

Selection of hydroponic lettuces salad
時令生菜沙律

Caesar salad with smoked salmon, shrimps, bacon, semi-dried tomato, croutons
煙三文魚大蝦凱撒沙律

Vietnamese chicken salad, glass noodles, chilli dressing
越式雞肉粉絲沙律

Greek salad, crumbled Feta, lemon dressing
希臘沙律



2010 Christmas Package

Buffet Dinner Menu B

Farfalle, sweet onions, bacon, olive salad
蝴蝶粉沙律

Seared tuna niçoise salad
吞拿魚沙律

Choice of dressing: thousand island, French, balsamic and vinaigrette dressing
自選沙律汁醬: 千島醬, 法式沙律醬, 意大利黑醋汁

Soup 湯

Bouillabaisse with garlic crouton and aioli cream
法式燴海鮮湯

Carving station 烤肉

Traditional roasted Norbest Turkey, chestnut stuffing, giblet gravy and cranberry sauce
烤火雞伴栗子餡

or

Oven roasted prime rib of beef, green pepper corn cream sauce
燒特級牛肉

Hot 熱盤

Lamb cutlet, ratatouille, confit garlic own jus
羊架伴法式燴雜菜

Veal saltimbocca, vegetable fritter and mushroom tomato sauce
蘑菇番茄汁牛仔肉

Pan seared beef medallion, cognac foie gras sauce and mushroom ragout
鵝肝汁煎牛柳

Wok fried scallops and prawns, asparagus with home made XO sauce
XO醬帶子蝦球

Steamed green garoupa, soya ginger sauce, scallions, coriander
清蒸青班

Butter chicken masala, herbal basmati rice and condiments
咖哩雞伴印式香飯

Braised e-fu noodles, straw mushrooms, spring onions
草菇伊麵



2010 Christmas Package

Buffet Dinner Menu B

Seasonal garden vegetables
炒時令蔬菜

Fried rice with braised chicken and vegetable in abalone sauce
鮮雞鮑汁炆飯

Brussels sprouts, glazed carrot, roasted potatoes with thyme and rosemary
香草椰菜球甘筍及烤薯

Dessert 甜品

Warm Christmas pudding, brandy custard sauce
聖誕布甸

Vanilla crème caramel
雲厘拿焦糖布甸

Mango mille-feuille
芒果千層酥

Chocolate Yule log
聖誕樹頭蛋糕

Bailey cheese cake
甜酒芝士餅

Forest berry tiramisu
雜莓意大利芝士餅

Traditional minced pies
聖誕果茸批

Christmas stolen
聖誕雜果蛋糕

Festive cookies
聖誕曲奇

Seasonal fruit platter, mixed berries
時令鮮果伴鮮雜莓

☺ ☺ ☺

Coffee or tea
咖啡或茶

HK\$568 plus 10% service charge per person



Buffet action station supplement (per person) 自助餐攤位收費 (每位)

Sashimi station 刺身攤位 – HK\$ 55 per person

Tuna, salmon, octopus, snapper
With soya, pickled ginger and wasabi

Caesar salad station 凱撒沙律攤位 – HK\$ 35 per person

Romaine lettuce tossed in Caesar dressing with choice of condiments:
Crispy bacon, shaved Parmesan, shrimps, cajun chicken, anchovies, smoked salmon and bread croutons

Peking duck station 北京片皮鴨攤位 – HK\$ 35 per person

Served with pancake, cucumber, scallion and plum sauce

Asian noodle station 亞洲麵類攤位 – HK\$ 35 per person

Choice of green tea noodle, wonton and egg noodle with chicken stock
Served with green vegetables, mushroom, Chinese cabbage, chicken meat, pork liver, shrimps, beef, fish balls and bean sprouts

Italian pasta station 意大利粉攤位 – HK\$ 35 per person

Choice of spaghetti, penne, fettuccini with tomato, meat and cream sauces
Served with onion, garlic, chilli, bacon, ham, shrimps, mussels, scallops, mushroom, bell pepper, fine diced ratatouille and pesto

Waffle station 夾餅攤位 – HK\$ 35 per person

Choice of mixed berries, cherry, papaya and pineapple compote; chocolate mousse, vanilla cream, strawberry whipped cream, toasted nuts, chocolate chips, chocolate and caramel sauce

Chocolate fountain station 朱古力噴泉攤位 – HK\$ 25 per person

Choice of white or brown chocolate served with marshmallow, pineapple, strawberry, kiwi and honeydew melon



2010 Christmas Package

康乃馨宴 Carnation Menu

鴻運乳豬全體
Barbecued whole suckling pig

XO 醬花枝雪花蚌
Sautéed sliced cuttlefish and snow clams in XO sauce

海鮮卷拼蘿蔔絲蟹肉卷
Deep-fried seafood rolls with crab meat turnip roll

竹筍鴛鴦蔬
Braised bamboo piths with seasonal vegetables

紅燒雞絲翅
Braised shark's fin soup with shredded chicken

福祿鮮鮑片
Braised sliced abalone with seasonal vegetables

清蒸大青斑
Steamed green garoupa

脆皮炸子雞
Crispy chicken

什菌雞粒炒飯
Fried rice with assorted mushrooms and diced chicken

韭王干燒伊麵
Braised e-fu noodles with chives

蓮子百合紅豆沙
Sweetened red bean soup with lily bulbs and lotus seeds

中西美點
Assorted petits fours

HK\$5,888 plus 10% service charge per table of 12 persons



2010 Christmas Package

牡丹宴 *Peony Menu*

鴻運乳豬全體
Barbecued whole suckling pig

碧綠螺片蝦球
Sautéed sliced whelks and prawns with seasonal vegetables

荔茸釀帶子
Deep fried scallops coated with mashed taro

北菇肘子扒時蔬
Braised Chinese mushrooms with Yunnan ham and vegetables

紅燒蟹肉翅
Braised shark's fin soup with crab meat

碧綠鮑片
Braised sliced abalone with seasonal vegetables

清蒸大星斑
Steamed spotted groupa

南乳脆皮雞
Roasted crispy chicken with preserved bean curd sauce

崧子蝦仁炒飯
Fried rice with shrimps and pine nuts

上湯水餃生麵
Noodles with shrimp dumpling in supreme soup

雪耳燉萬壽果
Double boiled sweetened papaya soup with snow fungus

中西美點
Assorted petits fours

環球生果盤
Fresh fruit platter

HK\$6,988 plus 10% service charge per table of 12 persons

