



## Spring Dinner Package 2025-2026

### 2025 - 2026 團年春茗宴會

Welcome the Year of the Horse! The Salisbury features our various Spring Dinner Packages for you to celebrate and usher this joyful new year with your family, friends or colleagues.

迎春接福! 港青特別為您準備了一個團年套餐, 讓您與家人、朋友或同事一起慶祝這個歡樂的新年。

Spring Dinner Package 2025 - 2026 2025- 2026 團年春茗宴會	
團年春茗中式宴會套餐	HK\$7,500*/\$8,200* per table 每席港幣
團年春茗西式自助晚餐	HK\$710*/\$820* per person 每位港幣

#### Early Bird Offer 早鳥優惠

For reservation of events held from Mondays to Thursdays made on or before October 31, 2025, that enjoy the privileges below (for parties of 50 persons or above):

凡於 2025 年 10 月 31 日前確定 星期一至四之宴會 可享以下優惠 (惠顧中式五席 / 西式五十位以上)

- Waive a 10% service charge 免加一服務費
- Extend 1 hour consumption of local beer, chilled orange juice and soft drinks  
延長一小時無限量供應啤酒、橙汁及汽水
- A glass of welcome fruit punch for each guest 每位奉送餐前迎賓雜果賓治一杯
- Complimentary banner or visual backdrop 免費指定橫額或圖像背板
- Special rate at HK\$960 per table / HK\$80\* per person to upgrade free flow of house wine  
優惠價港幣每席\$960\* / 每位港幣\$80\*升級無限量供應 精選紅、白餐酒

For parties of Chinese - 5 tables / Western - 50 persons above, the below privileges will be offered  
凡惠顧中式五席 / 西式五十位以上, 均可尊享以下優惠

- Unlimited consumption of local beer, chilled orange juice and soft drinks for 2 hours  
無限量供應啤酒、橙汁及汽水共兩小時
- Venue decoration including centrepieces on dining table and seat covers for all banquet chairs  
場地佈置包括席上絲花及全場華麗檯布及椅套
- Use of LCD projector with screen 使用投影機及屏幕
- Use of stage and audio equipment 使用舞台及音響設備
- 1 car parking space for host 泊車位一個

For parties of Chinese - 16 tables / Western 180 persons above, additional privileges will be differed as follows

凡惠顧中式十六席 / 西式一百八十位以上, 更可尊享以下額外優惠

- Complimentary tailor made banner 免費自訂橫額
- Complimentary 8 dozens of pre-dinner snacks 八打餐前小食
- The Haven dinner buffet coupon of 2 persons 奉送再臨閣兩位自助晚餐券

\*All prices are subject to a 10% service charge and will be applicable to events held from December 1, 2025 to March 31, 2026

\*所有價目另設加一服務費, 適用於二零二五年十二月一日至二零二六年三月三十一日期間舉行之宴會

- Early Bird offer will not applicable to events held from December 24- 26 & 31, 2025, and February 14-19, 2026

早鳥優惠不適用於二零二五年十二月二十四日至二十六日、三十一日及二零二六年二月十四日至十九日期間舉行之宴會

\*Minimum 3 tables are required 最少訂購三席

41 Salisbury Road, Tsimshatsui, Kowloon / 九龍尖沙咀梳士巴利道 41 號

For enquiries or reservations, please contact our Banquet Sales Team

查詢及預訂, 請與宴會營業部接洽

Tel: 2268 7880 / Email: banquet@ymcahk.org.hk

# Spring Chinese Dinner Package Menu A

## 團年春茗中式宴會套餐 A

江南三小碟 (三星報喜)

醉豬手, 蒜拍青瓜 , 陳醋雲耳 

Deluxe Appetizer Combo

Drunken Pork Knuckle, Cucumber with Garlic & Vinegar, Black Fungus in Chinese Vinegarette

黃金炸蝦丸 (黃金滿屋)

Golden Fried Shrimp Ball

髮菜蠔豉 (發財好市)

Braised Dried Oysters and Sea Moss

彩椒珍珠帶子蝦仁鵲巢 (花開富貴)

Stir-fried Pearl Scallops and Prawns with Bell Pepper

雲腿蟲草花燉雞湯 (財源滾滾)

Double-boiled Chicken and Yunnan Ham Soup with Cordyceps Flower

花膠北菇扣鵝掌 (金錢滿掌)

Braised Goose Webs with Fish Maw and Mushrooms

清蒸沙巴龍躉 (年年有餘)

Steamed Fresh Malaysian Garoupa

古法鹽焗雞 (喜鳳迎春)


Traditional Salted Baked Chicken

什錦蟹籽炒飯 (五穀豐收)

Fried Rice with Crab Roe and Assorted Meat

上湯菜肉餃 (鴻運當頭)

Pork and Vegetable Dumplings in Supreme Soup

杏仁茶小丸子 (富貴團圓) 

Sweetened Almond Cream with Mini Dumplings

羊城美點 (丁財兩旺)

Chinese Petits Fours


HK **\$7,500** per table 每席港幣

unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours

無限量供應啤酒、橙汁及汽水共兩小時

plus a 10% service charge 另加一服務費

## Spring Chinese Dinner Package Menu B 團年春茗中式宴會套餐 B

脆皮燒腩仔拼涼拌粉皮  (鴻運當頭)  
Crispy Roasted Pork Belly & Greenbean Sheets with Sesame Sauce

黃金炸蟹鉗 (橫財就手)  
Golden Fried Crab Claw

髮菜蠔豉 (發財好市)  
Braised Dried Oysters and Sea Moss

醬皇蜜豆花姿珊瑚蚌 (大展鴻圖)  
Stir-fried Cucumber Meat, Cuttlefish and Honey Pea

姬松茸燉雞湯 (利業宏開)  
Double Boiled Chicken Soup with-Blaze Mushroom


花膠北菇扣鵝掌 (金錢滿掌)  
Braised Goose Webs with Fish Maw and Mushrooms

清蒸沙巴龍躉 (年年有餘)  
Steamed Fresh Malaysian Garoupa

當紅炸子雞 (金雞報喜)  
Deep-fried Crispy Chicken

臘味糯米飯 (五穀豐收)  
Fried Glutinous Rice with Air-dried Meat

鮑汁炆伊麵 (福祿綿綿)  
Braised E-Fu Noodles Abalone Sauce

紅豆沙湯圓 (喜慶大團圓)   
Sweetened Red Bean Soup with Dumplings

羊城美點 (丁財兩旺)   
Chinese Petits Fours

HK\$8,200 per table 每席港幣

unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours  
無限量供應啤酒、橙汁及汽水共兩小時

plus a 10% service charge 另加一服務費

# Spring Dinner Buffet Menu A

## 團年春茗西式自助晚餐 A

### Soup 湯

Boston Clam Chowder 波士頓蜆周打湯

Assorted Bread Rolls 雜錦麵包 

### Salad 沙律

Fresh Garden Greens Salad 雜錦生菜沙律 

Roasted Tomato Salad 烤蕃茄沙律 

Pumpkin and Cranberry Salad 小紅莓南瓜沙律 

Southern Potato Salad 南方薯仔沙律

Waldorf Chicken Salad 華都夫雞肉沙律

Mexican Sweet Corn Salad 墨西哥粟米沙律 

Sweet and Sour Red Cabbage Salad 酸甜紅椰菜沙律 

### Cold Items 凍盤

Snow Crab Leg, Brown Crab, Prawn, Conch, Crayfish and Black Mussels on Ice

長腳蟹, 麵包蟹, 鮮蝦, 海螺, 小龍蝦及黑青口

Assorted Sushi and Sashimi

雜錦壽司及刺身

Home-made Smoked Salmon

自製煙三文魚


Butchery Cold Cuts 雜錦凍切肉

Liver Pate with Crostini

肝醬伴多士

Nanjing Cold Duck 南京凍鴨

Seafood Cocktail with Papaya Salsa 海鮮咯嗲配木瓜莎莎醬

Mozzarella with Cherry Tomato 水牛芝士伴櫻桃蕃茄 

Gamma Ham with Pickles 金門火腿伴醃菜

### Carving 切肉

Australian Beef Sirloin 澳洲牛肉西冷

### Hot Items 熱盤

Seafood Au Gratin 芝士焗海鮮

Grilled Beef Short Ribs with Black Pepper Sauce

烤牛仔骨配黑椒汁

Deep-fried Stuffed Crab Shell 炸釀蟹蓋

Pan-fried Chicken Steak with Garlic and


Rosemary Sauce 煎雞扒配烤蒜香草汁

Sweet & Sour Pork 咕嚕肉

Roasted Herbal Lamb T-Bone 香草燒羊 T 骨

Baked Sweet Potatoes with Cinnamon 玉桂焗甜薯 

Fried Rice with Chicken and Garlic 蒜香雞肉炒飯

Garden Vegetables 田園時蔬 


### Dessert 甜品

Fresh Fruit Platter 鮮果拼盤 


Apple Crumble 烤蘋果奶酥 

Deep-fried Smiley Balls 笑口棗 

Fresh Fruit Tart 鮮果撻 


Black Forest Cake 黑森林蛋糕 


New York Cheesecake 紐約芝士餅 

Paris-Brest 布雷斯特泡芙 

Fresh Fruit Jelly 鮮果啫喱

Eggnog Pudding 蛋酒布甸 

Wild Berry Mousse 雜莓慕絲 

Häagen-Dazs Ice-cream 雪糕 

Coffee or Tea 咖啡或茶

HK\$710 per person 每位港幣

unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours

無限量供應啤酒、橙汁及汽水共兩小時

plus a 10% service charge 另加一服務費

# 團年春茗西式自助晚餐 B

## Spring Dinner Buffet Menu B

### Soup 湯

Prawn Bisque 鮮蝦濃湯

Assorted Bread Rolls 雜錦麵包 

### Salad 沙律

Fresh Garden Greens Salad 雜錦生菜沙律 

German Potato Salad 德國薯仔沙律


Pumpkin and Cranberry Salad 小紅莓南瓜沙律 

Pomelo and Prawn Salad 鮮蝦柚子沙律

Curried Chicken Salad 咖喱鮮果雞肉沙律

Mexican Sweet Corn Salad 墨西哥粟米沙律 

Smoked Eggplant and Feta Cheese Salad

煙燻元茄發達芝士沙律 

### Cold Items 凍盤

Boston Lobster, Snow Crab Leg, Prawn, Conch and Black Mussels on Ice

波士頓龍蝦, 雪花腳蟹, 鮮蝦, 海螺及青口

Assorted Sushi and Sashimi

雜錦壽司及刺身

Smoked Fish Platter 煙魚拼盤

Butchery Cold Cuts 雜錦凍肉

Liver Pâté with Crostini

肝醬伴多士

Parma Ham with Melon 巴馬火腿配蜜瓜

Prawn and Avocado Cocktail 鮮蝦牛油果咯嗲

Mozzarella with Cherry Tomato 水牛芝士伴櫻桃蕃茄 

Dried Fish and Watermelon Salad 魚乾西瓜沙律

### Carving 切肉

Roasted Lamb Leg 香烤羊腿肉

Roasted Beef Prime Rib 烤有骨西冷

### Hot Items 熱盤

Steamed Halibut with Spring Onion and Ginger

清蒸比目魚

Seafood Bouillabaisse 海鮮海龍皇湯

Thai Yellow Curry Beef Rib Meat 泰式黃咖喱牛肋條

Fried Pork Spare Ribs with Pepper & Honey


蜜椒排骨

Grilled Lamb Chops with Garlic Sauce

烤羊扒配蒜蓉汁

African Roasted Chicken 非洲燒雞

Baked Sweet Potatoes with Cinnamon


玉桂焗甜薯 


Japanese Fried Rice with Pearl Scallop and Crab Roe


日式珍珠帶子蟹籽炒珍珠飯

Garden Vegetables 田園時蔬 


### Dessert 甜品

Fresh Fruit Platter 鮮果拼盤 


Bread Pudding 麵包布甸 

Deep-fried Smiley Balls 笑口棗 


Lemon Meringue Tart 檸檬撻 

Tiramisu 提拉米蘇 


Chocolate Brownie 布朗尼 

Mango Pudding 芒果布甸 

Fresh Fruit Pie 鮮果派 

Eggnog Pudding 蛋酒布甸 

Wild Berry Mousse 雜莓慕絲 

Häagen-Dazs Ice-cream 雪糕 

Coffee or Tea 咖啡或茶

HK\$820 per person 每位港幣

unlimited serving of local beer, chilled orange juice and soft drinks for 2 hours

無限量供應啤酒、橙汁及汽水共兩小時

plus a 10% service charge 另加一服務費