GOLD COAST HOTEL

2026 FESTIVE DELIGHTS ORDER FORM
2026 節日美食訂購表格

於 2026 年 12 月 10 日或之前訂購節日美食，即可享 8 折優惠。請至少提前 3 天預訂。
Enjoy 20% off festive delights for orders placed on or before 10 December 2026. Please place your order at least 3 days in advance.

Items 項目	Unit Price 單價	Quantity 數量	Amount 金額
ROASTED MEATS AND SIDE ORDERS 烤肉及配菜			
Roasted Christmas Turkey Stuffed with Chestnuts with Giblet Gravy and Cranberry Sauce (4.5-5kg) 聖誕火雞釀栗子餡配火雞燒汁及紅莓果醬 (4.5 至 5 公斤)	HK$948 / pc 隻		
Roasted Lamb Rack 燒羊架 (7-8 ribs 條 / rack 排)	HK$588 / rack 排		
Slow-roasted U.S. Prime Striploin Steak 慢烤美國頂級西冷牛扒	HK$698 / kg 公斤		
Roasted U.S. Barbecue Spare Ribs 美式醬燒肉排	HK$538 / 2kg 公斤		
Honey-glazed Gammon Ham 聖誕火腿	HK$478 / 2kg 公斤		
Glazed Chestnuts 焗栗子	HK$318 / 500g 克		
Buttered Brussels Sprouts 牛油抱子甘藍	HK$258 / 500g 克		
Braised Red Cabbage 燴紅椰菜	HK$258 / 500g 克		
Truffle Mashed Potatoes 黑松露忌廉薯蓉	HK$158 / kg 公斤		
Chestnut Stuffing for Turkey 火雞栗子餡	HK$168 / 400g 克		
Giblet Gravy 火雞燒汁	HK$128 / L 公升		
Cranberry Sauce 紅莓醬	HK$128 / L 公升		
COLD ITEMS AND SALAD 冷盤及沙律			
Smoked Norwegian Salmon 挪威煙三文魚	HK$588 / 800g 克		
Fresh Prawns and Assorted Fruit Salad 鮮蝦雜果沙律	HK$188 / 600g 克		
Caesar Salad with Dressing and Condiments 凱撒沙律	HK$158 / 400g 克		
SANDWICHES AND DESSERTS 三文治及甜品			
Christmas Log Cake 聖誕樹頭蛋糕	HK$358 / pound 磅		
Chocolate Cake 朱古力蛋糕	HK$348 / pound 磅		
Assorted Mini Sandwiches (Choice of Ham and Cheese / Smoked Salmon / Tuna) 迷你雜錦三文治 (可選: 火腿芝士 / 煙三文魚 / 吞拿魚)	HK$158 / dozen 打		
Christmas Pudding with Brandy Sauce 聖誕布甸配白蘭地汁	HK$418 / kg 公斤		
		Grand Total 總額 (HK$):	

For enquiries, please contact Cafe Lagoon 如有查詢，請致電聆颯咖啡廳: +852 2452 8448

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2026 節日美食訂購表格

Ordered by 訂購者資料

Name 姓名: _____ Date of Order 訂購日期: _____

Contact No.聯絡電話: _____ E-mail Address 電郵地址: _____

Collection / Delivery Information 取貨 / 送貨資料

Name 姓名: _____ Contact No. 聯絡電話: _____

☐ Date of Collection 取貨日期: _____ Time of Collection 取貨時間: _____

☐ Date of Delivery 送遞日期: _____ Time of Delivery 送遞時間: _____

Delivery Address 送遞地址: _____

Delivery Fee 送遞服務費用:

- Hong Kong Island 香港島 – 每一送遞地點 HK$420 per address
- Kowloon 九龍 – 每一送遞地點 HK$320 per address
- New Territories 新界 (離島如馬灣、機場及大嶼山除外 except Island District area such as Ma Wan, Hong Kong Airport and Lantau Island) – 每一送遞地點 HK$180 per address
- Islands 離島 – 每一送遞地點 HK$680 per address

Delivery Hours 送遞時間: 11:00 am to 8:00 pm

Payment Method 付款方法

☐ Bank Account Pay-in 銀行轉賬 (Hang Seng Bank Account No. 恒生銀行戶口號碼: 024-357-0-017511)

☐ Credit Card 信用卡

*An online payment link will be sent to the above mobile number. Orders will be confirmed when the payment is settled.
網上付款連結將發送至上述電話號碼，訂單必須預先繳付全數方可獲確認

Date 日期: _____

A designated hotel representative will contact you to confirm your order.
酒店將會有專人聯絡 閣下以確認訂單

Terms & Conditions 條款及細則:

1. Ordering service is available until 1 January 2027.
   訂購服務只適用至 2027 年 1 月 1 日。
2. Please place your order at least 3 days in advance.
   請至少提前 3 天預訂。
3. Valid for takeaway orders only.
   只適用於外賣訂單。
4. Once an order is received, no cancellation or amendment will be permitted, and no deposit will be refunded.
   訂單一經接獲，概不接受取消或修改，訂金恕不退還。
5. Orders cannot be used in conjunction with other promotional discounts or offers.
   訂單不可與其他折扣或優惠同時使用。
6. Food items cannot be replaced nor refunded if the ordered food items are not picked up on the designated date.
   若閣下未能於指定日子提取食物，所有食品均不能更換及所有款項將不獲退還。
7. In case of any disputes, Hong Kong Gold Coast Hotel reserves the right of final decision.
   如有任何爭議，香港黃金海岸酒店保留最終決定權。

GOLD COAST
HOTEL

Chef's Notes
主廚分享

We hope you enjoy our delicious festive roasts in the comfort of your home.

Please see the reheat instructions below to prepare your big feast:
請參考以下食品翻熱指引，在家中輕鬆籌備一場美味烤肉盛宴：

Reheat with Oven 焗爐翻熱	
- Roasts 各款烤肉	170°C for 30 minutes until the centre has reached 48°C 以攝氏 170 度焗 30 分鐘至食物中心溫度達攝氏 48 度
- Roasted Baby Potatoes 烤薯仔 - Roasted Seasonal Vegetables 烤時蔬 - Brussels Sprouts 抱子甘藍	180°C for 10 minutes 以攝氏 180 度焗 10 分鐘
Reheat with Microwave 微波爐翻熱	
- Truffle Mashed Potatoes 松露薯蓉 - Glazed Chestnuts 烤栗子 - Garlic Choy Sum 蒜蓉炒菜心 - Vegetable Fried Rice with Egg White and Conpoy 瑤柱蛋白炒飯	2 minutes at 800W 800 瓦加熱 2 分鐘
Reheat with Stove 煮食爐翻熱	
- Sauces 醬汁	Bring to a boil for 1 minute 煮 1 分鐘至沸騰