

**WELCOME THE YEAR OF THE DRAGON WITH  
ATTRACTIVE SPRING DINNER CELEBRATION PACKAGES**

JW Marriott Hotel Hong Kong ushers in the Lunar New Year festivities with a choice of enticing spring dinner packages from HK\$9,988 per table. Enjoy exquisite Chinese specialities presented by our award-winning Chinese restaurant, Man Ho, complemented by superb facilities and additional privileges to complete a memorable and auspicious celebration.

Take up our special beverage offer at HK\$2,400 per table, which includes unlimited serving of soft drink, fresh orange juice and beer for 4 hours. At an additional HK\$600 per table, house wines will be served.

**Complimentary Privileges (Minimum 18 tables & above):**

- Backdrop with company's name in English or Chinese
- Elegant floral centerpieces on all dining and reception tables
- Choice of table linens and chair covers
- Mahjong with Chinese tea service
- One bowl of non-alcoholic fruit punch
- Waiver of corkage charge for one bottle of hard liquor per table
- Use of in-house PA system, CD player and wired microphones
- Valet parking for up to three vehicles
- One afternoon buffet voucher for two persons at The Lounge as lucky draw prize

**Complimentary Privileges (Minimum 30 tables & above):**

- One bottle of wine per table
- Use of in-house LCD projector and screen
- Valet parking for up to six vehicles
- One dinner buffet voucher for two persons at Marriott Café as lucky draw prize

**Outside catering is also available upon request.**

**For more details or reservation, please contact us at 2841 3838 or email:**

**[jwmarriott.hk@marriotthotels.com](mailto:jwmarriott.hk@marriotthotels.com)**

Terms and conditions: Festive packages are valid from 1 January to 31 March 2012. A minimum guaranteed revenue is applicable · All prices are subject to 10% service charge. Other terms and conditions may apply

**CHINESE DINNER MENU (1)**

駿業大宏開 (鴻運乳豬全體)

Whole Suckling Pig

好市金銀來 (鵝肝海皇卷)

Deep-fried Seafood Roll with Goose Liver Paste

龍騰賀如意 (極品醬花姿蝦仁)

Sautéed Shrimp with Cuttlefish in X.O. Sauce

人生喜運來 (蟹皇扒西蘭花)

Braised Broccoli with Crab Roe and Meat

金鳳大展翅 (紅燒瑤柱雞絲翅)

Braised Shark's Fin Soup with Shredded Chicken and Conpoy

發財添好市 (發菜蠔豉扒生菜)

Braised Dried Oyster and Sea Moss with Lettuce

家慶常有餘 (清蒸大青斑)

Steamed Fresh Garoupa

鴻運喜當頭 (當紅炸子雞)

Deep-fried Crispy Chicken

喜運聚滿年 (富貴鴛鴦炒飯)

Fried Rice with Shredded Chicken and Shrimp

歲歲迎豐年 (雙喜伊麵)

Braised E-Fu Noodle

歡樂慶年年 (蓮子紅豆沙)

Sweetened Red Bean Cream with Lotus Seed

美滿好人生 (美點雙輝映)

Chinese Petit Fours

**Price: HK\$ 9,988\* per table of 10 to 12 persons**

Seasonal ingredients on the menu may be subjected to changes, depending on the availability. JW Marriott Hotel reserves the right to replace with items of similar value.

\* Price is subject to 10% service charge

**CHINESE DINNER MENU (2)**

駿業大宏開 (鴻運乳豬全體)

Whole Suckling Pig

富貴龍鳳配 (百花釀蟹拑)

Deep-fried Crab Claw with Shrimp Paste

花開添富貴 (如意百合翠玉帶)

Sautéed Scallop with Lily Bulb and Fungus

珍寶金滿貫 (玉環瑤柱甫)

Braised Marrow with Conpoy

金鳳大展翅 (紅燒竹筍雞絲翅)

Braised Superior Shark's Fin Soup with Bamboo Pith and Shredded Chicken

盈利包上揚 (翡翠鮮鮑片)

Braised Abalone Slices with Vegetable

年年皆有餘 (清蒸大老虎斑)

Steamed Fresh Marbled Garoupa

喜鵲迎豐年 (南乳吊燒雞)

Crispy-fried Chicken served with Fermented Bean Curd Sauce

珍珠溢滿屋 (腊味糯米飯)

Fried Glutinous Rice with Sautéed Preserved Meat

家藏全萬金 (金菇瑤柱炆伊麵)

Braised E-Fu Noodle with Conpoy and Enoki Mushroom

鴻運慶團圓 (紅豆沙湯圓)

Sweetened Red Bean Cream with Glutinous Dumpling

美滿好人生 (美點雙輝映)

Chinese Petits Fours

**Price: HK\$11,388\* per table of 10 to 12 persons**

**Seasonal ingredients on the menu may be subjected to changes, depending on the availability. JW Marriott Hotel reserves the right to replace with items of similar value.**

\* Price is subject to 10% service charge

**CHINESE DINNER MENU (3)**

駿業大宏開 (鴻運乳豬全體)  
Whole Suckling Pig

金銀滿載歸 (百花蒸釀鳳尾蝦)  
Steamed Stuffed Minced Shrimp Topped with Egg White Sauce

珠寶金滿貫 (X.O.醬翡翠玉帶桂妃蚌)  
Sautéed Scallop and Tuatua Clam with Vegetable in X.O Sauce

黃金盈滿屋 (發菜蒜子柱甫)  
Braised Conpoy with Sea Moss and Vegetable

盈利穩上揚 (紅燒竹筍金山勾翅)  
Braised Superior Shark's Fin Soup with Bamboo Pith

財源滾滾來 (翡翠鵝掌鮮鮑片)  
Braised Abalone Slices with Goose Web and Vegetable

年年皆有餘 (清蒸大東星斑)  
Steamed Fresh Spotted Garoupa

鴻運喜當頭 (當紅炸子雞)  
Deep-fried Crispy Chicken

萬眾齊歡騰 (富貴鴛鴦炒飯)  
Fried Rice with Shredded Chicken and Shrimp

歲歲迎豐年 (幸福水餃麵)  
Shrimp Dumpling with Noodle in Supreme Soup

萬家慶團圓 (合桃露湯圓)  
Sweetened Walnut Cream with Glutinous Dumpling

美滿好人生 (美點雙輝映)  
Chinese Petits Fours

**Price: HK\$12,888\* per table of 10 to 12 persons**

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