

## 套餐優惠：

### Complimentary package privileges:

✓ 奉送紅雞蛋及酸薑或賀壽蟠桃 Red eggs and ginger OR longevity peach bun	✓ 迎賓處及席上枱花擺設與全場華麗椅套 Extensive choices of elegant seat covers and floral centerpiece
✓ 無限量供應汽水及精選啤酒3小時 Unlimited serving of soft drinks and house beer for 3 hours	✓ 麻雀耍樂設施 (視乎供應情況而定) Mahjong facilities (subject to availability)
✓ 每2席提供1個免費泊車位 (每個6小時) Parking space for 1 vehicle per 2 tables (6 hours for each vehicle)	✓ 歌唱設備 (視乎供應情況而定) Singing system (subject to availability)
✓ 自備洋酒免收開瓶費 (每席1瓶) Free corkage for self-brought-in wine (1 bottle per table)	✓ 音響設備及投影機設備 Audio-visual equipment and projector with screen

## 惠顧 5 席或以上，可享有下列優惠：

### Enjoy the following privileges for any booking of 5 tables or more:

- ✓ 奉送3磅蛋糕 (自選：鮮忌廉蛋糕/提拉米蘇/栗子蛋糕)  
3-lb cake (Choice: Fresh Fruit Cream Cake/Tiramisu/Chestnut Cake)

#### 條款及細則 Terms & Conditions

- 適用於即日起至 2026 年 12 月 31 日 Offer is valid for bookings held from today through 31 December 2026
- 每席另加港幣\$600，升級席間無限量供應精選紅白餐酒  
Supplement of HK\$600 per table for upgrading unlimited serving of house red and white wine
- 價目已包括加一服務費 All prices include 10% service charge
- 以上之優惠不適用於已確定之宴會 The above packages are applicable to new booking only
- 優惠不可與其他推廣優惠同時使用 Offers cannot be used in conjunction with other promotional offers and privileges
- 麗豪酒店保留更改以上所有優惠細則之權利，恕不作另行通知  
Regal Riverside Hotel reserves the right of final decision for the above special offer without further notice

#### 如有任何查詢或預定，請致電：

For any further enquiries and reservation, please contact Catering Sales Office:

酒店宴會營業部 ☎ 2132 1178

或 電郵 ✉ [rrh.banquet@regalhotel.com](mailto:rrh.banquet@regalhotel.com)

  
REGAL  
RIVERSIDE HOTEL  
SHATIN • HONG KONG  
麗豪酒店



## 彌月喜宴 / 寶寶百日宴 / 壽延年宴

Full Moon / Baby's 100 Days / Birthday Celebration

2026



## 中式菜譜 I Chinese Menu I

龍城烤醬金豬全體  
Roasted Whole Suckling Pig

XO醬愉意蝦仁炒玉帶子  
Stir-fried Scallops and Shrimps in XO Sauce

芙蓉雪蓮子海皇燴燕窩  
Braised Bird's Nest Soup with Assorted Seafood and Chinese Lotus Seeds

果皮蒸九孔鮑魚  
Steamed Nine-Hole Abalone with Orange Peel

清蒸老虎斑  
Steamed Tiger Garoupa

當紅脆皮燒雞  
Deep-fried Crispy Chicken

櫻花蝦海皇炒飯  
Fried Rice with Sergestid Shrimp and Seafood

鮑汁炆伊麵  
Braised E-fu Noodles

蓮子百合紅豆沙  
Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs

美點影雙輝  
Chinese Petits Fours

每席淨價港幣HK\$5,688  
Net per table  
(供12位用 For 12 persons)

## 中式菜譜 II Chinese Menu II

大紅乳豬全體  
Roasted Whole Suckling Pig

美果甜豆蝦仁玉帶子  
Sautéed Scallops and Shrimps with Broccoli

鴛鴦元貝雙翡翠  
Fried Conpoy and Scallops with Vegetables

黃金百花蟹鉗  
Deep-fried Crab Claw with Shrimp Mousse

紅燒海皇燴燕窩  
Braised Bird's Nest Broth with Assorted Seafood

蠔皇原隻六頭鮑魚扣玉掌  
Braised Whole Abalone with Goose Webs in Oyster Sauce

清蒸沙巴老虎斑  
Steamed Sabah Tiger Garoupa

富豪脆皮燒雞  
Roasted Crispy Chicken

瑤柱蛋白炒飯  
Fried Rice with Conpoy and Egg White

鮑汁炆伊麵  
Stewed E-fu Noodles with Abalone Sauce

紅棗銀耳萬壽果  
Double Boiled Sweetened Soup with Papaya, Red Dates and White Fungus

美點影雙輝  
Chinese Petits Fours

每席淨價港幣HK\$6,888  
Net per table  
(供12位用 For 12 persons)

## 中式菜譜 III Chinese Menu III

一品乳豬全體  
Roasted Whole Suckling Pig

西蘭花蚌片明蝦球  
Stir-fried Prawns and Sliced Clams with Broccoli

紅梅芙蓉帶子碧玉盅  
Steamed Hairy Melon and Scallops with Red Plum and Egg White

卡邦尼白汁海皇焗蟹蓋  
Baked Crab Shell Stuffed with Assorted Seafood in Carbonara Sauce

紅燒花膠蟹肉燴燕窩  
Braised Bird's Nest Broth with Fish Maw and Crab Meat

蠔皇原隻六頭鮑魚扣婆參  
Braised Whole Abalone and Sea Cucumber with Vegetables

清蒸海星斑  
Steamed Fresh Spotted Garoupa

金獎茶皇燻雞  
Crispy Chicken with Supreme Tea Leaves

福建炒飯  
Hokkien Fried Rice

東瀛豚肉炒烏冬  
Fried Sliced Pork with U-don in Japanese Style

椰汁燉桃膠  
Stewed Peach Gum with Coconut Milk

美點影雙輝  
Chinese Petits Fours

每席淨價港幣HK\$8,388  
Net per table  
(供12位用 For 12 persons)