



Stay Strong and Eat Well under the Pandemic - Enjoy 40 Choices of New Vegetarian Dish in the Comfort of your Home

(Hong Kong, 24 March 2022) - With greater awareness about the benefits of eating green on our health, more and more diners are choosing meat-free meals and adopting healthier diets during the pandemic. Regal Hotels' new [Vegetarian Menu](#) is designed for vegetarians and health-conscious customers who crave for healthy and delicious delights. Indulge in an array of green delights, including mushroom dishes, dim sums, OmniPork specialties in Thai style and family set menus with your loved ones in the comfort of your home whilst free food delivery upon specific spending amount is now available. We believe a little bit of sweet will get you through the epidemic and are delighted to offer a free tin of Tasting Quartet (32 pcs) valued at \$198 for \$1,000 or above selected takeaway orders at [eShop](#).

Stir-fried and tasteless green dishes are no longer the only option for green dining. From appetizers to dim sums, stews to main dishes and stir-fried noodles & rice to desserts, Chef Christopher Yeung, Chief Executive Chinese Chef of Regal Hongkong Hotel masterfully prepared a selection of 40 green dishes that are first served in Regal Palace of the hotel. You can find many well-loved Asian culinary classics such as Steamed Vegetarian Dumpling on Egg White (HK\$108/2 pieces), Pan-fried Mixed Vegetables with Crispy Rice (HK\$168), Fried Rice with Plant-based Chicken and Pineapple (HK\$188) and Sautéed OmniPork with Chestnut and Walnut in Thai Style (HK\$188).

Since fungus is found to help boost the immune system and provide a rich source of protein and fiber, the chef has incorporated various fungi to craft a series of mushroom dishes including Double-boiled Matsutake with Bamboo Fungus and Dill (HK\$148), Braised Matsutake Mushrooms and Assorted Vegetables (HK\$188), Double-boiled Matsutake Mushroom and Morel Mushroom Soup (HK\$148), Braised Rice with Assorted Mushrooms and Truffle Sauce (HK\$198), and Stir-Fried Eryngo Mushroom with Chili (HK\$98) for a delightful flavor boost.

Alongside the delicious à la carte menu items, we are also offering choices of set menus for guests to choose from.

<u>Regal Palace</u>	Original Price (HKD)	Takeaway Special Price (HKD)
Vegetarian Set Menu (For 2 Persons) Steamed Assorted Vegetable Dumpling, Double-boiled Matsutake with Bamboo Fungus and Dill, Sautéed Omni Pork with Chestnut and Walnut in Thai Style, Wok-fried King-Oyster Mushrooms, Cauliflower in Two Styles, Braised Rice with Assorted Mushroom and Truffle Sauce, Pan-fried Chestnut Cake	\$488	\$368
Vegetarian Set Menu (For 4 Persons) Deep-fried Mixed Vegetable Dumpling/Deep-fried Spring Rolls with Vegetables, Double-boiled Snow Lotus Seed Soup with Sarcodon Asparagus and Chanterelles, Sautéed	\$728	\$558

OmniPork with Chestnut and Walnut in Thai Style, Braised Hericium Erinaceus with Black Vinegar, Plant-based Crab Cake with Truffle Cheese and Baked Mushroom, Stir-fried Mixed Mushroom with Spicy Salt, Braised Rice with Assorted Mushroom and Truffle Sauce, Sweetened Osmanthus Cake		
Vegetarian Set Menu (For 6 Persons) Pan-fried Mixed Vegetables Dumplings, Steamed Mixed Mushroom Buns, Double-boiled Matsutake Mushrooms and Morel Mushrooms Soup, Sautéed OmniPork with Chestnut and Walnut in Thai Style, Stir-fried Eryngo Mushroom with Chile, Marinated Bean Curd SheetRoll with Mixed Fungus, Braised Mushroom, Chinese Yam, Chestnut and Bead Curd,	\$1,088	\$828

Fried Hericium Erinaceus with Tofu in Curry Sauce, Fried Rice with Plant- based Chicken and Pineapple, Steamed Red Date Cake		
---	--	--

Pre-order the set menus at [eShop](#) to enjoy the special price for takeaway. Free delivery is offered for orders of HK\$1,500 or above in Hong Kong Island areas and HK\$2,500 or above in Kowloon areas. Contact us via WhatsApp at (852) 6117 9267 or by calling (852) 2837 1773 (Regal Palace) for ordering and inquiries.







REGAL HOTELS
富豪酒店

抗疫新滋味：四十款全新強身素食菜式推介 讓您安在家中也能 Stay Strong. Eat Well

(香港，2022 年 3 月 24 日) - 富豪酒店深明飲食養生的重要性，疫情期間，擁有強健體魄抗疫至為重要，特別推出全新「[強身素食餐單](#)」，匯聚多款菇菌菜式、造型精緻的點心、植物肉泰式美食，以及適合不同家庭需要的套餐，為身體注入活力。消費滿指定金額可享免費送遞服務，於富豪酒店[網上商店](#)訂購指定外賣美饌滿港幣\$1,000 或以上，更可免費獲贈一盒原價港幣\$198 的濃香曲奇四色賞 (32 塊/罐)，讓您安在家中也能享受充滿驚喜的素食選擇，並為您在家抗疫期間增添一點甜。



富豪香港酒店的首席中菜行政總廚楊嘉輝師傅結集多年來烹煮素食經驗，率先於富豪金殿推出四十款的素食素食美點包括頭盤、點心、燉湯、主菜、炒粉麵飯及甜品。除了一些傳統素食食物，總廚特別設計了一些新穎的精緻美點，如造型討喜可愛的河畔金魚餃 (港幣\$108/2 件)、香脆可口的八寶脆米粒 (港幣\$168) 等，還有泰式口味的素食之選：原個菠蘿植物雞粒炒飯 (港幣\$188)、泰式素肉生菜包 (港幣\$188)，為被認為單調並且枯燥的素食食物注入新元素、新滋味。

由於進食菇菌有助提升身體免疫力，廚師團隊亦精心設計多款菇菌菜式，包括刁草燉日本松茸竹笙湯 (港幣\$148)，包含鮮菌的精華與豐富營養價值，因為松茸被稱為「菌中之王」，對提升免疫力具有很好的功效，而竹笙又名為「菌中皇后」，含有豐富的蛋白質。其他菇菌素食

包括鮮甜又足料的松茸素珍一品煲 (港幣\$188)、椰皇燉松茸摩利菌湯 (港幣\$148)、石鍋松露野珍菌炆飯 (港幣\$198)、乾燒雞髀菇 (港幣\$98) 等，是現今抗疫時刻飯桌上的滋味健怡佳饌。

除了自選菜單，主廚特別設計三款強身素食套餐供客人選擇，讓不同家庭能在家享受別出心裁的素食盛宴，現預訂外賣更可享優惠價。

富豪金殿	價錢 (港幣)	外賣價錢 (港幣)
強身素食套餐 (二人)	\$488	\$368
娥姐粉果、刁草燉日本松茸 竹笙湯、泰式素肉生菜包、 三杯杏鮑菇、鴛鴦椰菜花、 石鍋松露野珍菌炆飯、清香 馬蹄糕		
強身素食套餐 (四人)	\$728	\$558
素珍咸水角／田園素春卷、 黑虎掌雞油菌松茸燉雪蓮 子、泰式素肉生菜包、黑醋 猴頭菇、松露芝香植物蟹餅 焗鮮冬菇、椒鹽什菌、石鍋 松露野珍菌炆飯、杞子桂花 糕		
強身素食套餐 (六人)	\$1,088	\$828
香煎素鍋貼／野菌餃、蘑菇 包、椰皇燉松茸摩利菌湯、 泰式素肉生菜包、乾燒雞髀		

菇、茶燻素鵝、花菇淮山粟
子炆百頁豆腐、咖喱猴頭菇
豆腐、原個菠蘿植物雞粒炒
飯、棗茸糕

現於富豪香港酒店每單消費滿港幣\$1,500 或港幣\$2,500，可分別享有免費港島區及九龍區外送服務。歡迎致電 (852) 2837 1773、WhatsApp (852) 6117 9267 或到富豪酒店[網上商店](#)選購。









抗疫新滋味：四十款全新强身素食菜式推介 让您安在家中也能 Stay Strong. Eat Well

(香港，2022 年 3 月 24 日) - 富豪酒店深明饮食养生的重要性，疫情期间，拥有强健体魄抗疫至为重要，特别推出全新「[强身素食餐单](#)」，汇聚多款菇菌菜式、造型精致的点心、植物肉泰式美食，以及适合不同家庭需要的套餐，为身体注入活力。消费满指定金额可享免费递送服务，于富豪酒店[网上商店](#)订购指定外卖美饌满港币\$1,000 或以上，更可免费获赠一盒原价港币\$198 的浓香曲奇四色赏 (32 块/罐)，让您安在家中也能享受充满惊喜的素食选择，并为您在家抗疫期间增添一点甜。

富豪香港酒店的首席中菜行政总厨杨嘉辉师傅结集多年来烹煮素食经验，率先于富豪金殿推出四十款的素食素食美点包括头盘、点心、炖汤、主菜、炒粉面饭及甜品。除了一些传统素食食物，总厨特别设计了一些新颖的精致美点，如造型讨喜可爱的河畔金鱼饺 (港币\$108/2 件)、香脆可口的八宝脆米粒 (港币\$168) 等，还有泰式口味的素食之选：原个菠萝植物鸡粒炒饭 (港币\$188)、泰式素肉生菜包 (港币\$188)，为被认为单调并且枯燥的素食食物注入新元素、新滋味。

由于进食菇菌有助提升身体免疫力，厨师团队亦精心设计多款菇菌菜式，包括刁草炖日本松茸竹笙汤 (港币\$148)，包含鲜菌的精华与丰富营养价值，因为松茸被称为「菌中之王」，对提升免疫力具有很好的功效，而竹笙又称为「菌中皇后」，含有丰富的蛋白质。其他菇菌素食包括鲜甜又足料的松茸素珍一品煲 (港币\$188)、椰皇炖松茸摩利菌汤 (港币\$148)、石锅松露野珍菌炆饭 (港币\$198)、干烧鸡髀菇 (港币\$98) 等，是现今抗疫时刻饭桌上的滋味健怡佳肴。

除了自选菜单，主厨特别设计三款强身素食套餐供客人选择，让不同家庭能在家享受别出心裁的素食盛宴，现预订外卖更可享优惠价。

富豪金殿	价钱 (港币)	外卖价钱 (港币)
强身素食套餐 (二人) 娥姐粉果、刁草炖日本松茸竹笙汤、泰式素肉生菜包、三杯杏鲍菇、鸳鸯椰菜花、石锅松露野珍菌炆饭、清香马蹄糕	\$488	\$368
强身素食套餐 (四人) 素珍咸水角／田园素春卷、黑虎掌鸡油菌松茸炖雪莲子、泰式素肉生菜包、黑醋猴头菇、松露芝香植物蟹饼焗鲜冬菇、椒盐什菌、石锅松露野珍菌炆饭、杞子桂花糕	\$728	\$558
强身素食套餐 (六人) 香煎素锅贴／野菌饺、蘑菇包、椰皇炖松茸摩利菌汤、泰式素肉生菜包、干烧鸡髀菇、茶熏素鹅、花菇淮山栗子炆百页豆腐、咖喱猴头菇豆腐、原个菠萝植物鸡粒炒饭、枣茸糕	\$1,088	\$828

现于富豪香港酒店每单消费满港币**\$1,500** 或港币**\$2,500**，可分别享有免费港岛区及九龙区外送服务。欢迎致电 (852) 2837 1773、WhatsApp (852) 6117 9267 或到富豪酒店[网上商店](#) 选购。





