


REGAL
AIRPORT HOTEL
MEETING & CONFERENCE CENTRE
CHEK LAP KOK • HONG KONG
富豪機場酒店

光芒由心

點亮佳節

*Illuminate Your Holidays
from within*



2026 CHRISTMAS CELEBRATIONS

聖誕節慶套餐

Celebrate the season at Regal Airport Hotel with exceptional festive dining starting from HK\$328 per person. Blending timeless holiday classics with vibrant international flavours, it is the perfect venue for corporate Christmas parties and intimate private gatherings.

富豪機場酒店誠獻尊尚節日餐飲禮遇，每位港幣328元起。經典節慶佳餚與環球風味完美交織，絕對是舉辦企業聖誕派對與私人聚會的不二之選。

Package Privileges 套餐優惠	50 persons or up 50人或以上	100 persons or up 100人或以上
One glass of soft drinks, chilled orange juice or selected house beer per person 每位一杯汽水、橙汁或指定啤酒	✓	✓
Complimentary Singing system (subject to availability) 免費歌唱設備（視乎供應情況）	✓	✓
Complimentary valet parking service for 2 vehicles in total (private car only) 免費代客泊車服務共兩輛（只供私家車）	✓	✓
Complimentary use of PA system, LCD projector and screen 免費使用宴會場地內的基本影音設備、液晶投影機及銀幕	✓	✓
Free corkage of self-brought wine (One bottle per table) 自攜餐酒或洋酒免開瓶費（每席乙瓶）	✓	✓
Party favors 派對玩意	✓	✓
Additional HK\$50 plus 10% service charge per person for unlimited serving of soft drink, chilled orange juice and selected house beer 附加每位港幣50元（另加10%服務費）即可無限暢飲汽水、橙汁及精選啤酒	✓	✓
A complimentary lunch buffet coupon for two as lucky draw prize 酒店雙人自助午餐券乙張作抽獎禮品	—	✓
Complimentary valet parking service for 5 Vehicles in total (Private car only) 免費代客泊車服務共五輛（只供私家車）	—	✓

The offer valid on 1 - 31 Dec 2026

Price is subject to 10% service charge

This offer cannot be used in conjunction with other offers and privileges

Regal Airport Hotel reserves the right of final decision in case of any dispute

只適用於2026年12月1日至2026年12月31日

價目須另收加一服務費

此優惠不可與其他推廣優惠同時使用

如有任何爭議，富豪機場酒店保留一切最終決定權

Catering Sales Office

宴會部

☎ 2286 6832

or email

或 電郵



celebrate@airport.regalhotel.com

9 Cheong Tat Road, Hong Kong International Airport,
Chek Lap Kok, Hong Kong

香港赤鱗角香港國際機場暢達路9號

More Details

了解更多



2026 Christmas Buffet Menu A

2026 聖誕自助餐A

APPETIZERS & SALADS 頭盤及沙律

Assorted Cold Cut 各式冷切肉拼盤

Caesar Salad 凱撒沙律

Butter Lettuce, Frisee, Lollo Rosso and Mixed Mesclum

Served with Caesar, Thousand Island, balsamic dressing and lemon dressing

奶油生菜、苦蕒葉生菜、紅珊瑚生菜及各式沙律菜 配凱撒醬、千島醬、黑醋汁及檸檬醬汁

Roasted Butternut & Walnut Salad 烤香南瓜核桃沙律

Chozico & Potato Salad 辣肉腸薯仔沙律

Fruit Salad with Prawn 鮮蝦雜果沙律

JAPANESE FAVOURITES 日式精選

Assorted Nigiri Sushi and Maki Roll with Condiments 各式握壽司及卷物配配料

SOUP 湯品

Sweet Corn & Seafood Chowder 海鮮粟米周打湯

Bread Roll with Butter 麵包及牛油

CARVING 精選烤肉

Roasted Whole Turkey with Chestnut Stuffing 烤原隻聖誕火雞配栗子餡料

Roasted Honey Glazed Garman Ham (Served with Red Wine Sauce, Cranberry Sauce and Gravy)

燒蜜汁德國火腿 (配紅酒汁、紅莓醬及肉汁)

HOT DISHES 熱葷

Braised Beef Short Ribs with Port Wine Sauce 波特酒燴牛短肋骨

BBQ Spare Rib 美式燒排骨

Spaghetti Bolognese 肉醬意粉

Sautéed Brussels Sprout with Thyme 香草炒孢子甘藍

Purple Potato & Chestnuts Gratin 焗紫薯栗子

Pried fried Sea Bream with Dill Cream Sauce 香煎海鱸魚配刁草忌廉汁

Typhoon Shelter Spicy Prawn 避風塘炒蝦

Yangzhou Fried Rice 揚州炒飯

Deep-fried Veggie Spring Roll 炸素春卷

Chicken Masala with Papadom 印度瑪薩拉雞配印度薄餅

DESSERT 甜品

Yule Log Cake 聖誕樹頭蛋糕

Christmas Pudding with Brandy Sauce 聖誕布甸配蘭姆酒汁 (白蘭地汁)

Assorted French Pastry 各式法式西餅

Seasonal Fresh Fruit Platter 時令鮮果拼盤

HK\$328 每位
per person

10% service charge per person 另設加一服務費

2026 Christmas Buffet Menu B

2026 聖誕自助餐B

SALADS 沙律

Caesar Salad Station 凱撒沙律

Butter Lettuce, Frisee, Lollo Rosso and Mixed Mesclum

Served with Caesar, Thousand Island, Balsamic Dressing and Lemon Dressing
奶油生菜、苦蕒葉生菜、紅珊瑚生菜及各式沙律菜 配凱撒醬、千島醬、黑醋汁及檸檬醬汁

Roasted Butternut & Turkey Salad 烤香南瓜火雞沙律

Black truffle, Chozico & Potato Salad 黑松露辣肉腸薯仔沙律

Fruit Salad with Prawn 鮮蝦雜果沙律

APPETIZERS 頭盤

Assorted Cold Cut & Cured Ham Board (Mushroom, Beer, Salami, copper & Pistachio)
各式冷切肉及意式風乾火腿拼盤 (蘑菇肉腸、啤酒肉腸、意大利香腸、風乾豬頸肉及開心果)

Smoked Salmon with Red Onion and Capers 煙三文魚配紅蔥頭及水瓜柳

Festival Cheese platter 節日芝士拼盤

JAPANESE COUNTER 日式精選

Assorted Nigiri Sushi and Maki Roll with Condiments 各式握壽司及卷物配配料

SOUP 湯品

Lobster Bisque 龍蝦濃湯

Bread Roll with Butter 麵包及牛油

CARVING 精選烤肉

Roasted Whole Turkey with Chestnut Stuffing 烤原隻聖誕火雞配栗子餡料

Roasted Beef of Rib Eye Provencal 普羅旺斯草香燒肉眼扒

Roasted Honey Glazed Bone Ham 燒蜜汁帶骨火腿

Served with Red Wine Sauce, Cranberry Sauce and Gravy 配紅酒汁、紅莓醬及肉汁

HOT DISHES 熱葷

Braised Beef with Port Wine Sauce 波特酒燴牛肉

BBQ Spare Rib 美式燒排骨

Roast Lamb Rack with Rosemary Brandy Gravy 香草白蘭地汁燒羊架

Pan-fried Salmon Steak with Capers Butter Sauce 香煎三文魚扒配水瓜柳牛油汁

Mussels in White Wine Sauce 白酒煮青口

Pasta Penne Bacon and Shrimps Arrabiata 香辣煙肉鮮蝦長通粉

Sautéed Brussels Sprout with Bacon 煙肉炒孢子甘藍

Purple Potato & Chestnuts Gratin 焗紫薯栗子

Seafood Fried rice with Conpoy 瑤柱雜海鮮炒飯

Deep-fried Vietnam Seafood Spring Roll 炸越南海鮮春卷

Chicken Masala 印度瑪薩拉雞

Basmati Rice 印度香米飯

Naan 印度烤餅

Papadom 印度薄餅

DESSERT 甜品

Yule Log Cake 聖誕樹木蛋糕

Christmas Stollen 意式聖誕史多倫麵包 (Stollen)

Christmas Pudding with Brandy Sauce 聖誕布甸配白蘭地汁

Assorted French Pastry 各式法式西餅

Seasonal Fresh Fruit Platter 時令鮮果拼盤

Selected Ice-cream 精選雪糕

HK\$428 每位
per person

10% service charge per person 另設加一服務費

2026 Christmas Buffet Menu C

2026 聖誕自助餐C

SEAFOOD ON ICE 冰鎮海鮮

Green Mussels, Cooked Prawns, Cooked Clams, Sea Whelks 青口、熟蝦、熟蜆、翡翠螺
Served with Cocktail Sauce, Lemon Wedge 配雞尾酒汁、檸檬角

SALADS 沙律

Butter Lettuce, Frisee, Lollo Rosso and Mixed Mesclum
奶油生菜、苦蕒葉生菜、紅珊瑚生菜及各式沙律菜頭盤 各式冷切肉及意式風乾火腿拼盤
(Served with Caesar, Thousand Island, Balsamic Dressing and Lemon Dressing)
(配凱撒醬、千島醬、黑醋汁及檸檬醬汁)
Roasted Butternut & Turkey salad 烤香南瓜火雞沙律
Black truffle, Chozico & Potato salad 黑松露辣肉腸薯仔沙律
Fruit Salad with Prawn 鮮蝦雜果沙律

APPETIZERS 頭盤

Assorted Cold Cut & Cured Ham Board (Mushroom, Beer, Salami, copper & Pistachio)
各式冷切肉及意式風乾火腿拼盤 (蘑菇肉腸、啤酒肉腸、意大利香腸、風乾豬頸肉及開心果)
Smoked Salmon with Red Onion and Capers 煙三文魚配紅蔥頭及水瓜柳
Festival Cheese platter 節日芝士拼盤

JAPANESE FAVOURITES 日式精選

Assorted Nigiri Sushi and Maki Roll with Condiments 各式握壽司及卷物配配料

SOUP 湯品

Lobster Bisque 龍蝦濃湯
Served with Bread rolls and Butter 配餐包及牛油

CARVING 精選烤肉

Roasted Whole Turkey with Chestnut Stuffing 烤原隻聖誕火雞配栗子餡料
Roasted Beef of Rib Eye Provencal 普羅旺斯草香燒肉眼扒
Roasted Honey Glazed Bone Ham 燒蜜汁帶骨火腿
(Served with Red Wine Sauce, Cranberry Sauce and Gravy 配紅酒汁、紅莓醬及肉汁)

Hot DISHES 熱葷

Braised Beef With Port Wine Sauce 波特酒燴牛肉
BBQ Spare Rib 美式燒排骨
Roast Lamb Rack With Morel & Brandy Gravy 羊肚菌白蘭地汁燒羊架
Pan Fried Salmon Steak With Capers Butter Sauce 香煎三文魚扒配水瓜柳牛油汁
Mussels In White Wine Sauce 白酒煮青口
Pasta Penne Bacon And Shrimps Arrabiata 香辣煙肉鮮蝦長通粉
Sautéed Brussels Sprout With Bacon 煙肉炒孢子甘藍
Purple Potato & Chestnuts Gratin 焗紫薯栗子
Seafood Fried Rice with Conpoy 瑤柱雜海鮮炒飯
Deep Fried Vietnam Seafood Spring Roll 炸越南海鮮春卷
Chicken Masala 印度瑪薩拉雞
Basmati Rice 印度香米飯
Naan 印度烤餅
Papadom 印度薄餅

DESSERT 甜品

Yule Log Cake 聖誕樹頭蛋糕
Christmas Stollen 意式聖誕史多倫麵包 (Stollen)
Christmas pudding with Brandy Sauce 聖誕布甸配白蘭地汁
Chestnut Cake 栗子蛋糕
Assorted French Pastry 各式法式西餅
Seasonal Fresh Fruit Platter 時令鮮果拼盤
Selected Ice-cream 精選雪糕

HK\$528 每位
per person

10% service charge per person 另設加一服務費