

光芒由心 點亮佳節

*Illuminate Your Holidays
from within*



2026 CHRISTMAS CELEBRATIONS

聖誕節慶套餐

Immerse yourself in the festive spirit at Regala Skycity Hotel with our exclusive Christmas dining experiences, available from HK\$428 per guest. Offering a harmonious blend of beloved holiday classics—including our signature butter-roasted Christmas turkey—and vibrant international delicacies, it is the premier choice for both company holiday parties and intimate private gatherings.

投入節日狂歡，麗豪航天城酒店為您精心準備了專屬聖誕餐飲體驗，每位只需港幣428元起。一系列令人垂涎的經典節慶美食（包括招牌牛油燒聖誕火雞）與環球美饌交織出完美盛宴，絕對是籌辦公司聖誕派對與私人溫馨聚會的首選。

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	—	✓
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）	—	✓
Complimentary use of built-in LED wall 免費享用Led Wall設施	—	✓

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

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or email

或 電郵



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Chek Lap Kok, Hong Kong

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More Details
了解更多



2026 Christmas Buffet Menu A

2026 聖誕自助餐A

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Legs, Green Mussels, Cooked Prawns 雪蟹腳、青口、熟蝦
Served with Cocktail Sauce, Lemon wedge 配雞尾酒汁、檸檬角

JAPANESE FAVOURITES 日式精選

Selection of Maki Rolls (Wasabi, Pickled Ginger, Soy Sauce) 各式卷物 (配芥末、日式紅姜、醬油)
Soba Noodle with Noodle Soup and Condiments 日式蕎麥麵配高湯及配料

GREEN BAR 沙律吧

Selection of Mixed Green, Romaine Lettuce 各式雜菜沙律、西蘿馬生菜
Sweet Corn, Cucumber, Cherry Tomato, Black Olive, Bacon Bits, Parmesan Cheese,
Garlic Crouton, Caesar Dressing, Italian Dressing, Thousand Island Dressing
甜粟米、黃瓜、車厘茄、黑橄欖、煙肉碎、巴馬臣芝士、蒜香麵包粒、
凱撒沙律汁、意式沙律汁、千島沙律汁

APPETIZERS & SALAD 頭盤及沙律

Assorted Cold Cut with Gherkin and Black Olive 各式冷切肉盤配酸葵及黑橄欖
Smoked Salmon Platter with Condiment 煙鮭魚拼盤配配料
Pineapple and Chicken Salad with Chorizo Sausage 菠蘿雞肉沙律配辣肉腸
Roasted Beef Salad with Red Onion and Gherkin 燒牛肉沙律配紅蔥頭及酸葵
Thai Squid and Pomelo Salad with Chili Lime Dressing 泰式香辣青檸魷魚柚子沙律
Salmon Confit and Penne Salad with Caper Sour Cream Dressing 油封三文魚長通粉沙律配木瓜柳酸忌廉汁
Roasted Wild Mushroom Salad with Aged Balsamic 燒野菌沙律配陳年黑醋
Greek Potato Salad with Dill Yoghurt Dressing 希臘薯仔沙律配刁草乳酪汁

SOUP 湯品

Roasted Tomato Bisque 香燒番茄濃湯
Served with Assorted Bread Rolls, Butter, Margarine 配各式餐包、牛油、植物牛油

CARVING 精選烤肉

Slow-cooked Aust. Beef Sirloin 慢煮澳洲牛扒
(Served with Mustard, Cranberry Jam, Red Wine Sauce, Giblet Gravy 配芥末、紅莓醬、紅酒汁、火雞雜汁)
Butter-roasted Christmas Turkey 牛油燒聖誕火雞
(Served with Chestnut Stuffing, Brussels Sprouts, Glazed Sweet Potato 配栗子餡料、孢子甘藍、蜜汁薯仔)

Hot DISHES 熱葷

Chicken à la King 皇室忌廉雞
Braised Beef rib finger with Red Wine Sauce 紅酒燴牛肋條
Pan-fried Fish Fillet with Basil Tomato Broth 香煎魚柳配香草番茄濃湯
Indian Lamb Curry with Basmati Rice 印度羊肉咖喱配香米
Sweet and Sour Pork with Pineapple 生炒菠蘿咕嚕肉
Wok-fried Shrimp with Broccoli in X.O. Sauce X.O.醬西蘭花炒蝦仁
Fried Rice with BBQ Pork and Scallions 叉燒蔥花炒飯
Wok-fried Seasonal Greens with Garlic 蒜蓉炒時蔬

DESSERT 甜品

Yule Log Cake 聖誕樹頭蛋糕
Christmas Panettone 意式聖誕麵包
Chocolate Brownie 朱古力布朗尼
Green Tea Opera 抹茶歌劇院蛋糕
Blueberry Cheese Cake 藍莓芝士蛋糕
Chestnut Mousse Cake 栗子慕絲蛋糕
Ginger Bread Cookies 薑餅人梳打餅
Rum Raisin bread Pudding 罌酒葡萄乾麵包布甸
Seasonal Fresh Fruit Platter 時令鮮果拼盤

HK\$428 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

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Legs, Green Mussels, Cooked Prawns, Cooked Clams 雪蟹腳、青口、熟蝦、熟蜆
Served Cocktail Sauce, Lemon wedge 配雞尾酒汁、檸檬角

JAPANESE FAVOURITES 日式精選

Maki Rolls (Wasabi, Pickled Ginger, Soy Sauce) 各式卷物 (配芥末、日式紅姜、醬油)
Japanese Crab Meat and Cucumber Salad 日式蟹肉青瓜沙律
Soba Noodles with Soup and Condiments 日式蕎麥麵配高湯及配料

GREEN BAR 沙律吧

Selection of Mixed Green, Romaine Lettuce 各式雜菜沙律、西羅馬生菜
Sweet Corn, Cucumber, Cherry Tomato, Black Olive, Bacon Bits, Parmesan Cheese,
Garlic Crouton, Caesar Dressing, Italian Dressing, Thousand Island Dressing
甜粟米、黃瓜、車厘茄、黑橄欖、煙肉碎、巴馬臣芝士、蒜香麵包粒、
凱撒沙律汁、意式沙律汁、千島沙律汁

APPETIZERS 前菜

Assorted Cold Cut Platter 各式冷切肉拼盤
Smoked Salmon with Condiments: Caper, Red Onion 煙三文魚及配料：水瓜柳、紅蔥頭
Cheese Board with Condiments: Cracker, Dried Fruit 芝士拼盤及配料：餅乾、乾果

SALAD 沙律

Smoked Turkey and Apple Salad with Dried Cranberry 煙火雞蘋果沙律配紅莓乾
Thai Squid and Pomelo Salad with Sour Chili Dressing 泰式酸辣魷魚柚子沙律
Prawn and Melon Salad with Thousand Island Dressing 鮮蝦蜜瓜沙律配千島醬
Tomato and Mozzarella Cheese Salad 番茄水酪芝士沙律

SOUP 湯品

Pumpkin and Ginger Cream soup 南瓜薑汁忌廉湯
Served with Assorted Bread Rolls, Butter, Margarine 配各式餐包、牛油、植物牛油

CARVING 精選烤肉

Butter-Roasted Christmas Turkey 牛油燒聖誕火雞
Slow-roasted Glazed Christmas Ham 慢燒蜜汁聖誕火腿
(Mustard, Cranberry Jam, Red Wine Sauce, Giblet Gravy 配芥末、紅莓醬、紅酒汁、火雞雜汁)
(Chestnut Stuffing, Brussels Sprouts, Glazed Sweet Potato 配栗子餡料、抱子甘藍、蜜汁薯仔)

Hot DISHES 熱葷

Pot Roasted Chicken "Poulet Roti" 法式香烤雞
Braised Beef Rib finger with Red Wine Sauce 紅酒燴牛肋條
Grilled Barramundi Fillet with Caper White Wine Sauce 香烤盲曹魚柳配水瓜柳白酒汁
Slow-roasted Canada Pork Loin with Apricot Sauce 慢燒加拿大豬鞍配杏桃汁
Mixed Seafood Spaghetti with Puttanesca Sauce 雜海鮮煙花女醬意粉
Wok-fried Prawn and Vegetables with X.O Sauce XO醬炒蝦仁時蔬
Fried Rice with Assorted Seafood and Crab Roe 蟹籽雜錦海鮮炒飯
Braised Seasonal Greens with Straw Mushroom Sauce 草菇扒時蔬

DESSERT 甜品

Yule Log Cake 聖誕樹頭蛋糕
Christmas Panettone 意式聖誕麵包
Chestnut Mousse Cake 栗子慕絲蛋糕
Walnut Chocolate Brownie Cake 核桃朱古力布朗尼蛋糕
Chocolate Opera Cake 朱古力歌劇院蛋糕
Green Tea Tiramisu 抹茶提拉米蘇
Vanilla Panna Cotta 雲呢拿意式奶凍
Ginger Bread Cookies 薑餅人曲奇
Assorted Ice-cream 各式雪糕
Seasonal Fresh Fruit Platter 時令鮮果拼盤

HK\$528 每位
per person

10% service charge per person 另設加一服務費