REGAL
HONGKONG HOTEL
CAUSEWAY BAY • HONG KONG
富豪香港酒店

2027 週年 / 春節聯歡晚宴
ANNUAL/ SPRING DINNER PARTY 2027

富豪香港酒店將悉心安排一切，讓大家度過一個難忘的夜晚。
Regal Hongkong Hotel is definitely your best choice for your Annual / Spring Celebration!

菜譜 Menu	價目 Price
七星拱照宴 (PEARL)	HK$7,888
八星報喜宴 (JADE)	HK$8,888
九囍臨門宴 (RUBY)	HK$9,888
十全十美宴 (DIAMOND)	HK$10,888

凡預訂十席或以上，可享下列特別禮遇
For bookings of 10 tables or more, guests can enjoy the following exclusive privileges

- 禮堂牌匾佈置配英文字
  Complimentary Backdrop with English letterings
- 自攜洋酒免開瓶費
  Complimentary corkage for self-brought spirits or wines
  (每席席乙瓶 one bottle per table)
- 免費提供席前雜果賓治
  Pre-dinner welcome fruit punch
  (一小時 1 hour)
- 免費提供麻雀耍樂
  Complimentary mahjong facilities
- 免費提供香茗及茶芥
  Chinese tea and condiments throughout dinner
- 每席花卉擺設
  Flower arrangement on each dining table
- 精美邀請咭及信封
  Invitation cards and envelopes
  (不包括印刷 printing not included)
- 免費泊車服務
  Complimentary car parking coupon
  (每席一小時 1 hour per table)
- 奉送全場椅套佈置
  Complimentary seat covers for banquet chairs

於2027年1月31日前預訂週年聯歡晚宴及繳付訂金，可享免加一優惠。
10% service charge to be waived for function confirmed with deposit paid on or before 31 January 2027.

條款及細則 Terms and Conditions:

- 宴會廳由下午六時起恭候 Banquet room(s) will be ready from 6:00 pm onwards
- 所有價目均另加一服務費 All prices are 10% service charge applies
- 各宴會廳均設有最低消費，詳情請向宴會部查詢 Minimum charge applies on specific dates
- 此優惠不可與其他推廣優惠及貴賓卡同時使用 Packages are not applicable in conjunction with other privileges
- 不適用於已訂之酒席，優惠受條款約束，詳情請向宴會部查詢 Privileges are not applicable for confirmed banquet event(s)
- 以上所有資料，以酒店最後公佈為準 Should any dispute arise, the decision of Regal Hongkong Hotel shall be final

查詢詳情及訂座，請與宴會營業部聯絡
For enquiries or reservations, please do not hesitate to contact Catering Department

(852) 2837 1618
rhk.banquet@regalhotel.com

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七 星 拱 照 宴
PEARL

紅 袍 金 豬 拼 盤
Barbecued Suckling Pig Platter

X.O. 醬 碧 綠 帶 子 珊 瑚 蚌
Sautéed Scallops and Coral Clams with Vegetables in X.O. Sauce

陳 皮 瑤 柱 素 翅 燴 花 膠 羹
Double-boiled Fish Maw Soup
with Dried Scallops, Vegetarian Shark's Fin and Tangerine Peel

濃 汁 扣 花 菇 伴 鵝 掌
Braised Goose Web and Mushrooms with Superior Sauce

清 蒸 沙 巴 海 龍 躉
Steamed Fresh Giant Sabah Garoupa

蒜 香 脆 皮 燒 雞
Roasted Crispy Chicken with Garlic Flavor

富 豪 櫻 花 蝦 炒 飯
Fried Rice with Dried Baby Shrimps and Ham

金 菇 海 味 燜 伊 麵
Braised E-fu Noodles with Dried Seafood
and Enoki Mushroom in Oyster Sauce

生 磨 蛋 白 杏 仁 茶
Sweetened Almond Cream

每席$**7,888** per table
(十二位用 12 persons)

包括隨意添飲汽水、橙汁及特選啤酒3小時
Inclusive of soft drinks, chilled orange juice & house beer for 3 hours

價目均另收加一服務費
Price is subject to 10% service charge

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八星報喜宴
JADE

五福臨門拼盤
Barbecued Suckling Pig Platter

黑松露醬香珍菌蚌片蝦仁
Sautéed Prawn and Sliced Clam with Assorted Mushrooms in Black Truffle Sauce

原粒瑤柱竹笙螺頭燉海參
Double-boiled Conch Soup
with Sea Cucumber, Whole Conpoy and Bamboo Pith

荔蓉香酥鳳尾蝦
Deep-fried Mashed Taro with Prawn

濃汁香扣鮑片伴鵝掌
Braised Sliced Abalone with Goose Web with Superior Sauce

清蒸海星斑
Steamed Fresh Spotted Garoupa

古法南乳燒雞
Roasted Chicken with Preserved Bean Curd Sauce

脆金菇濃湯浸時蔬
Braised Seasonal Vegetable and Enoki Mushroom with Superior Soup

臘味鮮荷葉包飯
Steamed Fried Rice with Preserved Pork Wrapped in Lotus Leaf

金鈎蝦乾銀芽炆伊麵
Braised E-fu Noodles with Dried Shrimp and Sprouts

西式糕點拼盆
Western Petits Fours Platter
(Opera Cake, Strawberry Napoleon and New York Cheesecake)

新會陳皮紅豆沙
Sweetened Red Bean Soup with Xinhui Tangerine Peel

每席$**8,888** per table
(十二位用 12 persons)

包括隨意添飲汽水、橙汁及特選啤酒3小時
Inclusive of soft drinks, chilled orange juice & house beer for 3 hours

價目均另收加一服務費
Price is subject to 10% service charge

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九 囍 臨 門 宴
RUBY

鴻 運 乳 豬 全 體
Barbecued Whole Suckling Pig

鮮 淮 山 露 筍 帶 子
Sautéed Scallops with Fresh Yam and Asparagus

黃 金 杏 片 沙 律 海 花 竹 蝦 球
Deep-fried Bamboo Shrimp with Almond and Salad Dresssing

發 財 好 市 大 利 椎 茸
Braised Dried Oyster, Pork Tongue, Sea Moss and Mushroom

野 生 松 茸 螺 頭 燉 花 膠
Double-boiled Fish Maw Soup with Matsutake and Conch

濃 汁 香 扣 原 隻 六 頭 鮑 魚 伴 鵝 掌
Braised Whole Abalone and Goose Web with Superior Sauce

清 蒸 老 虎 斑
Steamed Fresh Tiger Garoupa

明 爐 即 燒 琵 琶 鵝
Roasted Goose

蛋 白 鮮 蝦 瑤 柱 炒 飯
Fried Rice with Shrimps, Shredded Conpoy and Egg White

黑 松 露 醬 燜 伊 麵
Braised E-fu Noodles with Truffle Paste

西 式 糕 點 拼 盆
Western Petits Fours Platter
(Opera Cake, Strawberry Napoleon and New York Cheesecake)

生 磨 核 桃 露
Sweetened Walnut Cream

每席$**9,888** per table
(十二位用 12 persons)

包括隨意添飲汽水、橙汁及特選啤酒3小時
Inclusive of soft drinks, chilled orange juice & house beer for 3 hours

價目均另收加一服務費
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十全十美宴
DIAMOND

金豬大紅袍
Barbecued Whole Suckling Pig

琥珀鮮百合翡翠海花竹蝦球香酥
Sautéed Bamboo Shirmp with Walnut, Lily Bulbs with Vegetable

香酥百花炸釀蟹鉗
Deep-fried Crab Claw with Shrimp Paste

發財好市大利柱脯
Braised Whole Conpoy with Dried Oyster and Sea Moss

腿蓉鮮拆蟹肉雞蓉燴燕窩
Sautéed Bird's Nest Soup with Yunnan Ham, Crab Meat and Minced Chicken

濃汁香扣原隻六頭鮑魚伴鵝掌
Braised Whole Abalone and Goose Web with Superior Sauce

清蒸東星斑
Steamed Fresh Spotted Garoupa

濃汁香扣原隻六頭鮑魚伴鵝掌
Braised Whole Abalone and Goose Web with Superior Sauce

金獎茶皇燻雞
Smoked Chicken with Tea Leave Flavor

臘味鮮荷葉包飯
Steamed Glutinous Rice with Preserved Pork Wrapped in Lotus Leaf

金瑤海味燜伊麵
Braised E-fu Noodles with Shredded Conpoy and Dried Seafood

西式糕點拼盆
Western Petits Fours Platter
(Opera Cake, Strawberry Napoleon and New York Cheesecake)

生磨黑芝麻露
Sweetened Black Sesame Cream

每席$**10,888** per table
(十二位用 12 persons)

包括隨意添飲汽水、橙汁、特選啤酒及指定紅白酒3小時
Inclusive of soft drinks, chilled orange juice, house beer, house red and white wine for 3 hours

價目均另收加一服務費
Price is subject to 10% service charge