


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

光芒由心

點亮佳節
*Illuminate Your Holidays
from within*



Early Bird Offer
早鳥優惠

Confirm your booking by
20 November 2026 to enjoy
a 10% service charge waiver
於2026年11月20日或以前
預訂並繳付訂金，
即享免加一服務費優惠

2026 CHRISTMAS CELEBRATIONS
聖誕節慶套餐

Celebrate the joyful Christmas season at Regal Hongkong Hotel with sumptuous meal options starting from HK\$398 per person. Designed to share this wonderful and warm occasion with friends, family, and colleagues, it is the perfect venue for memorable Christmas parties and banquets.

富豪香港酒店精心準備了多款豐盛的菜單，每位港幣398元起。讓您與親友及同儕分享美好溫馨時刻，絕對是舉辦聖誕派對及宴會、為貴賓締造難忘聖誕派對的首選。

Package Privileges 套餐優惠	80 persons or up 80人或以上	120 persons or up 120人或以上	180 persons or up 180人或以上
Free corkage on one bottle of your self-brought in wine or brandy per table (750 ml per bottle) 自備干邑或洋酒免收開瓶費（每席壹瓶）	✓	✓	✓
Welcome fruit punch before dinner for one hour 宴會前提供雜果賓治（一小時）	✓	✓	✓
Christmas centerpiece arrangement for dining tables 每席聖誕裝飾擺設	✓	✓	✓
Invitation cards and envelopes 精美邀請咭及信封	✓	✓	✓
Complimentary ten hours car parking coupons 免費泊車券十小時	✓	✓	✓
Christmas decorations (during festive period) 聖誕期內宴會廳聖誕裝飾	✓	✓	✓
Fun favors 派對小玩意	✓	✓	✓
Complimentary use of PA system 免費提供音響設備	✓	✓	✓
Backdrop with English lettering 佈景英文字		✓	✓
Complimentary an IG-able Christmas French Puff Tower 聖誕法式泡芙塔		✓	✓
Complimentary use of built-in LCD projector and screen 免費提供投影機及銀幕		✓	✓
Complimentary one bottle of house sparkling wine 奉送酒店香檳一枝		✓	✓
Special rate at HK\$3,800 net to enjoy designated photo booth service for 1.5 hours 以超值優惠價港幣\$3,800元正享用指定公司1.5小時自助照相亭服務		✓	✓
Complimentary use of one set of video camera to view on stage during the event 免費提供一部攝錄機於禮堂內作現場直播			✓
Complimentary a total of fifteen hours car parking coupons 免費泊車券共15小時			✓

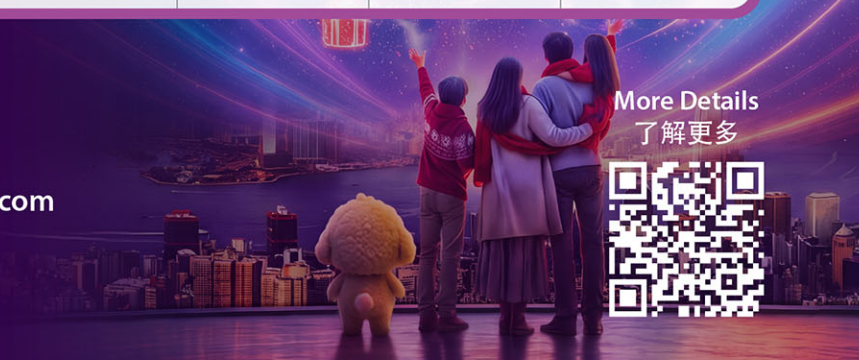
Catering Sales Office
宴會部

☎ 2837 1618

or email
或電郵 ✉ celebrate@hongkong.regalhotel.com

88 Yee Wo Street, Causeway Bay, Hong Kong
香港銅鑼灣怡和街88號

More Details
了解更多



2026 Christmas Lunch Buffet Menu A

2026 聖誕自助午餐A

APPETIZERS & SALADS 冷盤及沙律

Smoked Salmon with Lemon, Capers and Onion 煙三文魚配檸檬、水瓜柳及洋蔥
Assorted Japanese Sushi 日式什錦壽司
Thai Pomelo Seafood Salad 泰式柚子海鮮沙律
Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad 水牛芝士、車厘茄沙律
German Potato Salad with Bacon Bits 煙肉薯仔沙律
Smoked Turkey Rolls with Orange-Cranberry Compote 火雞卷配香橙金巴利汁
Iceberg Lettuce, Mesclun, Lollo Rosso 美國生菜、雜錦沙律菜、紅卷心菜
Sweet Corn, Cherry Tomato and Cucumber 粟米、車厘茄、青瓜
(Served with Thousand Island, Italian, Vinaigrette 配千島汁、意大利醬汁、油醋汁)
Condiments Aged Grana Padano Cheese, Garlic Crouton, Raisin 芝士粉、蒜蓉包粒、提子乾

SOUP 湯品

Chestnut Mushroom Cream Soup 栗子蘑菇忌廉湯
Bread Roll with Butter 麵包及牛油

CARVING 精選烤肉

Roasted Christmas Turkey with Cranberry Sauce 燒聖誕火雞配金巴利汁

HOT DISHES 熱葷

Roasted Salmon with Hollandaise Sauce 香煎三文魚配荷蘭汁
Indian Chicken Tikka Masala with Basmati Rice 印度咖哩雞配印度飯
Baked Pork Loin with Apple Gravy Sauce 香焗越豬扒配蘋果燒汁
Aglio Olio with Shrimp 香蒜攪油大蝦意粉
Braised Brussel Sprouts and Glazed Carrot 燴迷你椰菜及牛油甘筍

CHINESE DISHES 中式美饌

Sweet and Sour Pork 菠蘿咕嚕肉
Seasonal Vegetable with Straw Mushroom 鮮菇扒時蔬

DESSERT 甜品

Christmas Butter Stollen 聖誕牛油蛋糕
Chocolate Log Cake 朱古力樹頭蛋糕
Blueberry Cheese Cake 藍莓芝士餅
Pistachio Chocolate Panna Cotta 開心果朱古力奶凍
Mango Napoleon 芒果拿破崙蛋糕
Coffee Crème Brûlée 咖啡法式燉蛋
Sweetened Papaya with Snow Fungus 木瓜雪耳糖水
Seasonal Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

HK\$398 每位
per person

A supplement of HK\$30 to enjoy Dreyer's ice-cream cup (choose from 3 flavours)
每位另加港幣30元可享Dreyer's 雪糕杯(口味三選一)

A supplement of HK\$30 with unlimited soft drinks, chilled orange juice and house beer for 2 hours
每位另加港幣30元可享2小時隨意添飲各式汽水、橙汁及特選啤酒

A supplement of HK\$60 with unlimited soft drinks, chilled orange juice, house beer and house wines for 2 hours
每位另加港幣60元可享2小時隨意添飲各式汽水、橙汁、特選啤酒及特選紅白餐酒

2026 Christmas Lunch Buffet Menu B

2026 聖誕自助午餐B

APPETIZERS & SALADS 冷盤及沙律

Smoked Salmon with Lemon, Capers and Onion 煙三文魚配檸檬、水瓜柳及洋蔥
Pumpkin Chestnut Salad 南瓜栗子沙律
Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad 水牛芝士、車厘茄沙律
Grilled Mushroom Salad with Chopped Garlic 燒蒜香能食沙律
Smoked Turkey Rolls with Orange-Cranberry Compote 火雞卷配香橙金巴利汁
Iceberg Lettuce, Mesclun, Lollo Rosso 美國生菜、雜錦沙律菜、紅卷心菜
Sweet Corn, Cherry Tomato and Cucumber 粟米、車厘茄、青瓜
(Served with Thousand Island, Italian, Vinaigrette 配千島汁、意大利醬汁、油醋汁)
Condiments Aged Grana Padano Cheese, Garlic Crouton, Raisin 芝士粉、蒜蓉包粒、提子乾

JAPANESE COUNTER 日式精選

Assorted Sushi and Maki Sushi with Condiments 雜錦壽司
Yellow Fin Tuna, Norwegian Salmon and Snapper Sashimi 藍鰭吞拿魚、挪威三文魚及鯛魚刺身

SOUP 湯品

Roasted Pumpkin Soup with Crab Meat 烤南瓜蟹肉湯
Bread Roll with Butter 麵包及牛油

CARVING 精選烤肉

Roasted U.S. Prime Rib of Beef with Duck Liver Gravy 燒特級牛肋扒配鴨肝燒汁

HOT DISHES 熱葷

Classic French Mussel 法式青口
Roasted Salmon with Hollandaise Sauce 香煎三文魚配荷蘭汁
Herb Crusted Lamb Rack with Rosemary Gravy 香草烤羊排汁迷迭香汁
Duck Leg Confit with Apricot Gravy 油浸鴨腿配紅桑子醋杏子燒汁
Baked Pork Loin with Apple Gravy Sauce 香焗豬扒配蘋果燒汁
Braised Oxtail with Red Curry 紅咖喱燴牛尾
Braised Brussel Sprouts and Glazed Carrot 燴迷你椰菜及牛油甘筍

CHINESE DISHES 中式美饌

Barbecued Meat Platter 燒味拼盤
Seasonal Vegetable with Straw Mushroom 鮮菇扒時蔬
Fried Rice with Dried Scallops and Shrimp 富貴乾瑤柱蝦炒飯

DESSERT 甜品

Christmas Butter Stollen 聖誕牛油蛋糕
Chocolate Log Cake 朱古力樹頭蛋糕
Blueberry Cheese Cake 藍莓芝士餅
Pistachio Chocolate Panna Cotta 開心果朱古力奶凍
Mango Napoleon 芒果拿破崙蛋糕
Coffee Crème Brûlée 咖啡法式燉蛋
Apple Pie 蘋果批
Warm Christmas Pudding with Brandy Sauce 暖聖誕布甸配濃酒汁
Christmas Cookies 聖誕曲奇
Seasonal Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

 **HK\$498** 每位
per person

A supplement of HK\$30 to enjoy Dreyer's ice-cream cup (choose from 3 flavours)
每位另加港幣30元可享Dreyer's 雪糕杯(口味三選一)

A supplement of HK\$30 with unlimited soft drinks, chilled orange juice and house beer for 2 hours
每位另加港幣30元可享2小時隨意添飲各式汽水、橙汁及特選啤酒

A supplement of HK\$60 with unlimited soft drinks, chilled orange juice, house beer and house wines for 2 hours
每位另加港幣60元可享2小時隨意添飲各式汽水、橙汁、特選啤酒及特選紅白餐酒

10% service charge per person 另設加一服務費

A booking of 50 persons or above is required 需最少預訂50位

2026 Christmas Dinner Buffet Menu B

2026 聖誕自助晚餐B

APPETIZERS & SALADS 冷盤及沙律

Snow Crab Leg, New Zealand Mussel, Cooked Shrimp 雪場蟹腳、紐西蘭青口、凍蝦
Prosciutto Ham with Cantaloupe Melon 巴馬火腿配蜜瓜
Smoked Salmon with Lemon, Capers and Onion 煙三文魚配檸檬、水瓜柳及洋蔥
Roasted Turkey & Festive Cold Cut Platter with Cranberry Sauce 燒嫩火雞凍肉盤配金巴利汁
Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad 水牛芝士、車厘茄沙律
Avocado and Seafood Salad 牛油果海鮮沙律
Roasted Pumpkin and Feta Cheese Salad 燒南瓜沙律伴希臘芝士
Iceberg Lettuce, Mesciun, Lollo Rosso 美國生菜、雜錦沙律菜、紅卷心菜
Sweet Corn, Cherry Tomato and Cucumber 粟米、車厘茄、青瓜
(Served with Thousand Island, Italian, Vinaigrette 配千島汁、意大利醬汁、油醋汁)
Condiment: Aged Grana Padano Cheese, Garlic Crouton, Raisin 巴馬臣芝士粉、蒜蓉包粒、提子乾

JAPANESE COUNTER 日式精選

Assorted Japanese Sushi 日式什錦壽司
Yellow Fin Tuna, Norwegian Salmon, Octopus and Snapper Sashimi 吞拿魚、挪威三文魚、八爪魚及鯛魚刺身

SOUP 湯品

Double-boiled Sea Whelk Soup with Cordyceps Flower 蟲草花燈螺頭湯
Lobster Bisque with Crab meat 龍蝦蟹肉濃湯
Bread Roll with Butter 麵包及牛油

CARVING 精選烤肉

Roasted U.S. Prime Rib of Beef with Duck Liver Gravy 燒特級牛肋扒配鴨肝燒汁

HOT DISHES 熱葷

Baked Shell Scallop with Hollandaise Sauce 香焗有殼扇貝配荷蘭汁
Roasted Salmon with Lemon Butter Sauce 香煎三文魚配檸檬牛油汁
Duck Leg Confit with Raspberry Gravy 油浸鴨腿配紅桑子醋燒汁
Oven Baked Pork Loin with Lemongrass 香焗越式香茅豬扒
Braised Oxtail with Red Wine Sauce 紅酒燴牛尾
Penne Pasta with Creamy Truffle Wild Mushroom Sauce 黑松露蘑菇忌廉長通粉
Braised Brussel Sprouts and Glazed Carrot 燴迷你椰菜及牛油甘筍
Sauteed New Potatoes in French Style 法式炒新薯

CHINESE DISHES 中式美饌

Barbecued Suckling Pig and Barbecued Meat Platter 乳豬燒味拼盆
Steamed Fresh Sea Grouper 清蒸大海斑
Stir-fried Shrimp and Scallop with Vegetables in XO Sauce XO醬翡翠帶子蝦仁
Seasonal Vegetable with Straw Mushroom 鮮菇扒時蔬
Braised E-fu Noodles with Mushrooms 鮮菇炆伊麵

DESSERT 甜品

Christmas Butter Stollen 聖誕牛油蛋糕
Chocolate Log Cake 朱古力樹頭蛋糕
Bread and Butter Pudding 麵包牛油布丁
Trifle Chocolate Cake 朱古力三重奏
Blueberry Cheese Cake 藍莓芝士餅
Pistachio Chocolate Panna Cotta 開心果朱古力奶凍
Mango Napoleon 芒果拿破崙蛋糕
Coffee Crème Brûlée 咖啡法式燉蛋
Apple Pie 蘋果批
Warm Christmas Pudding with Brandy Sauce 暖聖誕布甸配濃酒汁
Dryer's Ice-cream Cups 雪糕杯
Seasonal Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

HK\$668 每位
per person

A supplement of HK\$30 with unlimited soft drinks, chilled orange juice and house beer for 4 hours

每位另加港幣30元可享4小時隨意添飲各式汽水、橙汁及特選啤酒

A supplement of HK\$60 with unlimited soft drinks, chilled orange juice, house beer and house wines for 4 hours

每位另加港幣60元可享4小時隨意添飲各式汽水、橙汁、特選啤酒及特選紅白餐酒

10% service charge per person 另設加一服務費

A booking of 80 persons or above is required 需最少預訂80位

2026 Christmas Dinner Buffet Menu A

2026 聖誕自助晚餐A

APPETIZERS & SALADS 冷盤及沙律

Snow Crab Leg, New Zealand Mussel, Cooked Shrimp 雪場蟹腳、紐西蘭青口、凍蝦
Smoked Salmon with Lemon, Capers and Onion 煙三文魚配檸檬、水瓜柳及洋蔥
Roasted Turkey & Festive Cold Cut Platter with Cranberry Sauce 燒火雞凍肉盤配金巴利汁
Pumpkin Chestnut Salad 南瓜栗子沙律
Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad 水牛芝士、車厘茄沙律
Raspberry Chicken with Pepper and Cheese 紅桑子進肉芝士沙律
Iceberg Lettuce, Mesclun, Lollo Rosso 美國生菜、雜錦沙律菜、紅卷心菜
Sweet Corn, Cherry Tomato and Cucumber 粟米、車厘茄、青瓜
(Served with Thousand Island, Italian, Vinaigrette 配千島汁、意大利醬汁、油醋汁)
Condiment: Aged Grana Padano Cheese, Garlic Crouton, Raisin 巴馬臣芝士粉、蒜蓉包粒、提子乾

JAPANESE COUNTER 日式精選

Assorted Japanese Sushi 日式什錦壽司
Yellow Fin Tuna, Atlantic Salmon, Octopus and Snapper Sashimi 吞拿魚、挪威三文魚、八爪魚及鯛魚刺身

SOUP 湯品

Lobster Bisque with Crab Meat 龍蝦蟹肉濃湯
Bread Roll with Butter 麵包及牛油

CARVING 精選烤肉

Roasted Christmas Turkey with Cranberry Sauce 燒聖誕火雞配金巴利汁

HOT DISHES 熱盤

Roasted Salmon with Hollandaise Sauce 香煎三文魚配荷蘭汁
Herb Crusted Lamb Rack with Rosemary Gravy 香草烤羊排汁迷迭香汁
Duck Leg Confit with Apricot Gravy 油浸鴨腿配紅桑子醋杏子燒汁
Baked Pork Loin with Apple Gravy Sauce 香焗越豬扒配蘋果燒汁
Braised Oxtail with Red Curry 紅咖喱燴牛尾
Braised Brussel Sprouts and Glazed Carrot 燴迷你椰菜及牛油甘筍
Sauteed New Potatoes in French Style 法式炒新薯

CHINESE DISHES 中式美饌

Barbecued Meat Platter 燒味拼盤
Steamed Fresh Sea Grouper 清蒸大海斑
Seasonal Vegetable with Straw Mushroom 鮮菇扒時蔬
Fried Rice with Dried Scallops and Shrimp 富貴乾瑤柱蝦炒飯

DESSERT 甜品

Christmas Butter Stollen 聖誕牛油蛋糕
Chocolate Log Cake 朱古力樹頭蛋糕
Bread and Butter Pudding 麵包牛油布丁
Trifle Chocolate Cake 朱古力三重奏
Blueberry Cheese Cake 藍莓芝士餅
Pistachio Chocolate Panna Cotta 開心果朱古力奶凍
Mango Napoleon 芒果拿破崙蛋糕
Coffee Crème Brûlée 咖啡法式燉蛋
Apple Pie 蘋果批
Warm Christmas Pudding with Brandy Sauce 暖聖誕布甸配濃酒汁
Seasonal Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

 **HK\$538** 每位
per person

A supplement of HK\$30 to enjoy Dreyer's ice-cream cup (choose from 3 flavours)
每位另加港幣30元可享Dreyer's 雪糕杯(口味三選一)

A supplement of HK\$30 with unlimited soft drinks, chilled orange juice and house beer for 4 hours
每位另加港幣30元可享4小時隨意添飲各式汽水、橙汁及特選啤酒

A supplement of HK\$60 with unlimited soft drinks, chilled orange juice, house beer and house wines for 4 hours
每位另加港幣60元可享4小時隨意添飲各式汽水、橙汁、特選啤酒及特選紅白餐酒

10% service charge per person 另設加一服務費

A booking of 80 persons or above is required 需最少預訂80位