


REGAL
KOWLOON HOTEL
TSIMSHATSUI • HONG KONG
富豪九龍酒店

光芒由心

點亮佳節

*Illuminate Your Holidays
from within*



Early Bird Offer
早鳥優惠

Confirm your booking with us
on or before 30 October 2026
to enjoy 10% off
於2026年10月30日或之前
確認預訂享即時9折優惠

2026 CHRISTMAS CELEBRATIONS
聖誕節慶套餐

Experience the magic of the holidays at Regal Kowloon Hotel with exquisite festive dining starting from HK\$468 per person. Featuring a perfect mix of traditional Christmas favorites and global culinary delights, it serves as the ultimate destination for both corporate celebrations and cozy private get-togethers.

富豪九龍酒店為您呈獻難忘節慶餐飲體驗，每位港幣468元起。菜色巧妙融合傳統節日佳餚與世界各地的特色美食，是您舉辦企業聖誕派對及溫馨私人聚會的理想之選。

Package Privileges 套餐優惠	50 persons or up 50人或以上	100 persons or up 100人或以上
Welcome Signature Mocktail 迎賓特色無酒精雞尾酒	✓	✓
Complimentary Unlimited Serving of Soft Drinks and Chilled Orange Juice for 2 Hours or 3 Hours During Dinner 晚餐期間可享 2 小時或 3 小時無限暢飲指定汽水及橙汁	✓	✓
Party Favors 派對玩意	✓	✓
Enjoy a corkage fee waiver for your own bottle of wine or spirit 免收自備紅白酒或烈酒之開瓶費（每樽乙瓶）	✓	✓
Complimentary 1 Valet Parking Coupon for 3 Hours 獲贈 3 小時免費代客泊車券乙張	✓	✓
Stage & Backdrop with Golden English Capital Wordings 提供舞台及金色英文大寫字樣背景佈置	✓	✓
Complimentary 2 Additional Valet Parking Coupons for 3 Hours 獲贈額外 2 張 3 小時免費代客泊車券		✓
Complimentary 2 Hours Photo Booth Service with Tailor-Made Photo Frame Design 獲贈 2 小時 Photo Booth 自拍亭服務（連專屬相框圖案設計）		✓
Complimentary 1 Coupon of Mezzo Semi-Buffer Lunch Coupon for 2 persons as Raffle Prize 獲贈 Mezzo 半自助午餐雙人券乙張（可用作抽獎禮品）		✓

Outside catering & food delivery service are available upon request
可按要求提供外賣餐飲外送及到會服務

Terms & Conditions 條款及細則

Booking period from now to 31 December 2026

Subject to 10% service charge

Offer cannot be used in conjunction with other privileges

Regal Kowloon Hotel reserves the right of final decision in case of any disputes

預訂日期由即日起至2026年12月31日

另設加一服務費

此優惠不可與其他推廣優惠同時使用

如有任何爭議，富豪九龍酒店保留最終決定權

Catering Sales Office

宴會部

☎ 2722 1818

or email

或 電郵



celebrate@kowloon.regalhotel.com

71 Mody Road, Tsim Sha Tsui East, Kowloon, Hong Kong

香港九龍尖沙咀東部麼地道 71 號

More Details
了解更多



2026 Christmas Lunch Buffet 2026 聖誕自助午餐

SALAD CORNER 自助沙律吧

Butter Lettuce, Mesclun, Lollo Rosso, Jade Sprout, Green Coral, Cucumber
生菜、雜沙律菜、紅卷心菜、翡翠苗、綠珊瑚、青瓜

Butter Lettuce, Mesclun, Lollo Rosso, Jade Sprout, Green Coral, Cucumber
生菜、雜沙律菜、紅卷心菜、翡翠苗、綠珊瑚、青瓜
Served with Thousand Island, French Dressing, Italian 配千島汁、法式醬汁、意大利醬汁

SALAD 沙律

Turkey Waldorf Salad
華都夫火雞沙律

Marinated Grilled Vegetable with Balsamic Crème
扒雜菜配黑醋汁

Pepper Tuna Salad with Orange Blueberry Dressing
黑椒吞拿魚沙律配香橙藍莓醬汁

Spiced Baked Pumpkin and Caramelized Apple Salad
烤南瓜焦糖蘋果沙律

SEAFOOD ON ICE 特色海鮮

New Zealand Mussel 紐西蘭青口

Jade Sea Whelk 翡翠螺

Chilled Shrimps 凍蝦

APPETIZER 冷盤

Assorted Sushi and Maki Roll with Condiment
雜錦壽司及卷物

Assorted Festive Cold Cut Platter with Pickles
聖誕雜錦凍肉盤

Smoked Turkey Rolls with Orange-Cranberry Compote
火雞卷配香橙金巴利汁

HK\$528 每位
per person

2 hours of unlimited serving of soft drinks and orange juice 2小時無限暢飲汽水及橙汁

10% service charge per person 另設加一服務費

2026 Christmas Set Lunch 2026 聖誕午宴套餐

APPETIZER 頭盤

Smoked Salmon and Avocado Salad
Quinoa, Beet Root, Fennel and Mesclun Green
煙三文魚牛油果沙律
(藜麥、紅菜頭、茴香、田園沙律)

SOUP 湯

Maple Roasted Carrot and Ginger Soup
with Garlic Crouton
楓糖甘筍薑湯配蒜香包粒

HK\$468 每位
per person

2 hours of unlimited pouring of soft drink and chilled orange juice 2小時無限暢飲汽水及橙汁

10% service charge per person 另設加一服務費

SOUP 湯

Seafood Chowder 海鮮周打湯

Served with selection Bread Basket 精選麵包籃

CARVING 銀爐燒烤

Honey Glazed Ham with Pineapple Black Pepper Sauce
聖誕蜜汁火腿

HOT DISHES 熱葷

Slow Roasted Young Turkey with Glazed Chestnut and Cranberry Sauce

燒嫩火雞配栗子甘巴梨醬

Pan-seared Seabass Fillet with Pommary Mustard Cream Sauce
香煎鱸魚配芥末子忌廉汁

Slow Braised Beef Ribs with Red Wine Vegetables Sauce
紅酒燴牛肋肉

Sweet and Sour Pork
菠蘿咕嚕肉

Sautéed Shrimp with Butter Garlic Sauce
蒜香牛油海蝦

Fried Rice with Seafood and Dried Shrimp
櫻花蝦海皇粒飯

Sautéed Garden Vegetables
田園炒時蔬

DESSERT 甜品

Raspberry Cheesecake 紅莓芝士餅

Chocolate Chestnut Yule Log Cake 朱古力栗子樹頭蛋糕

Mango Egg White Roll Cake 芒果蛋白卷

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

Black Forest Cake 黑森林蛋糕

Christmas Cookies 聖誕曲奇

Cinnamon Panna Cotta 肉桂奶凍

Mini Mince Pie 迷你免治批

Mango Mousse Cake 芒果慕絲蛋糕

Dark Chocolate Cake 特濃朱古力蛋糕

Coffee or Tea 咖啡或茶

MAIN COURSE 主菜

Pan-seared Barramundi Fillet with Olives, Cherry Tomatoes, and Caper-Dill Cream Sauce

香煎盲曹魚柳，水欖、車厘茄、水瓜柳配刁草忌廉汁

Or 或

Herbs-Roasted Turkey Breast

Rosemary Roasted Potatoes, French Beans, Glazed Carrot, Cranberry, Brown Sauce

香煎盲曹魚柳，水欖、車厘茄、水瓜柳配刁草忌廉汁

DESSERT 甜品

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

Christmas Cookies

聖誕曲奇

Coffee or Tea 咖啡或茶

2026 Christmas Dinner Buffet 2026 聖誕自助晚餐

SALAD CORNER 自助沙律吧

Frisse, Iceberg Lettuce, Mesclun, Lollo Rosso, Jade Sprout, Green Coral, Cucumber
九芽菜、美國生菜、雜沙律菜、紅卷心菜、翡翠苗、綠珊瑚、青瓜

Sweet Corn, Cherry Tomato, Parmesan Cheese, Garlic Crouton, Raisin, Black Olives, Bacon, Almond
粟米粒、車厘茄、芝士粉、煙肉、蒜蓉包粒、提子乾、黑水欖、杏仁片

Served with Thousand Island Dressing, French Dressing
Italian Dressing, Balsamic Vinaigrette
配千島汁、法式醬汁、意大利汁、黑醋欖油

SALAD 沙律

Turkey Waldorf Salad
火雞沙律

Pasta, Asparagus and Vegetable Salad
蘆筍蔬菜意大利麵沙律

Artichoke, Lentil and Smoked Duck Breast Salad
朝鮮薊扁豆煙鴨胸沙律

Vine Tomato and Mozzarella Cheese Salad
with Basil and Balsamic Crème
番茄芝士沙律配羅勒黑醋汁

Seafood Salad with Citrus Dressing
海鮮沙律配橘子汁

SEAFOOD ON ICE 特色海鮮

New Zealand Mussel 紐西蘭青口

Jade Sea Whelk 翡翠螺

Chilled Shrimps 凍蝦

JAPANESE COUNTER 日式吧

Assorted Deluxe Sashimi and Sushi with Condiments
精選雜錦刺身及壽司

Soba Noodles with Crab Meat 日式冷麵配蟹肉

APPETIZER 冷盤

Seafood and Dill Champagne Terrine
海鮮刁草香檳凍批

Smoked Norwegian Salmon with Capers and Horseradish
挪威煙三文魚配水瓜柳

Roasted Turkey and Festive Cold Cut Platter
with Cranberry Sauce
燒火雞凍肉盤配金巴利汁

SOUP 湯

Seafood Chowder 海鮮周打湯

Served with selection Bread Basket 精選麵包籃

CARVING 銀爐燒烤

Roasted OP Beef Rib with Red Wine Sauce 燒有骨牛肉配紅酒汁

Roasted Christmas Turkey with Sage and Chestnut Stuffing 聖誕火雞

HOT DISHES 熱葷

Sautéed Black Mussel with White Wine Sauce
白酒炒青口

Oven Roasted Rack of Lamb with Provencal Herb Crust
焗香草羊扒

Pan-Seared Salmon Fillet with Shallot Chive Butter Sauce
香煎三文魚配乾蔥牛油汁

Indian Beef Curry with Rice
印度咖喱牛肉配白飯

Steamed Whole Garoupa with Ginger, Coriander and Spring Onion
清蒸原條石斑

Sweet and Sour Chicken
鳳梨咕嚕雞球

Braised E-fu noodle with Black Truffle Sauce
黑松露鮮菌炆伊麵

Sautéed Garden Vegetables
田園時蔬

DESSERT 甜品

Fresh Sliced Fruit Platter 鮮果拼盤

Forest Berry Cheese Cake 醬果森林芝士蛋糕

Chocolate Chestnut Yule Log Cake 朱古力栗子樹頭餅

Mini Mince Pie 迷你免治批

Christmas Pudding with Brandy Sauce 聖誕布甸配拔蘭地汁

Sweetened Red Bean Cream 紅豆沙

Christmas Cookies 聖誕曲奇餅

Extra Chocolate Cake 特濃朱古力蛋糕

Cinnamon and Ginger Panna Cotta 薑味肉桂奶凍

Apple Strudel 焗蘋果卷

Champagne Mousse with Mandarin and Caramel Crunchy Cake
香檳慕絲配柑橘焦糖蛋糕

Coffee or Tea 咖啡或茶

HK\$728 每位
per person

3 hours of unlimited serving of soft drinks and orange juice

3小時無限暢飲汽水及橙汁

10% service charge per person 另設加一服務費

2026 Christmas Set Dinner 2026 聖誕晚宴套餐

APPETIZER 頭盤

Lukewarm Prawns Salad

Goat Cheese, Mesclun Green, Maple Grapefruits Vinaigrette
大蝦沙律

(羊奶芝士、田園沙律、楓糖柚子醋汁)

SOUP 湯

Wild Mushroom Cream Soup with
Black Truffle and Porcini Crouton
野菌忌廉湯配松露及牛肝菌包粒

HK\$688 每位
per person

3 hours of unlimited pouring of soft drink and chilled orange juice 3小時無限暢飲汽水及橙汁

10% service charge per person 另設加一服務費

MAIN COURSE 主菜

Pan-seared Salmon Fillet

Creamy Mashed Potatoes, Roasted Cauliflower,
Lemon Butter Sauce

香煎三文魚柳配檸檬牛油汁(薯蓉、烤椰菜花)

Or 或

Roasted US Strip Loin

Thyme Roasted Potatoes, French Beans, Glazed Carrot,
Mustard Rosemary Brown Sauce

烤美國西冷配芥末露絲瑪莉(百里香烤薯、法邊豆、蜜餞紅蘿蔔)

DESSERT 甜品

Christmas Pecan Pie, Cinnamon Cream

聖誕胡桃批配肉桂忌廉

Christmas Cookies

聖誕曲奇

Coffee or Tea 咖啡或茶