



2027 麗豪團年春茗宴 ANNUAL CELEBRATION PACKAGE 2027

一年伊始，萬象更新！踏入初春，是時候與親友或同事以豐富的美饌來迎接新一年的來臨。麗豪酒店預備了多款「團年春茗宴」，並提供多個設備齊全的宴會廳，讓大家一同慶祝過去一年的豐收及迎接新一年的來臨。

It is time to plan a joyful new year gathering and celebrate with your friends, family and colleagues. A selection of sumptuous menus is prepared for your enjoyment at Regal Riverside Hotel to ensure you a memorable evening.

Package Privileges 套餐優惠	5席或以上 5 tables or above	15席或以上 15 tables or above	20席或以上 20 tables or above
無限量供應汽水、橙汁及精選啤酒 Unlimited serving of soft drinks, chilled orange juice and house beer	2 小時 hours	3 小時 hours	4 小時 hours
奉送精選餐酒（每席1瓶） Complimentary house wine (1 bottle per table)	—	✓	✓
泊車服務（每個6小時） Free car parking spaces (6 hours for each vehicle)	3 部 cars	5 部 cars	7 部 cars
優惠價租用提供LED背景牆（只供預訂麗豪廳或聚賢廳之客戶享用） Special price for hiring LED wall as backdrop (for booking of Riverside Ballroom or The Forum)	—	HK\$7,000 租用時間8小時 for 8-hour rental	HK\$6,000 租用時間8小時 for 8-hour rental
1小時席前迎賓雜果賓治 Welcome fruit punch for an hour	✓	✓	✓
迎賓處及席上絲花擺設與全場華麗椅套 Extensive choices of elegant seat covers and silk floral centerpiece	✓	✓	✓
麻雀耍樂設施 Mahjong entertainment facilities	✓	✓	✓
免費提供音響設備 Free use of audio-visual equipment	✓	✓	✓
免費提供投影機設施 Free use of projector with screen	✓	✓	✓

條款及細則 Terms and Conditions:

- 效期由2027年1月1日至4月30日 Valid from 1 January to 30 April 2027
- 價目需另加一服務費 All prices are subject to 10% service charge
- 優惠不可與其他推廣優惠同時使用 Offers cannot be used in conjunction with other promotional offers and privileges
- 如有任何爭議，麗豪酒店保留一切最終決定權 In case of any disputes, the decision of Regal Riverside Hotel shall be final and conclusive

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) 2132 1178

✉ rrh.banquet@regalhotel.com



富貴興隆宴
PEARL

鴻運賀年金豬大拼盤
Barbecued Suckling Pig and Assorted Meat Platter

發財大好市
Braised Dried Oysters with Black Moss

櫻花蝦醬甜豆腰果蚌片蝦仁
Sautéed Sliced Clams and Shrimps with Sugar Snap Peas
and Cashew Nuts in Sakura Shrimp Sauce

財源滾滾百花球
Deep-fried Minced Shrimp Balls

紅燒海皇燴燕液
Braised Bird's Nest Broth with Assorted Seafood

翡翠蠔皇生扣六頭鮑魚
Braised Whole Six-Head Abalone with Seasonal Greens in Oyster Sauce

清蒸沙巴龍躉
Steamed Sabah Giant Grouper

玫瑰豉油雞
Poached Chicken in Supreme Soy Sauce

錦繡炒香苗
Fried Rice with Assorted Delicacies

鮑汁炆伊麵
Braised E-fu Noodles in Abalone Sauce

陳皮紅豆沙
Sweetened Red Bean Soup with Aged Mandarin Peel

步步高陞
Chinese Petits Fours

每席\$5,888 per table
(十二位用 12 persons)

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

年年有餘宴
JADE

鴻運金豬全體
Barbecued Whole Suckling Pig

發財好市大利
Braised Dried Oysters with Black Moss and Pork Tongue

如意百合蝦仁玉帶子
Sautéed Prawns and Scallops with Lily Bulbs and Mushrooms

黃金百花炸蟹鉗
Deep-fried Crab Claw Stuffed with Minced Shrimp

紅燒花膠海皇燴燕液
Braised Bird's Nest with Fish Maw and Assorted Seafood

翡翠蠔皇生扣原隻六頭鮑魚伴天白花菇
Braised Whole Six-Head Abalone with Shiitake Mushrooms
and Seasonal Greens in Oyster Sauce

清蒸沙巴老虎斑
Steamed Sabah Tiger Grouper

當紅一品脆皮雞
Roasted Crispy Chicken

富貴櫻花蝦蛋白炒飯
Fried Rice with Sakura Shrimps and Egg White

大理珍菌炆伊麵
Braised E-fu Noodles with Assorted Mushrooms

紅棗百合燉銀耳
Double-boiled Sweetened White Fungus Soup
with Red Dates and Lily Bulbs

步步高陞
Chinese Petits Fours

每席\$6,988 per table
(十二位用 12 persons)

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

大展鴻圖宴 RUBY

開運金豬全體
Barbecued Whole Suckling Pig

發財好市柱甫
Braised Dried Oysters with Black Moss and Conpoy

富豪X.O.醬碧綠帶子鮮蝦球
Sautéed Prawns and Scallops with Seasonal Greens in X.O. Sauce

百花松葉蟹鉗
Deep-fried Snow Crab Claws Stuffed with Minced Shrimp

鴻圖蟹肉蟹皇燴燕液
Braised Bird's Nest Broth with Crab Meat and Crab Roe

翡翠蠔皇生扣原隻六頭鮑魚伴花膠
Braised Whole Six-Head Abalone with Fish Maw
and Seasonal Greens in Oyster Sauce

清蒸大海星斑
Steamed Giant Garoupa

金獎茶皇燻雞
Smoked Crispy Chicken with Supreme Tea Leaves

生炒臘味糯米飯
Fried Glutinous Rice with Chinese Preserved Meats

菜遠鮮蝦水餃
Shrimp Dumplings with Seasonal Greens

陳皮紅豆沙湯圓
Sweetened Red Bean Soup with Aged Mandarin Peel
and Glutinous Rice Dumplings

步步高陞
Chinese Petits Fours

每席\$8,388 per table
(十二位用 12 persons)

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