

光芒由心

點亮佳節
*Illuminate Your Holidays
from within*



Early Bird Offer
早鳥優惠

Confirm your booking one month
in advance to enjoy a
10% service charge waiver
於一個月或以前預訂，
即享免加一服務費優惠

2026 CHRISTMAS & NEW YEAR CELEBRATIONS
聖誕及新年節慶套餐

Revel in the joy of the season at Regal Riverside Hotel with our spectacular Christmas dining packages, beginning at HK\$368 per person. By perfectly pairing time-honored holiday specialties with a vibrant selection of international dishes, we offer an idyllic setting for both festive corporate bashes and warm private celebrations.

於麗豪酒店盡享精心設計的聖誕節日佳饌及禮遇，每位只需港幣368元起。經典節慶美饌與豐富多元化的國際佳餚巧妙融合，將是舉辦企業聖誕派對及溫馨私人聚會的完美之選。

Package Privileges 套餐優惠	60 persons or up 60人或以上	120 persons or up 120人或以上	180 persons or up 180人或以上
A single Image on LED Wall as backdrop (for booking of Riverside Ballroom or The Forum) 提供LED背景牆（只供預訂麗豪廳或聚賢廳之客戶享用）	—	✓	✓
Free-flow of soft drinks and house beer for 2 hours 2小時無限量供應汽水及精選啤酒	✓	✓	✓
Complimentary house wine 奉送精選餐酒	1 bottle per table 每席1瓶	2 bottles per table 每席2瓶	2-hour free flow 無限供應2小時
Free car parking spaces (6 hours for each vehicle) 泊車服務（每個6小時）	5 cars 部	8 cars 部	10 cars 部
Party favors 派對玩意	✓	✓	✓
Free use of audio equipment and LCD projector 免費提供音響設備及投影機	✓	✓	✓
First come first serve items 先到先得項目			
Instant Photo Printing (Self-service) 即影即有相片（自助服務）	—	One piece per person 每位1張	One piece per person 每位1張
Singing System 唱歌設備	—	✓	✓
Sponsored vouchers by hotel for lucky draw 酒店贊助禮券供抽獎之用			
Complimentary one-night stay with buffet breakfast for 2 persons 免費住宿乙晚連自助早餐兩位	Standard Room 標準客房	Superior Room 高級客房	Deluxe Room 豪華客房
Dining Voucher at Regal Terrace or Avanti Pizzeria 富豪坊或意廊餐飲券	HK\$500 Value 價值	HK\$800 Value 價值	HK\$1,000 Value 價值
Mango Napoleon Cake 芒果拿破崙蛋糕	1 Pound 磅	2 Pound 磅	3 Pound 磅

Valid from 1 December 2026 to 3 January 2027
有效期由2026年12月1日至2027年1月3日

All prices are subject to 10% service charge
價目需另加一服務費

Offers cannot be used in conjunction with other promotional offers
優惠不可與其他推廣優惠同時使用

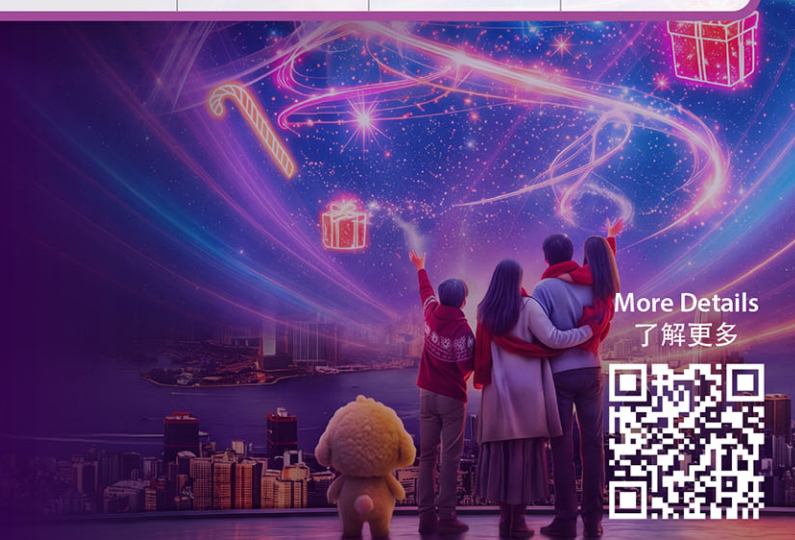
Catering Sales Office
宴會部

☎ 2132 1178

or email
或 電郵 ✉ rrh.banquet@regalhotel.com

34-36 Tai Chung Kiu Road, Shatin, Hong Kong
香港沙田大涌橋路34-36號

More Details
了解更多



2026 Christmas & New Year Lunch Buffet 2026 聖誕及新年自助午餐

COLD DISHES 冷盤

Selection of Sashimi
(Salmon, Tuna, Snapper and Sweet Shrimp)
精選刺身 (三文魚, 吞拿魚, 鯛魚及甜蝦)
Assorted Sushi
(Eel, Salmon, Crab Stick, Gunkan-maki and California Roll)
精選壽司 (鰻魚, 三文魚, 蟹棒, 軍艦壽司及加州卷)
Serve with Pickle Ginger, Wasabi and Soya Sauce
配日本酸薑, 日式芥末及醬油
Assorted Cold Cut Platter with Turkey Breast
雜錦凍肉盤拼香草燒火雞胸

GREEN OF THE WORLD 田園沙律吧

Assorted French Vegetables, Romaine Lettuce with
Cherry Tomatoes, Cucumbers, Carrot and Sweet Corn
法國雜錦鮮菜、羅馬生菜伴車厘茄, 青瓜, 甘筍及粟米粒
Served with Thousand Island Dressing, Honey Mustard
Dressing, Balsamic Vinaigrette and Olive Oil
配千島汁、蜜糖芥末汁、黑醋汁及橄欖油
Roasted Vegetables with Truffle
黑松露烤雜菜
Smoked Turkey and Peach Salad
水蜜桃煙火雞沙律
German Sausage and Cheese with Pickle Salad
德國肉腸芝士酸瓜沙律
Shrimp Salad with Pumpkin
南瓜大蝦沙律
Grilled Italian Style Cucumber and Cherry Tomato
with Olive Oil and Cheese
意式欖油青瓜車厘茄芝士沙律

SOUP 湯

Roasted Pumpkin Soup with Carrot
南瓜甘筍湯
Served with Assorted Bread and Herbs Butter
配雜錦麵包及香草牛油

HK\$468 每位
per person

Including unlimited serving of soft drinks and house beer for 3 hours 包括3小時無限供應汽水 and 精選啤酒

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 & New Year Set Lunch 2026 聖誕及新年午宴套餐

APPETIZER 頭盤

Turkey and Fruit Salad
聖誕火雞 伴鮮果沙律

SOUP 湯

Carrot and Pumpkin Cream Soup with Pan-fried Scallop
甘筍南瓜忌廉湯配香煎帶子
Served with Assorted Bread and Herbs Butter
配雜錦麵包及香草牛油

HK\$368 每位
per person

Including unlimited serving of soft drinks and house beer for 3 hours 包括3小時無限供應汽水 and 精選啤酒

10% service charge per person 另設加一服務費

CARVING STATION 精選烤肉

Roast Christmas Turkey with Cherry Red Wine Sauce
聖誕烤火雞配車厘子紅酒燒汁
Grilled Canadian Pork Loin in Prune Sauce
烤加拿大豬鞍配西梅醬

HOT DISHES 熱葷

Pan-fried Sole Fillet with Herbs Cream Sauce
香煎龍脷魚配香草忌廉汁
Baked Broccoli with Cheese in French Style
法式芝士焗西蘭花
Stir-fried Sliced Whelk with Vegetables in Regal XO Sauce
富豪XO醬螺片炒時蔬
Braised Pork Shanks with Roasted Eggplant in Red Wine Sauce
紅酒燴豬小腿配香烤茄子
Stir-fried Mussels with Peppers in Thai Style
泰式香葉辣椒炒青口
Roasted Chicken with Herbs
美式香草燒雞
Ham and Mushrooms Macaroni with Herbs Cream Sauce
火腿野菌長通粉 配香草忌廉汁
Stir-fried Potato with Black Truffle and Butter
黑松露牛油炒新薯
Fried Rice with Assorted Seafood
富豪軒海鮮炒飯

DESSERT 甜品

Christmas Log Cake 聖誕樹頭蛋糕
Christmas Stollen 傳統聖誕果子蛋糕
Chestnut Mousse Cake 栗子奶凍蛋糕
American Cheese Cake 美國芝士餅
White Chocolate Green Tea Brownie 白朱古力綠茶布朗尼
Panna Cotta with Fresh Mango 意大利香草奶凍拌鮮芒果
Bread and Butter Pudding 牛油麵包布甸
Fresh Fruit Platter 園林鮮果拼盤

Coffee or Tea 咖啡或茶

MAIN COURSE 主菜

Roasted Spring Chicken in Herbs Sauce
Served with Mashed Potatoes, Bacon and Butter Broccoli
燒春雞配香草汁伴煙肉薯蓉及牛油西蘭花
Or 或
Pan-fried Garoupa Fillet in White Wine Shallot Cream Sauce
Served with Mashed Potatoes, Bacon and Butter Broccoli
香煎石斑魚柳配乾蔥白酒忌廉汁 伴煙肉薯蓉及牛油西蘭花

DESSERT 甜品

Tiramisu
意大利芝士餅

Coffee or Tea 咖啡或茶

2026 Christmas & New Year Dinner Buffet 2026 聖誕及新年自助晚餐

COLD DISHES 冷盤

Assorted Seafood Platter
(Clams, Blue Mussels, Prawns and Sea Whelks)
雜錦凍海鮮拼盤 (鮮蜆, 澳洲藍青口, 鮮蝦及黃金螺)
Selection of Sashimi
(Salmon, Tuna, Snapper and Sweet Shrimp)
精選刺身 (三文魚, 吞拿, 鯛魚及甜蝦)
Serve with Pickle Ginger, Wasabi and Soy Sauce
配日本酸薑, 日式芥末及醬油
Assorted Cold Cut Platter with Turkey Breast
雜錦凍肉盤拼香草燒火雞胸
Smoked Salmon in Horseradish Sauce
煙三文魚配辣根汁

GREEN OF THE WORLD 田園沙律吧

Assorted French Vegetables, Romaine Lettuce with
Cherry Tomatoes, Cucumbers, Carrot and Sweet Corn
法國雜錦鮮菜、羅馬生菜伴車厘茄, 青瓜, 甘筍及粟米粒
Served with Thousand Island Dressing, Honey Mustard
Dressing, Balsamic Vinaigrette and Olive Oil
配千島汁、蜜糖芥末汁、黑醋汁及橄欖油
Roasted Vegetables with Truffle
黑松露烤雜菜
Smoked Turkey and Peach Salad
水蜜桃煙火雞沙律
German Sausage and Cheese with Pickle Salad
德國肉腸芝士酸瓜沙律
Shrimp Salad with Pumpkin
南瓜大蝦沙律
Grilled Italian Style Cucumber and Cherry Tomato
with Olive Oil and Cheese
意式欖油青瓜車厘茄芝士沙律

SOUP 湯

Lobster Bisque
干邑龍蝦湯
Served with Assorted Bread and Herbs Butter
配雜錦麵包及香草牛油

HK\$588 每位
per person

Including unlimited serving of soft drinks and house beer for 3 hours 包括3小時無限供應汽水和精選啤酒
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 & New Year Set Dinner 2026 聖誕及新年晚宴套餐

APPETIZER 頭盤

Smoked Salmon with Turkey and Fresh Fruit Salad
煙三文魚 伴聖誕火雞鮮果沙律

SOUP 湯

Lobster Bisque with Crab Meat
蟹肉龍蝦忌廉湯
Served with Assorted Bread and Herbs Butter
配雜錦麵包及香草牛油

HK\$468 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

CARVING 精選烤肉

Roast Christmas Turkey with Cherry Tomato in Red Wine Sauce
聖誕烤火雞 配車厘子紅酒燒汁
Grilled Sirloin Steak with Black Pepper Reduction
and English Mustard
海鹽烤西冷牛扒 配黑椒燒汁及英式芥末

HOT DISHES 熱葷

Pan-fried Sole Fillet with Herbs Cream Sauce
香煎龍躉魚 配香草忌廉汁
Roasted Duck Breast in Dark Cherry Sauce
燒鴨胸配黑櫻桃汁
Stir-fried Seasonal Vegetables with Mushrooms in Abalone Sauce
鮑汁鮮菌燴時蔬
Roasted Lamb Chops Served with Herbs and Grilled Eggplants
香草燒羊扒配香烤茄子
Malaysian Beef with Potatoes
馬來椰汁咖哩牛肉
Roasted Chicken with Herbs
美式香草燒雞
Ham and Mushrooms Macaroni with Herbs Cream Sauce
火腿野菌長通粉 配香草忌廉汁
Stir-fried Potato with Black Truffle and Butter
黑松露牛油炒新薯
Fried Rice with Assorted Seafood in Regal XO Sauce
富豪XO醬海鮮炒飯

DESSERT 甜品

Christmas Log Cake 聖誕樹頭蛋糕
Christmas Stollen 傳統聖誕果子蛋糕
Baked Christmas Cookies 焗聖誕曲奇餅
Orange Chocolate Mousse Cake 香橙朱古力奶凍蛋糕
White Chocolate Green Tea Mousse 白朱古力綠茶奶凍
Dried Fruit Pudding 聖誕乾果布甸
Tiramisu 意大利芝士餅
Orange Crème Brûlée 法式香橙焦糖布甸
Bread Pudding 麵包布甸
Fresh Fruit Platter 園林鮮果拼盤

Coffee or Tea 咖啡或茶

MAIN COURSE 主菜

American Angus Rib-eye Steak in Port Wine Sauce
Served with Broccoli and Grilled New Potatoes with Garlic
烤美國安格斯肉眼牛扒配砵酒汁伴牛油西蘭花及蒜燒新薯
Or 或
Pan-fried Sea Bass in Basil Sauce
Served with Tomato and Grilled New Potatoes with Garlic
香煎海鱸魚配羅勒醬伴扒蕃茄蓉及蒜燒新薯

DESSERT 甜品

Raspberry Chocolate Cake with Mango
and Passion Fruit Sauce
紅莓朱古力蛋糕配芒果熱情果汁

Coffee or Tea 咖啡或茶