

# Full Moon / Hundred Days Celebration Dinner 2023

## 2023 兔年滿月 / 百日晚宴

富豪香港酒店為你們一一妥善安排，務求令所有來賓擁有一個難忘的晚上  
查詢詳情及訂座，請與宴會營業部聯絡  
電話2837 1618，電郵地址：[rhk.banquet@regalHotel.com](mailto:rhk.banquet@regalHotel.com)

Regal Hongkong Hotel is definitely your best choice for your Annual / Spring Celebration  
For enquiry or reservation, please do not hesitate to contact the Catering Department  
at (852) 2837 1618 or email to [rhk.banquet@regalhotel.com](mailto:rhk.banquet@regalhotel.com).

### Menu 菜譜

虎虎生風宴	Menu A
虎躍龍騰宴	Menu B
虎超龍驤宴	Menu C

### Price 價目

HK\$6,888
HK\$7,888
HK\$8,888

#### With booking of 6 tables or above, you can enjoy the following privileges:

- Complimentary Backdrop with English letterings.
- Complimentary corkage for self-brought spirits or wines (one bottle per table)
  - Pre-dinner welcome fruit punch for one hour
    - Complimentary mahjong facilities
  - Chinese tea and condiments throughout dinner
    - Flower arrangement on each dining table
- Invitation cards and envelopes (printing not included)
- Complimentary car parking coupon (1 hour per table)
- Complimentary table cloths and seat covers for banquet chairs
  - Free Wi-Fi Broadband Access

#### Extra privilege for booking of 10 tables or above:

- Complimentary 5 –pounds of 3D fresh fruit cream cake  
(Confirmation must be placed at least 7-days prior to event date with deposit settled)
- Special rate at HK\$2,000 net to enjoy designated photo booth service for 1.5 hours

#### 凡惠顧六席或以上可享下列各項優惠：

- 禮堂牌匾佈置配英文字
- 自攜洋酒免開瓶費(每席乙瓶)
- 免費提供席前雜果賓治 (一小時)
  - 免費提供麻雀耍樂
  - 免費提供香茗及茶芥
  - 每席花卉擺設
- 精美邀請咭及信封 (不包括印刷)
- 免費泊車服務 (每席一小時)
- 奉送全場拾布及椅套佈置
- 免費供應場內Wi-Fi上網

#### 凡惠顧十席或以上除享有上述優惠外， 更可額外享有：

- 奉送5磅3D立體Q版虎型鮮忌廉蛋糕  
(須最少於一星期前確認並已交付訂金)
- 以超值優惠價港幣\$2,800元正享用指定公司1.5小時自助照相亭服務

✦ Banquet room(s) will be ready from 6:00 pm onwards 宴會廳由下午六時起恭候

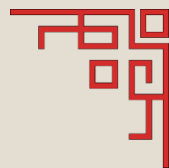
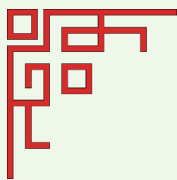
✦ All prices are 10% service charge applies 所有價目均另加一服務費

✦ Minimum charge applies on specific dates 各宴會廳均設有最低消費，詳情請向宴會部查詢

✦ Packages are not applicable in conjunction with other privileges 此優惠不可與其他推廣優惠及貴賓卡同時使用

✦ Privileges are not applicable for confirmed banquet event(s) 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

✦ Should a dispute arise, Regal Hongkong Hotel reserves the right to arbitrate the final decision 以上所有資料，以酒店最後公佈為準



## MENU A

五彩大滿盤

Barbecued and Marinated Meat Platter

XO 醬翡翠帶子蝦仁

Sautéed Scallops and Shrimps with Vegetables in XO Sauce

蟲草花杞子燉雞湯

Double-boiled Chicken Soup with Cordyceps Flower

蠔皇鮑螺片扣天白菇

Braised Sea Whelk Slices and Mushroom with Oyster Sauce

清蒸沙巴龍躉

Steamed Fresh Giant Sabah Grouper

脆皮蔥油雞

Deep-fried Crispy Chicken with Spring Onion

飄香荷葉飯

Fried Rice in Lotus Leaf

蠔皇野菌炆伊麵

Braised E-fu Noodle with Wild Mushroom in Oyster Sauce

南瓜珍珠露

Sweetened Pumpkin Cream with Sago

腰果酥拼椰汁紅豆糕

Baked Cashew Nut Pastry and Red Bean Pudding with  
Coconut Cream

**每席港幣\$6,888元 (供12位用)**

包括隨意添飲汽水、橙汁及特選啤酒3小時

HK\$6,888 plus 10% service charge per table of 12 persons  
inclusive of soft drinks, chilled orange juice & house beer for 3  
hours

## MENU B

福祿金豬大滿盤

Barbecued Suckling Pig and Marinated Meat Platter

碧綠鮮百合蚌仁帶子

Sautéed Scallops and Clams and Fresh Lily Bulbs with  
Vegetables

黃金百花脆蟹鉗

Deep-fried Crab Claw with Minced Shrimp

雲腿金瑤扒雙蔬

Braised Twin Vegetables with Yunnan Ham Slices and  
Shredded Conpoy

菜膽雪棗響螺燉雞

Double-boiled Chicken Soup with Sea Whelk, Dates and  
Cabbage

蠔皇天白菇扣鮑片

Braised Abalone Slices and Mushroom with Oyster Sauce

清蒸大老虎斑

Steamed Fresh Tiger Grouper

金獎茶皇雞

Smoked Chicken with Tea Leaves Flavor

福建炒飯

Fried Rice "Fukien" Style

蝦籽珍菌炆伊麵

Braised E-fu Noodle with Wild Mushroom and Shrimp Roe

冰花蘆薈燉銀耳

Double-boiled Snow Fungus and Aloe Vera

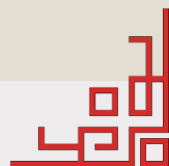
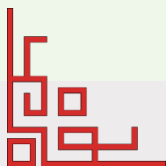
美點雙輝

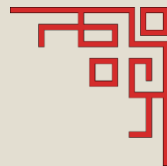
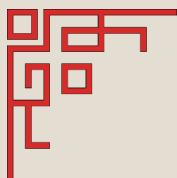
Chinese Petits Fours

**每席港幣\$7,888元 (供12位用)**

包括隨意添飲汽水、橙汁及特選啤酒3小時

HK\$7,888 plus 10% service charge per table of 12 persons inclusive  
of soft drinks, chilled orange juice & house beer for 3 hours





## MENU C

鴻運乳豬全體

Barbecued Whole Suckling Pig

西蘭花蝦球炒帶子

Sautéed Scallops and Prawns with Broccoli

百花炸釀蟹鉗

Deep-fried Crab Claws Stuffed with Minced Shrimp

發財好市大利

Braised Marrow Stuffed with Dried Oysters, Pig  
Tongue and Sea Moss

姬松茸海參燉螺頭

Double-boiled Sea Whelk Soup with Agaricus

六頭原隻鮑魚扣鵝掌

Braised Whole Abalone and Goose Webs with Seasonal  
Vegetables

清蒸海老虎斑

Steamed Fresh Tiger Grouper

當紅炸子雞

Deep-fried Crispy Chicken

臘味糯米飯

Steamed Glutinous Rice with Assorted Preserved Meats

金瑤海味炆伊麵

Braised E-fu Noodles with Dried Seafood and Crispy  
Conpoy

冰花百合燉桃膠

Double-boiled Lily Bulbs with Peach Resin

腰果酥拼杞子桂花糕

Baked Cashew Nut Pastry and Sweet Osmanthus and  
Lycium Barbarum Fruits Pudding

**每席港幣\$9,888元(供12位用)**

包括隨意添飲汽水、橙汁及特選啤酒3小時

HK\$9,888 plus 10% service charge per table of 12 persons inclusive  
of soft drinks, chilled orange juice & house beer for 3 hours

*10% service charge applies for all menus*

以上價目均另收加一服務費

