

## Annual / Spring Dinner Party 2022 2022 週年/春節聯歡晚宴

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

七星拱照宴	Menu A
八星報喜宴	Menu B
九禧臨門宴	Menu C
十全十美宴	Menu D

### Price 價目

HK\$6,888
HK\$7,688
HK\$9,388
HK\$10,388

#### **With booking of 10 tables or above, you can enjoy the following privileges:**

- Complimentary backdrop with English letterings
- Complimentary corkage for self-brought spirits or wines (1 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 seat covers for banquet chairs

#### **Extra privilege for booking of 15 tables or above:**

- Complimentary dinner buffet voucher for 2 persons at Cafe Rivoli as raffle prize
- Special rate at HK\$2,000 net to enjoy designated photo booth service for 1.5 hours

#### **凡惠顧十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 (每席一瓶)
- 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)
  - 奉送全場椅套佈置

#### **凡惠顧十五席或以上除享有上述優惠外， 更可額外享有:**

- 御花園咖啡室自助晚餐兩位作抽獎之用
- 以超值優惠價港幣2,000元享用指定公司1.5小時自助照相亭服務

✧ Banquet room(s) will be ready from 6pm 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**  
**七星拱照宴**

潮粵大拼盤  
Barbecued and Marinated Meat Combination

碧綠蚌片蝦仁  
Sautéed Clam Slice and Shrimp with Vegetable

紅燒海味瑤柱羹  
Thickened Broth with Dried Seafood and Shredded Conpoy

蠔皇天白花菇扣玉掌  
Braised Chinese Mushroom and Goose Web  
with Oyster Sauce

清蒸沙巴龍躉  
Steamed Fresh Giant Grouper

玫瑰豉油雞  
Marinated Chicken with Soy Sauce

蒜香海皇炒飯  
Fried Rice with Diced Seafood and Garlic

韭黃鮮菇炆伊麵  
Braised E-fu Noodle with Mushroom and Chive

陳皮紅豆沙  
Sweetened Red Bean Cream with Dried Tangerine Peel

美點雙輝  
Chinese Petit Fours

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**  
**八星報喜宴**

乳豬大拼盤  
Barbecued Suckling Pig and Marinated Meat Platter

翡翠珊瑚蚌蝦球  
Sautéed Clam and Prawn with Vegetable

荔芋帶子盒  
Deep-fried Mashed Taro Stuffed with Diced Scallop

發財好市大利  
Braised Marrow Stuffed  
with Dried Oyster, Pig Tongue and Sea Moss

花膠海味羹  
Dried Seafood Broth with Fish Maw

碧綠鮮鮑片扣玉掌  
Braised Abalone Slice with Vegetable and Goose Web in  
Oyster Sauce

清蒸老虎斑  
Steamed Fresh Tiger Grouper

蒜香脆皮雞  
Deep-fried Crispy Chicken with Garlic

臘味糯米飯  
Steamed Glutinous Rice with Assorted Preserved Meat

野菌炆伊麵  
Braised E-fu Noodle with Wild Mushroom  
in Oyster Sauce

生磨合桃露  
Sweetened Walnut Cream

美點雙輝  
Chinese Petit Fours

每席港幣7,688元(供12位用)  
包括隨意添飲汽水、橙汁及特選啤酒3小時  
HK\$7,688 plus 10% service charge per table of 12 persons inclusive  
of soft drinks, chilled orange juice & house beer for 3 hours

**MENU C**

**九喜臨門宴**

鴻運乳豬全體

Barbecued Whole Suckling Pig

西蘭花蝦球炒帶子

Sautéed Scallop and Prawn with Broccoli

百花炸釀蟹鉗

Deep-fried Crab Claw Stuffed with Minced Shrimp

發財好市大利

Braised Marrow Stuffed

with Dried Oyster, 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 Web  
with Seasonal Vegetable

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 Meat

金瑤海味炆伊麵

Braised E-fu Noodle

with Dried Seafood and Crispy Conpoy

冰花百合燉桃膠

Double-boiled Lily Bulb with Peach Resin

美點雙輝

Chinese Petit Fours

**每席港幣9,388元(供12位用)**

包括隨意添飲汽水、橙汁及特選啤酒3小時  
HK\$9,388 plus 10% service charge per table of 12 persons inclusive  
of soft drinks, chilled orange juice & house beer for 3 hours

**MENU D**

**十全十美宴**

金豬大紅袍

Barbecued Whole Suckling Pig

翡翠夏果炒蝦球

Sautéed Prawn with Macadamia Nut and Vegetable

香酥鵝肝花姿蟹鉗

Deep-fried Crab Claw Stuffed

with Goose Liver and Minced Cuttlefish

發財好市大利柱甫

Braised Marrow Stuffed with Whole Conpoy,  
Dried Oyster, Pig Tongue and Sea Moss

日月貝金腿螺頭燉花膠

Double-boiled Sea Whelk Soup

with Fish Maw and Dried Moon Scallop

or 或

蟹肉燴燕窩羹

Braised Bird's Nest Soup with Crab Meat

六頭原隻鮑魚扣鵝掌

Braised Whole Abalone and Goose Web  
with Seasonal Vegetable

清蒸海星斑

Steamed Fresh Spotted Grouper

金獎茶皇燻雞

Smoked Crispy Chicken with Supreme Tea Leaf

富貴櫻花蝦蛋白炒飯

Fried Rice with Dried Baby Shrimp and Ham

黑松露什菌炆伊麵

Braised E-fu Noodle with Assorted Mushroom  
in Black Truffle Essence

冰花雪蛤燉紅蓮

Double-boiled Harsmar with Lotus Seed and Red Date

鮮果拼盤

Seasonal Fresh Fruit Platter

**每席港幣10,388元(供12位用)**

包括隨意添飲汽水、橙汁、特選啤酒及指定紅白酒3小時  
HK\$10,388 plus 10% service charge per table of 12 persons inclusive  
of soft drinks, chilled orange juice, house beer, house red and white wine  
for 3 hours

*10% service charge applies for all menus*

以上價目均另收加一服務費