





Mini Party Package @Le Soleil 2025 Le Soleil 迷你派對精選套餐 2025

A Hong Kong branch of the popular award-winning San Francisco restaurant. Located on The Royal Garden's third floor mezzanine level and overlooking the atrium's greenery and water features, Le Soleil offers Vietnamese cuisine with a touch of Asian-fusion. It offers a medley of tastes and flavors.

Open daily for lunch, afternoon tea and dinner.

\$608 per person - 2 hours Free Flow with Selected Drinks and Canapes for sharing (Minimum for 20 persons) 每位\$608 - 2 小時無限暢飲及分享小食 (人數最少20位)

Canape 西式小點

Duck Foie Gras Brioche
Dragon Fruit and Pineapple Salad
Parma Ham and Melon Skewer
Smoked Salmon with Asparagus
French Baked Apple Tartlet
Mixed Berries Yoghurt Cake
Fresh Fruit Napoleon

鴨肝多士 火龍果菠蘿沙律 帕爾馬火腿香瓜串 煙三文魚配蘆筍 焗法式迷你蘋果撻 雜莓乳酪蛋糕 鮮果拿破崙

Unlimited Refill Beverage 飲品

Selected White Wine, Red Wine, Bottled Beer Chilled Orange Juice, Soft Drink 精選白酒、紅酒、啤酒 凍橙汁、汽水飲品

Available till 30 December 2025. 供應期至 2025 年 12 月 30 日。

For more details and reservations, please contact our Le Soleil service team at

Tel.: (852) 2733 2033 E-mail: lesoleil@rghk.com.hk

The price is subject to 10% service charge. 另加一服務費

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感,請直接與本餐廳職員聯絡。 Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift card. 此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。





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Private Celebration Party from 40 guests

私人派對 (人數40位起)

Lunch 午餐

Weekdays平日

Minimum Charge HK\$20,000 最低消費由港幣\$20,000起 Weekends/ Public Holidays週末/公共假期 Minimum Charge HK\$25,000 最低消費由港幣\$25,000起

> Dinner 晚餐 Weekdays平日

Minimum Charge HK\$30,000 最低消費由港幣\$30,000起 Weekends/ Public Holidays週末/公共假期 Minimum Charge HK\$35,000 最低消費由港幣\$35,000起



De Soleil

Set Lunch Menu午宴- 套餐

Starting from 每位港幣\$518 起

Buffet Lunch午宴 - 自助餐

Starting from 每位港幣\$638 起

Set Dinner Menu晚宴 – 套餐

Starting from 每位港幣\$698 起

Buffet Dinner 晚宴 - 自助餐

Starting from 每位港幣\$848 起

Beverage Package 飲品套餐

Free-flow soft drinks, chilled orange juice and house beers

無限供應汽水,冰鮮橙汁及指定啤酒

- 3 hours at HK\$120, 3小時, 每位港幣\$ 120

Free-flow soft drinks, chilled orange juice, house beers and house wines

無限供應汽水,冰鮮橙汁,指定啤酒及指定餐酒

- 3 hours at HK\$200, 3小時, 每位港幣\$ 200

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Available until 20 December 2025. 供應期至2025年12月20日。

Other menus and packages are available for different occasions. 視乎客人需要,個別菜譜亦可提供。
Subject to hotel availability. 視乎酒店供應而定。

The Royal Garden reserves the right to exercise the final decision in case of any dispute. 帝苑酒店可有最終決定權。

For more details and reservations, please contact our Le Soleil service team at Tel.: (852) 2733 2033 E-mail: lesoleil@rghk.com.hk



Private Event Set Lunch Menu 私人派對午餐菜譜

Appetizers Combination

Crispy-fried Saigon Spring Roll 香脆西貢春卷 Deep-fried Shrimp Cake 越南脆炸蝦餅 Vietnamese Cabbage and Chicken Salad 越式牙車快沙律

Main Course

Stir-fried Tiger Prawn with Curry Sauce 越式咖喱炒老虎蝦 Oven Roasted Spring Chicken Vietnamese Style 越式烤春雞 Grilled Pork Chop with Lemongrass 越南香茅豬扒

Noodles or Fried Rice

Vietnamese Beef Noodles in Supreme Soup 越南生熟牛肉、牛筋湯金邊粉 Or 或 Shrimp Head Oil Seafood Noodles in Tomato Soup 蝦頭油海鮮番茄湯米線 Or 或

Fried Rice with Crab Meat 生 拆 蟹 肉 炒 飯

Desserts

Coconut Layer Cake, Butterfly Cookie and
Blueberry Cheesecake
越南拉椰糕、蝴蝶酥、藍莓芝士餅

每位 HK\$518 per person





Private Event Lunch Buffet Menu 私人派對自助午餐菜譜

Appetizers 前菜

Crispy-fried Saigon Spring Rolls 香脆西貢春卷 Vietnamese Cabbage & Chicken Salad 越式牙車快沙律 Green Papaya Salad with Roasted Beef 青木瓜燒牛肉沙律 Deep-fried Chicken Wings with Lemongrass and Butter 越式香茅牛油雞翼 Steamed Rice Flour Roll with Minced Pork and Dried Shrimps 越式蒸粉包 Deep-fried Shrimp Cake 脆炸魚餅

Soup 湯

Crab Meat and Asparagus Soup with Garlic 蒜香蟹皇露筍羹

Hot Dishes 熱盤 Braised Ox Tail with Lemongrass and Tomatoes

香茅鮮茄牛尾煲
Stir-fried Soft Shell Crab with Salted Egg Yolk
鹹香軟殼蟹
Fried Vietnamese Live Shrimps in "Halong Bay Style"
夏龍灣炒海蝦
Roasted French Spring Chicken with Vietnamese Herbs
五味燒法國春雞
Stir-fried Baby Cabbage
越式炒椰菜苗





Fried Rice with Shrimp Paste, Seafood and Pineapple 菠蘿海鮮蝦醬炒飯

Desserts 甜品

Fresh Fruit Platter

鮮果併盤

Black Glutinous Rice with Fresh Mango in Coconut Sauce

椰汁香芒黑糯米

Mini Fruit Tart

洣 你 鮮 果 撻

Coconut Layer Cake

越南拉椰糕

The Royal Garden Butterfly Cookies

帝苑蝴蝶酥

Mini Mango Napoleon

迷你芒果拿破崙

Tiramisu

意大利芝士蛋糕

每位 HK\$638 per person



Private Event Set Dinner Menu

私人派對晚餐菜譜

Appetizers Combination

Crispy-fried Saigon Spring Roll 香脆西貢春卷 Rice Paper Roll with Grilled Shrimps 烤蝦米紙卷 Green Papaya Salad with Sakura Shrimps and Vietnamese Sausages 扎肉櫻花蝦青木瓜沙律

Main Course

Stir-fried Boston Lobster with
Peppercorn and Lemongrass (Half Piece)
香茅胡椒炒龍蝦(半隻)
Oven Roasted Spring Chicken Vietnamese Style
越式烤春雞
Baked Cod Fillet with Mango Sauce
香芒焗銀鱈魚

Noodles or Fried Rice

Vietnamese Beef Noodles in Supreme Soup 越南生熟牛肉、牛筋湯金邊粉 Or 或 Shrimp Head Oil Seafood Noodles in Tomato Soup 蝦頭油海鮮番茄湯米線

Or 或

Fried Rice with Seafood, Pineapple and Shrimp Paste 菠 蘿 海 鮮 蝦 醬 炒 飯

Desserts

Coconut Layer Cake, Fresh Fruit Napoleon & Fresh Mango wrapped with Coconut Jelly 越南拉椰糕、鮮果拿破崙、芒果腸粉

每位 HK\$698 per person





Private Event Dinner Buffet Menu 私人派對自助晚餐菜譜

Appetizers 前菜

Trispy-fried Saigon Spring Roll
香脆西貢春卷
Pomelo Salad with Scallops, Squid & Shrimps
帶子、魷魚、鮮蝦柚子沙律
Vietnamese Cabbage and Chicken Salad
越式牙車快沙律
Green Papaya Salad with Roasted Beef
青木瓜燒牛肉沙律
Deep-fried Chicken Wings with Lemongrass and Butter
越式香茅牛油雞翼
Steamed Rice Flour Roll with Minced Pork and Dried Shrimps
越式蒸粉包
Deep-fried Fish Cake
脆炸魚餅

Soup 湯

Crab Meat and Asparagus Soup with Garlic 蒜香蟹皇露筍羹

Hot Dishes 熱盤

Braised Ox Tail with Lemongrass and Tomatoes 香茅鮮茄牛尾煲 Stir-fried Live Crab with Peppercorn and Lemongrass 香茅胡椒炒蟹 Roasted French Spring Chicken with Vietnamese Herbs 五味燒法國春雞 Roasted Lamb Chops with Lemongrass and Butter 香茅牛油焗羊扒 Stir-fried Baby Cabbage 越式炒椰菜苗

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Fried Rice with Seafood 海鮮炒飯

Carving Trolley 烤肉車

Roasted Suckling Pig 越式燒乳豬

Desserts 甜品

每位 HK\$848 per person