



## 2020 滿月或百日宴自助餐

### FULL MOON OR 100 DAYS CELEBRATION BUFFET PACKAGE 2020

凡惠顧 50 位以上，即可享有以下優惠：

The following privileges for bookings with 50 persons or above:

- 紅雞蛋 (每位 1 件)  
Complimentary Red Egg (one piece per person)
- 每席自攜洋酒免收開瓶費乙枝  
Free corkage for one bottle of self-brought in liquor per table of 12 persons
- 奉送邀請咭 (每席六套, 不包括印刷)  
Complimentary invitation cards (6 pieces per table of 12 persons, excluded printing)
- 免費泊車位 (每三席乙個)  
Complimentary one car park space for every three tables of 12 persons each

凡惠顧 80 位以上，更可享受以下升級優惠：

For party of 80 persons or above, you may enjoy the followings upgrade privileges:

- 精美嘉賓題名冊乙本  
Guest registration book
  - 宴會廳氣球佈置  
Complimentary balloon decoration
  - 3 小時席間無限量供應汽水、凍橙汁、指定啤酒及紅、白餐酒  
3-hour free flow of soft drinks, chilled orange juice, selected beer, house red and white wine
  - 奉送 3 磅生日蛋糕  
Complimentary 3 pounds of Birthday cake for 100 Days Dinner
- ❖ 如有任何爭議，帝苑酒店保留最終之決定權。  
The Royal Garden reserves the right of final decision in case of any dispute.
- ❖ 以上資料如有更改，恕不另行通知。  
Promotional offer is subject to change without prior notice.

午餐可享有 10% 的折扣優惠

Lunch Reception can enjoy 10% off discount offers.

如欲查詢更多資料和預訂，請與宴會部聯絡：

For more details and reservations, please contact our Banquet Sales Team at

☎ Tel: (852) 2733 2010 / 2733 2032    ✉ E-mail: bqttoff@rghk.com.hk



## **Buffet Menu 自助餐菜譜 (A)**

### **Appetizers and Salads**

Chilled Shrimp, Brown Crab and Mussel on Ice  
Tuna Salad "Nicoise"  
Smoked Salmon with Condiments  
Vietnamese Sausage and Chicken Salad  
Soba Noodle with Seaweed  
Chinese Cold Meat Combination  
Waldorf Salad  
Grill Pineapple with Balsamic  
Frisee, Romaine Lettuce  
Lolla Rossa, Beetroot  
Cucumber, Sweet Corn, Carrot  
Tomato, Red Kidney Bean

### **Dressings and Condiments**

French, Thousand Island, Italian, Caesar Dressing  
Bacon, Croutons, Spring Onion and Cheese

### **Soup**

Minced Beef Broth with Egg White (Served with Selection of Bread)

### **Hot Dishes**

Pan-fried Sole Fillet with Lemon Butter Sauce  
Braised Lamb Shank with Red Wine  
Chicken Piccata with Tomato Salsa  
Pan-fried Pork and Lotus Root Cake  
Stir-fried Beef Stripe with Mushrooms and Bell Pepper  
Sautéed Seasonal Vegetable with Oyster Sauce  
Braised E-fu Noodles with Straw Mushroom  
Fried Rice with Egg White and Diced Vegetable

### **Carving Station**

Roasted Australian Sirloin of Beef with Mushroom and Gravy Sauce

### **Desserts**

Fresh Sliced Fruits  
Selection of French Pastries  
Mango Mousse Cake  
Chocolate Truffle Cake  
Tiramisu  
Bread and Butter Pudding

### **頭盤及沙律**

凍蝦、凍蟹、青口  
吞拿魚沙律  
煙三文魚  
札肉雞絲沙律  
日式冷麵  
中式凍肉拼盤  
華都夫沙律  
扒意大利醋菠蘿  
鬚苣、羅文生菜  
紅葉萵苣、紅葉頭  
青瓜、甜粟米、甘筍  
番茄、紅腰豆

### **醬汁及配料**

法式、千島、意式、凱撒沙律汁  
煙肉、麵包粒、幼蔥、芝士

### **湯**

西湖牛肉羹

### **熱盤**

香煎腩利魚柳配檸檬牛油汁  
紅酒燴羊膝  
香煎比吉打雞胸伴番茄辣醬  
香煎豬肉蓮藕餅  
雙菇彩椒炒牛柳條  
蠔油炒時蔬  
乾燒伊府麵  
蛋白蔬菜粒炒飯

### **燒烤**

燒澳洲西冷牛扒配白菌及燒汁

### **甜品**

八彩鮮果併盤  
法式甜點  
芒果慕絲蛋糕  
朱古力蛋糕  
意大利軟芝士餅  
牛油麵包布甸

Coffee or Tea 咖啡或茶

**每位港幣淨價 HK\$628 net per person**

已包括加一服務費及 2 小時席間無限量供應汽水、凍橙汁、指定啤酒

Including 10% service charge and 2 hours of unlimited supply of soft drinks, chilled orange juice, selected beer.

(For minimum guarantee of 50 persons. 最少 50 位起。)

(Menu is subject to change without prior notice. 菜式或略有改動，恕不另行通知。)



## **Buffet Menu 自助餐菜譜 (B)**

### **Appetizers and Salads**

Chilled Shrimp, Brown Crab and Mussel on Ice  
Smoked Salmon with Condiments  
Grill Pineapple with Balsamic  
Tomato Salad  
Tuna Fish Salad  
Thai Vermicelli with Pork and Shrimp Salad  
Chinese Barbecued Meat Platter  
Macaroni with Crab Meat Stick and Egg Mayonnaise Salad  
Grilled Vegetable salad  
Frisee, Romaine Lettuce  
Lolla Rossa, Beetroot  
Cucumber, Sweet Corn, Carrot  
Tomato, Red Kidney Bean

### **Dressings and Condiments**

French, Thousand Island and Italian Dressings, Caesar Dressing  
Bacon, Croutons, Spring Onion and Cheese

### **Soup**

Boston Clam Chowder with Sweet Corn (Served with Selection of Bread)

### **Hot Dishes**

Poached Pork Knuckles and Assorted Sausage with Cabbage and Potatoes  
Sole Fillet Rolls Stuffed with Shrimp Mousse, Lobster Sauce  
Grilled Spring Chicken Flavoured with Rosemary  
Tandoori Chicken with Roti  
Sweet and Sour Pork  
Stir-fried Chinese Vegetables  
Fried Rice with Dried Scallop, Egg White and Crispy Rice  
Fried Noodle with Shredded Pork in Soy Sauce

### **Carving Station**

Roasted Australian Rib Eye of Beef with  
Black Pepper Sauce and Gravy Sauce

### **Dessert**

Fresh Sliced Fruit  
Assorted French Pastries  
Apple Strudel with Vanilla Sauce  
Crème Caramel  
Chocolate Mousse Cake  
Tiramisu  
Sweetened Red Bean Cream with Lily Bulb and Lotus Seed

### **頭盤及沙律**

凍蝦、凍蟹、青口  
煙三文魚  
扒意大利醋菠蘿  
番茄沙律  
吞拿魚沙律  
泰式粉絲豬肉蝦沙律  
帝苑燒味拼盤  
蟹柳通粉沙律  
扒雜菜  
鬚苣、羅文生菜  
紅葉萵苣、紅葉頭  
青瓜、甜粟米、甘筍  
番茄、紅腰豆

### **醬汁及配料**

法式、千島、意式、凱撒沙律汁  
煙肉、麵包粒、幼蔥、芝士

### **湯**

波士頓蜆肉周打湯

### **熱盤**

德國豬手併各式香腸  
釀龍脷柳卷配龍蝦汁  
香草扒春雞  
印式烤雞配印度薄餅  
甜酸咕嚕肉  
中式炒翡翠  
瑤柱蛋白鍋巴炒飯  
豉油王肉絲炒麵

### **燒烤**

燒澳洲肉眼牛扒配黑椒汁及燒汁

### **甜品**

八彩鮮果拼盤  
法式甜點  
蘋果卷配雲呢拿汁  
法式焦糖燉蛋  
朱古力慕絲蛋糕  
意大利軟芝士餅  
蓮子百合紅豆沙

Coffee or Tea 咖啡或茶

**每位港幣淨價 HK798 net per person**

已包括加一服務費及 2 小時席間無限量供應汽水、凍橙汁、指定啤酒  
Including 10% service charge and 2 hours of unlimited supply of soft drinks, chilled orange juice, selected beer

(For minimum guarantee of 50 persons. 最少 50 位起。)

(Menu is subject to change without prior notice. 菜式或略有改動，恕不另行通知。)



## **Buffet Menu 自助餐菜譜 (C)**

### **Appetizers and Salads**

Snow Crab Leg, Blue Mussel and Shrimp on Ice  
Sashimi and Sushi Rolls with Wasabi and Soy Sauce  
Soba Noodle with Seaweed  
Parma Ham with Melon  
Water Melon Tomato Salad  
Minced Pork and Vermicelli Salad in 'Thai' Style  
Orange Fennel Salad  
Cherry Tomato and Mini Buffalo Cheese Ball with Balsamic  
Squid Salad in 'Mexico' Style  
Chinese Barbecued Meat Platter  
Sweet Corn with Ham and Apple Salad  
Frisee, Romaine Lettuce  
Lolla Rossa, Beetroot  
Cucumber, Sweet Corn, Carrot  
Tomato, Red Kidney Bean

### **Dressings and Condiments**

French, Thousand Island, Italian Dressings  
Bacon, Croutons, Spring Onion,  
Cheese, Egg, Capers

### **Soup**

Hot and Sour Seafood Broth (Served with Selection of Bread)

### **Hot Dishes**

Barbecued Beef Short Ribs in 'Korean' Style  
Provencal Lamb Racks  
Pan-fried Sea Bass Fillets with Champagne Cream Sauce  
Fried Crab Claws with Sweet and Sour Sauce  
Assorted Steamed and Deep-fried Dim Sum  
Crispy Fried Chicken  
Stir-fried Beef with Broccoli  
Braised Vegetables with Conpoy  
Fried Rice with Conpoy, Kale and Prawn  
Braised E-fu Noodles with Crab Meat

### **Carving Station**

Roasted Australian Rib Eye of Beef with Black Pepper Sauce and Gravy

### **Desserts**

Fresh Sliced Fruits  
Blueberry Cheese Cake  
Black Forest Cake  
Selection of French Pastries  
Mango Mousse Cake  
Sweetened Red Bean Cream with Lily Bulb and Lotus Seed  
Tiramisu  
Haagen-Dazs Ice Cream

### **頭盤及沙律**

鱈場蟹腳、青口、凍蝦  
日式雜錦刺身及壽司卷  
日式冷麵  
巴馬火腿香瓜  
西瓜番茄沙律  
泰式肉碎粉絲沙律  
橙茴香沙律  
車厘茄伴迷你水牛芝士  
墨西哥式香辣魷魚沙律  
帝苑燒味拼盤  
蘋果甜粟米火腿沙律  
鬚苣、羅文生菜  
紅葉萵苣、紅葉頭  
青瓜、甜粟米、甘筍  
番茄、紅腰豆

### **醬汁及配料**

法式、千島、意式  
煙肉、麵包粒、幼蔥  
芝士、蛋粒、水瓜柳

### **湯**

海鮮酸辣羹

### **熱盤**

韓式燒牛仔骨  
保雲酥羊架  
香煎海鱸魚柳配香檳忌廉汁  
炒蟹拑配酸甜汁  
蒸炸點心  
鴻運脆皮炸子雞  
西蘭花炒牛肉  
瑤柱扒雙蔬  
鮮蝦瑤柱芥蘭炒香苗  
蟹肉炆伊麵

### **燒烤**

燒澳洲肉眼牛扒配黑椒汁及燒汁

### **甜品**

八彩鮮果拼盤  
藍莓芝士蛋糕  
黑森林蛋糕  
法式甜點  
芒果慕絲蛋糕  
蓮子百合紅豆沙  
意大利軟芝士餅  
Haagen-Dazs 雪糕

Coffee or Tea 咖啡或茶

**每位港幣淨價 HK\$988 net per person**

已包括加一服務費及 2 小時席間無限量供應汽水、凍橙汁、指定啤酒

Including 10% service charge and 2 hours of unlimited supply of soft drinks, chilled orange juice, selected beer

(For minimum guarantee of 50 persons. 最少 50 位起。)

(Menu is subject to change without prior notice. 菜式或略有改動，恕不另行通知。)