



THE ROYAL GARDEN
帝苑酒店



THE ROYAL GARDEN GRADUATION DINNER PACKAGE 2019

『帝苑酒店』謝師宴套餐 2019

The Royal Garden's specially designed Graduation Dinner Package is the best opportunity for you to thank your teachers and schoolmates.

『帝苑酒店』精心設計的謝師宴套餐為各位畢業生提供一個千載難逢的機會，藉此衷心感謝你們的老師和同學。

The following privileges will be applied over 80 persons (滿 80 位可享有下列優惠):

- * Deluxe function room for your event
為您的活動提供一間豪華宴會廳
- * A glass of welcome non-alcoholic fruit punch per person
每位賓客席前贈送無酒精雜果賓治乙杯
- * Buffet Lunch Coupon for 2 persons at The Greenery as raffle prize
奉送雅苑座咖啡室雙人自助午餐券乙張作為抽獎獎品
- * Complimentary invitation cards for teachers
奉送邀請柬給老師們
- * Complimentary valet car parking during the time of your event (1 car parking space per 40 guests)
活動期間免費代客泊車服務 (每四十位客人敬送一個車位)
- * Complimentary backdrop in red color with golden lettering (limited to 20 Chinese characters or 50 English letters)
宴會廳內紅色佈版佈置與金色文字 (最多可寫上二十個中文字或五十個英文字母)
- * Free use of Karaoke system, LCD projector with screen, prize table, lucky draw box and wireless microphones
免費使用卡拉OK，投影機，銀幕，禮物枱，抽獎箱和無線咪

For enquiries and reservations, please contact our Banquet Sales team at

如欲查詢更多資料和預訂，請與宴會部聯絡：

☎ 2733-2036

✉ E-mail: bqtoff@rghk.com.hk



Graduation Buffet Dinner Menu A 謝師宴套餐 A

Appetizers 頭盤

Chilled Shrimps, Clams & Blue Mussels On Ice
凍蝦、凍蜆及藍青口

Smoked Salmon with Condiments
煙三文魚

Cold Cut, Parma Ham and Air-dried Meat with Melon
凍肉拼盤、巴馬火腿、風乾配香瓜

Chilled Seaweed Salad, Sesame Octopus, Marinated Whelk,
Marinated Beef Shin, Chilled Pork Hock
中式冷盤(中華沙律、芝麻八爪魚、味啉螺肉、鹵水牛展、燻蹄)

Sushi Rolls with Wasabi & Pickled Ginger
日式雜錦壽司卷

Salads 沙律

Pomelo, Orange, Grape with Mint and Fennel Salad
柚子、橙、葡萄及薄荷茴香沙律

Greek Salad
希臘沙律

Pasta with Black Truffle & Ham Salad
黑松露火腿意粉沙律

Italian Cucumber Tomato Salad with Pesto
意式番茄青瓜沙律

Waldorf Salad with Pineapple
菠蘿華都夫沙律

German Potato Salad
德國薯仔沙律

Cucumber, Sweet Corn, Carrot, Red Kidney Bean, Frisee, Romaine Lettuce, Lolla Rossa
青瓜、粟米、紅蘿蔔、紅腰豆、菊苣、羅馬生菜及紅葉生菜

Caesar Salad, Garden Green Salad, Dressing & Condiments
凱撒沙律、田園沙律、醬料及配料

Soup 湯

Wild Mushroom Soup with Herbs Crouton
Served with a Selection of Bread

野菌濃湯配香草脆包粒
各款麵包



Hot Dishes 熱盤

Pan-fried Sole Fillet with Lemon Butter Sauce

香煎龍利柳配檸檬牛油汁

Tandoor Chicken served with Nann Bread and Papadum

印度烤雞配印度烤餅及薄脆

Braised Oxtail with Red Wine Sauce

紅酒炆牛尾

Deep-fried 'Vietnamese' Style Spring Rolls and Prawn Cakes

越式炸春卷及炸蝦餅

Stir-fried Scallops with XO Sauce and Broccoli

XO 醬西蘭花炒帶子

Sautéed Garden Vegetables

香炒田園蔬菜

Spicy Chorizo and Mushrooms Penne Pasta with Tomato Sauce

西班牙辣肉腸磨菇長尖粉

Braised Rice Vermicelli with Shredded Pork and Preserved Vegetable

雪菜肉絲炆米

Fried Rice with Shrimps and Diced Pork wrapped in Lotus Leaf

飄香荷葉飯

Carving Station 燒烤

Honey Roasted Ham 蜜糖烤火腿

with Cranberry Sauce 紅莓汁

Desserts 甜品

Mini French Pastries 迷你法式甜餅

Caramel Crème Brûlée 焦糖布丁

Red Bean Green Tea Roll 紅荳綠茶卷

Tiramisu 意大利芝士蛋糕

Chocolate Cake 朱古力蛋糕

Mango Mousse Cake 芒果慕斯蛋糕

Fresh Sliced Seasonal Fruit Platter 八彩鮮果拼盤



HK\$458 net per person

Include unlimited soft drinks and chilled orange juice for 3 hours throughout dinner

每位港幣淨價 458 元，即可享用三小時席間無限量供應汽水及凍橙汁。

(For minimum guarantee of 80 persons. 最少 80 位起。)

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



Graduation Buffet Dinner Menu B 謝師宴套餐 B

Appetizers 頭盤

Chilled Shrimps, Clams and Blue Mussels
凍蝦、凍蜆及藍青口

Gravlax & Smoked Salmon with Condiments
乜草醃及煙三文魚

Cold Cut, Parma Ham and Air-dried Meat with Melon
凍肉併盤、巴馬火腿、風乾配香瓜

Assorted Sashimi with Condiments
日式雜錦刺身

Sushi Roll with Wasabi & Pickled Ginger
日式壽司卷

Salads 沙律

Okra and Cherry Tomato Salad
秋葵車厘茄沙律

Nicoise Tuna Salad
法式尼斯吞拿魚沙律

Pasta with Black Truffle and Ham Salad
黑松露火腿意粉沙律

Beetroot, Apple and Orange Salad
香蘋紅菜頭橙沙律

Japanese Crab Meat Cucumber Salad
日式蟹柳青瓜沙律

Cucumber, Sweet Corn, Carrot, Red Kidney Bean, Frisee, Romaine Lettuce, Lolla Rossa
青瓜、粟米、紅蘿蔔、紅腰豆、菊苣、羅馬生菜及紅葉生菜

Caesar Salad, Garden Green Salad, Dressing & Condiments
凱撒沙律、田園沙律、醬料及配料

Soup 湯類

Seafood Chowder with Herbs Crouton
Served with a Selection of Bread

海鮮周打魚湯配香草脆包粒
各款麵包



Hot Dishes 熱盤

Pan-fried Sea Bass Fillet with Lemon Butter Sauce
香煎鱸魚柳配檸檬牛油汁

Chicken with Leek in 'Korean' Style
韓式大蒜燒雞柳

Braised Short Ribs with Red Wine and Garlic
香蒜紅酒燴牛肋骨

Deep-fried 'Vietnamese' Style Spring Rolls and Prawn Cakes
越式炸春卷及炸蝦餅

Stir-fried Prawns with Celery and Cashew Nuts
西芹腰果炒蝦仁

Deep-fried Squid with Chilli and Spicy Salt
椒鹽鮮魷

Pan-fried Minced Carp stuffed in Bell Peppers with Black Bean Sauce
豉汁鯪魚肉釀三色甜椒

Baked Garden Vegetables with Portuguese Sauce
葡汁焗田園蔬菜

Fried Rice Vermicelli in 'Singaporean' Style
星州炒米

Fried Rice with Crab Roe, Diced Taro and Vegetables
蟹子帝苑炒飯



Carving Station 燒烤

Grilled Whole Beef Sirloin with Black Pepper Sauce and Gravy Sauce
原條燒西冷配黑椒汁、肉汁

Desserts 甜品

Mini French Pastries 迷你法式甜餅 Caramel Crème Brûlée 焦糖布丁

Black Forest Cake 黑森林蛋糕 Tiramisu 意大利芝士蛋糕

Mixed Fruit Napoleon 雜果拿破崙餅 Mango Mousse Cake 芒果慕斯蛋糕

Fresh Sliced Seasonal Fruit Platter 八彩鮮果拼盤

HK\$508 net per person

Include unlimited soft drinks and chilled orange juice for 3 hours throughout dinner

每位港幣淨價 508 元，即可享用三小時席間無限量供應汽水及凍橙汁。

(For minimum guarantee of 80 persons. 最少 80 位起。)

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