

帝苑宴會套餐 CHINESE CELEBRATIONS MENU

凡惠顧帝苑宴會套餐,即可享有以下優惠:

The following privileges for bookings:

- ➤ 星期一至四兔加一服務費 Special offers 10% service charge waived on Monday – Thursday
- ▶ 晚宴茶芥全免 Complimentary Chinese tea and condiments to be served
- ▶ 凡惠顧港幣 HK\$15,000或以上,更可享有港幣HK\$2,000折扣優惠 Spending over HK\$15,000 can enjoy HK\$2,000 discount off
- ▶ 每位客人敬送橙汁或汽水乙杯 Complimentary one glass chilled orange juice or soft drinks 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
- ▶ 免費提供席前麻雀耍樂 Complimentary mah-jong entertainment
- ▶ 免費提供卡拉 O.K. 設備 (視乎供應情況)
 Free usage of karaoke system with laser discs (Subject to availability)
- ▶ 免費泊車位(每三席乙個) Complimentary one car park space for every three tables of 12 persons each
- ▶ 壽宴奉送蟠桃壽包或生日蛋糕 Complimentary longevity buns or birthday cake for birthday dinner
- ▶ 凡惠顧三席或以上,即可享有3小時席間無限量供應汽水、凍橙汁及指定啤酒
 3 tables of above can enjoy 3-hour free flow of soft drinks, chilled orange juice, selected beer
- ➤ 由 2020 年 5 月 15 日 至2020 年 8 月 31 日 Effective from May 15, 2020 until August 31, 2020
- ❖ 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.

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 2936 **■ E-mail**: <u>bgtoff@rghk.com.hk</u>

#theroyalgarden



立即登入發掘更多驚喜 Scan to get more surprise



良朋歡聚宴 CELEBRATION MENU

菜譜 MENU

鴻運乳豬件

Roasted Suckling Pig

合桃大蝦球併炸鮮奶卷

Sautéed Prawn with Walnuts and Deep-fried Milk Fitters

紅燒竹笙雞絲羹

Braised Bamboo Pith with Shredded Chicken Thick Soup

翡翠炒龍躉球

Sautéed Sabah Giant Garoupa Fillets with Seasonal Vegetable

鴻運炸子雞

Deep-fried Crispy Chicken

上湯鮮腐竹浸時蔬

Simmered Bean Curd Sheet with Vegetables in Supreme Soup

櫻花蝦海鮮菜粒炒香苗

Fried Rice with Seafood and Sakura Shrimps

20 年陳皮紅豆沙

Sweetened Red Bean Cream with 20 years Dried Tangerine Peel

港幣\$3,888 元 (八位用) 港幣\$5,388 元 (十二位用)

HK\$3,888 per table of 8 persons HK\$5,388 per table of 12 persons



養生保健宴 HEALTHY DINNER MENU

菜譜 MENU

山楂脆蝦球

Crispy Prawn with Hawthorn

香芹鮮百合炒木耳

Sautéed Fresh Lily Bubs with Black Fungus and Celery

川貝枇杷雪梨燉豬肺

Double Boiled Soup with Pear and Pig Lung, Fritillary and Loquat

蟲草花蒸鮮鮑魚

Steamed Abalone with Cordyceps flower

生薑大蔥爆龍躉腩

Sautéed Giant Garoupa Belly with Ginger and Green Onion

古法八寶鴨

Braised Duck Filled with Glutinous Rice

金菇野菌炆伊麵

Braised E-Fu Noodle with Assorted Mushroom

桂圓肉紅棗燉桃膠

Double Boiled Peach Resin, Red Dates and Dried Longan

港幣\$3,988 元 (八位用) 港幣\$5,688 元 (十二位用)

HK\$3,988 per table of 8 persons HK\$5,688 per table of 12 persons



帝苑海鮮套餐 ROYAL GARDEN SEAFOOD MENU

菜譜 MENU

帝苑軒叉燒 併 京式素鵝

Barbecued Pork, Deep-fried Bean Curd Sheet Stuffed with Assorted Vegetables

玉簪明蝦球

Sautéed Prawns with Yunnan Ham and Bamboo Shoots

荔蓉带子盒

Deep-fried Scallop with Mashed Taro

花膠瑤柱羹

Fish Maw and Conpoy Thick Soup

清蒸沙巴龍躉

Steamed Sabah Giant Garoupa with Supreme Soy Sauce

魚湯番茄浸時蔬

Simmered Seasonal Vegetables and Tomato with Fish Bouillon

蟹皇海鮮焗飯

Baked Assorted Seafood and Crab Roe with Rice

迷你拿破崙

Mini Napoleon

港幣 4,268 元 (八位用) 港幣 6,888 元 (十二位用) HK\$4,268 per table of 8 persons HK\$6,888 per table of 12 persons



經典饗宴 REMINISCENCE DINNER MENU

菜譜 MENU

荷香籠仔蒸蝦

Steamed Prawns with Lotus Leaves in Bamboo Basket

香芒百花球

Deep-fried Minced Cuttlefish filled with Mango

生拆順德魚雲羹

Braised Fish Head Soup

桂花蟹肉炒銀絲

Stir-fried Glass Noodle with Crab Meat and Scrambled Eggs

翡翠白靈菇扣鵝掌

Braised Bailing Mushroom with Goose Web and Seasonal Vegetable in Abalone Sauce

福祿大海斑

Steamed Giant Garoupa with Supreme Soy Sauce

八珍扒寶鴨

Braised Duck filled with Assorted Meat

珍菌上湯浸時蔬

Simmered Assorted Mushroom with Seasonal Vegetable

蝦醬牛鬆炒飯

Fried Rice with Minced Beef and Shrimp Paste

生磨花生糊

Sweetened Peanut Cream

港幣 4,258 元 (八位用) 港幣 6,388 元 (十二位用) HK\$4,258 per table of 8 persons HK\$6,388 per table of 12 persons

Special offers 10% service charge waived on Monday – Thursday 星 期 一 至 四 免 加 一 服 務 費 Price is subject to 10% service charge 所有價目均另加一服務費

69 Mody Road, Tsimshatsui East, Kowloon, Hong Kong Tel: (852) 2721 5215 Fax: (852) 2369 9976



極品海參宴 DELUXE DINNER MENU

菜譜 MENU

堂剪鴻運金豬

Roasted Suckling Pig

富貴鳳片炒帶子

Sautéed Scallop with Sliced Chicken and Seasonal Vegetables

金沙黄金蝦丸

Deep fried Prawn with Salty Egg Yolk

蟲草花燉竹絲雞

Double Boiled Soup with Cordyceps flower and Black Silky Chicken

翡翠京蔥蝦球扒海參

Braised Sea Cucumber with Prawn and Vegetables

陳皮蒸沙巴老虎斑

Steamed Sabah Tiger Garoupa with Dried Tangerine

脆皮燒鵝皇

Roasted Crispy Goose served with Plum Sauce

上湯竹笙伴翡翠

Simmered Bamboo Pith with Seasonal Vegetable in Bouillon

鮑汁撈粗麵

Braised Thick Egg Noodle with Abalone Sauce

雪耳燉萬壽果

Double Boiled Papaya with Snow Fungus

港幣\$5,988 元 (八位用) 港幣\$9,388 元 (十二位用) HK\$5,988 per table of 8 persons HK\$9,388 per table of 12 persons



花 膠 鳳 采 套 餐 FRUITFUL DINNER MENU

菜譜 MENU

錦繡燒味併盆

Assorted Barbecued Meat

金裝焗釀蟹蓋

Baked Whole Crab Shell filled with Crab Meat and Onions

XO 醬日本炒百合鮮百合帶子蝦球

Stir fried Japanese Lily Bulb with Scallop and Prawns

紅燒花膠瑤柱羹

Braised Fish Maw with Dried Scallop in Brown Sauce

鮮花膠蝦籽柚皮伴翡翠

Braised Fresh Fish Maw with Pomelo Skin and Dried Shrimp Roe

清蒸海東星石斑

Steamed Spotted Garoupa

金華玉樹雞

Steamed Boneless Chicken with Yunnan Ham and Vegetables

野菌肉丸浸時蔬

Simmered Assorted Mushroom with Minced Pork Balls and Seasonal Vegetable in Bouillon

鮑汁飄香荷葉飯

Fried Rice with Shrimps wrapped with Lotus Leaf

桃膠八寶茶

Double Boiled Peach Resin, Red Dates and Dried Longan

港幣\$8,888 元 (八位用) 港幣\$12,368 元 (十二位用) HK\$8,988 per table of 8 persons HK\$12,368per table of 12 persons

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