





Private Event @J's Bar Bistro 2023

J's Bar Bistro 私人派對 2023

The Royal Garden is proud to present our newest venue, J's Bar Bistro. Let us take you back to prohibition era with decant and classic interior, unique presentation of food and impressive cocktails. There is something for unforgettable moment in J's Bar Bistro.

Set Lunch 西式午宴

*Minimum guaranteed 40 persons, maximum of 80 persons 最少 40 位客人起; 最多 80 位客人 From HK\$480 per person 每位港幣\$480 起

Buffet Lunch 自助午宴

*Minimum guaranteed 40 persons, maximum of 80 persons 最少 40 位客人起; 最多 80 位客人 From HK\$580 per person 每位港幣\$580 起

Set Dinner 西式晚宴

*Minimum guaranteed 40 persons, maximum of 80 persons 最少 40 位客人起; 最多 80 位客人 From HK\$608 per person 每位港幣\$608 起

Buffet Dinner 自助晚宴

*Minimum guaranteed 40 persons, maximum of 80 persons 最少 40 位客人起; 最多 80 位客人 From HK\$868 per person 每位港幣\$868 起

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。

Other menus and packages are available for different occasions. 視乎客人需要·個別菜譜亦可提供。

The Royal Garden reserves the right for final decision in case of any dispute. 如有任何爭議·帝苑酒店保留最終決定權利。





<<Special Beverage Package 優惠飲品套餐>>

Unlimited supply of soft drinks, chilled orange juice and selected bottled beer

無限供應汽水, 橙汁及指定啤酒

- 2 hours at HK\$100, 2小時 每位港幣\$100
- 3 hours at HK\$150, 3小時 每位港幣\$150

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

- 2 hours at HK\$150, 2 小時 每位港幣 \$150
- 3 hours at HK\$200, 3小時 每位港幣\$ 200

<<To upgrade your beverage 升級優惠>>

Enjoy 50% discount on selected Champagne

半價優惠享用指定香檳





Western Set Lunch 西式午宴

Traditional Caesar Salad 凱撒沙律

Cream of Wild Mushroom Soup 野菌忌廉湯

Pan-seared Fillet of Salmon with Mango Salsa 香煎三文魚配芒果莎莎醬

Or 或

Grilled Canadian Pork Chop with Rosemary Gravy 烤加拿大豬扒伴迷迭香濃汁

Strawberry Cream Cake 士多啤梨忌廉蛋糕

> Coffee or Tea 咖啡或茶

每位港幣 HK\$480 per person

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Western Buffet Lunch 自助餐午宴

Seafood Counter 海鮮

Edible Crab, Fresh Shrimp, Mussel, Sea Whelk, served with Lemon Wedge, Cocktail Sauce, Red Wine Vinegar 麵包蟹、鮮蝦、青口、海螺配各式醬料

Japanese Sushi Selection 日式壽司

California Roll and Maki Roll 加洲卷及紫菜卷

Appetizer 頭盤

Mozzarella Buffalo Cheese with Tomato 意大利水牛芝士番茄
Sautéed Mixed Mushroom with White Wine and Herbs 香 草 白 酒 炒 白 菌 Smoked
Atlantic Salmon with Capers & Onion Condiments 煙三文魚伴酸豆及洋蔥
Roasted Mixed Bell Pepper with Garlic and Parsley 烤甜椒
Thin slices Parma Ham with Melon 帕爾馬火腿伴香瓜
Smoked Chicken and Green Apple Salad 煙雞肉青蘋果沙律
German Style Potato Salad with Crispy Bacon 德式薯仔沙律

Salad 沙律

Romaine Lettuce, Lolla Rossa, Red Chicory, Frisee, Rocket & Mixed Lettuce, Cherry Tomatoes, Olive, Artichoke Heart, Sweet Corn

羅文生菜、珊瑚菜、紅菊茍、鬚苣、田園生菜、車厘茄、橄欖、朝鮮薊、甜栗米

Dressing: Thousand Island, Creamy French, Herbs Vinaigrette and Caesar Dressing Condiments: Parmesan Cheese, Pine Nut, Garlic Crouton, Bacon, Black Olive and Pickle Onion

醬汁:千島醬、法式奶油、香草油醋汁及凱撒沙律醬

配料:巴馬臣芝十、松子、香蒜麵包約、煙肉、黑橄欖及醃洋蔥

Soup 湯

Wild Mushroom Soup with Truffle Oil 野菌濃湯 (served with selection of bread) 配各式麵包

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Hot Items 主菜

Seared Sole Fillet with Champagne Cream Sauce 香煎龍利柳配香檳忌廉汁
Roasted Rack of Lamb "Provencale" Style 燒羊架
Pan-fried Beef Tenderloin with Black Pepper Gravy 香煎牛柳配黑椒汁
Indian Chicken Curry with Rice, Papadum and Naan Bread 印度咖喱雞配白飯及印度薄餅
Steamed Spot Garoupa with Spring Onion and Soy Sauce 清蒸海上鲜
Fried Noodles & Shredded Pork with Soy Sauce 豉油皇肉絲炒麵
Fried Rice with Seafood and Conpoy 瑤柱海鲜粒炒飯
Black Mushroom with Seasonal Vegetables 冬菇燴時蔬

Dessert Section 甜品

Tiramisu 意大利芝士蛋糕

Mini Lemon Tartlet 迷你檸檬撻

Bread and Butter Pudding 麵包牛油布甸

American Cheesecake 美式芝士蛋糕

Chocolate Brownies Cake 朱古力布朗尼蛋糕

Blueberry Cheesecake 藍莓芝士蛋糕

Fresh Fruit Napoleon 鮮果拿破崙

The Royal Garden Butterfly Cookies 帝苑蝴蝶酥

Fresh Seasonal Fruit with Strawberry, Blueberry & Raspberry 鮮果碟

Coffee or Tea 咖啡或茶

每位港幣 HK\$580 per person





Western Set Dinner 西式晚宴

Grilled Mixed Seafood Salad with Citrus Dressing 扒 雜 錦 海 鮮 沙 律 配 柚 子 油 醋 汁

Roasted Pumpkin with Cream Soup 南瓜忌廉湯

Linguine with Seafood Fresh Herbs and Tomato 香草鮮茄海鮮扁意粉

Grilled Australian Striploin with Brandy Brown Sauce 澳洲西冷牛肉伴干邑燒肉汁

Or 或

Pan-fried Norwegian Salmon Fillet with Ginger Soya Sauce 香煎挪威三文魚柳伴紫薑豉油汁

Tiramisu 意大利芝士蛋糕

> Coffee or Tea 咖啡或茶

每位港幣 HK\$608 per person

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Dinner Buffet Menu 自助餐晚宴

Seafood Counter 海鮮

Edible Crab, Fresh Shrimp, Mussel, Sea Whelk, served with Lemon Wedge, Cocktail Sauce, Red Wine Vinegar 麵包蟹、鮮蝦、青口、海螺配各式醬料

Japanese Sushi Selection 日式壽司

California Roll and Maki Roll 加洲卷及紫菜卷

Appetizer 頭盤

Mozzarella Buffalo Cheese with Tomato 意大利水牛芝士番茄
Sautéed Mixed Mushroom with White Wine and Herbs 香 草 白 酒 炒 白 菌
Smoked Atlantic Salmon with Capers & Onion Condiments 煙三文魚伴酸豆及洋蔥
Thins slices Parma Ham with Melon 帕爾馬火腿伴香瓜

J's Selection Charcuteries 精選凍肉盤

Smoked Chicken and Green Apple Salad 煙雞肉青蘋果沙律 German Style Potato Salad with Crispy Bacon 德式薯仔沙律 Light Tuna Salad with Pasta and Mayo Dressing 吞拿魚沙律

Salad 沙律

Romaine Lettuce, Lolla Rossa, Red Chicory, Frisee, Rocket & Mixed Lettuce, Cherry Tomatoes, Olive,
Artichoke Heart, Sweet Corn

羅文生菜、珊瑚菜、紅菊茍、鬚苣、田園生菜、車厘茄、橄欖、朝鮮薊、甜栗米、紅腰豆

Dressing: Thousand Island, Creamy French, Herbs Vinaigrette and Caesar Dressing. Condiments: Parmesan Cheese, Pine Nut, Garlic Crouton, Bacon, Black Olive, Pickle Onion

醬汁:千島醬、法式奶油、香草油醋汁及凱撒沙律醬

配料:巴馬臣芝士、松子、香蒜麵包粒、煙肉、黑橄欖及醃洋蔥

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Soup 湯

Wild Mushroom Soup 野菌濃湯 (served with a selection of bread) 配各式麵包

Hot Items 主菜

Pan-seared Salmon Fillet with Dill and Capers Cream Sauce 香煎三文魚刁草水瓜柳忌廉汁
Roasted Spring Chicken with Honey Shallot Teriyaki Sauce 燒春雞配日式照燒汁
Braised Beef Short Rib with Black Truffle Sauce 燴牛肋骨配黑松露菌汁
Roasted Rack of Lamb with Pommery Mustard Sauce 燒羊扒配芥茉汁
Thai Red Curry with Roasted Duck and Steamed Rice 泰國紅咖喱燴鴨
Deep Fried Japanese Oyster with Tartar Sauce 炸日本蠔
Steamed Spot Garoupa with Spring Onion and Soy Sauce 清蒸海上鮮
Braised E -Fu Noodles with Prawns 鮮蝦乾燒伊麵
Fried Rice with Seafood and Conpoy 瑤柱海鮮炒飯
Black Mushroom with Seasonal Vegetables 冬菇燴時蔬

Carving Station 燒烤車

Roasted U.S. Angus Beef Striploin with Gravy and Black Pepper Sauce 燒美國安格斯西泠配肉汁及黑椒汁





Dessert Section 甜品

Tiramisu 意大利芝士蛋糕
Mini Lemon Tartlet 迷你檸檬撻
American Cheesecake 美式芝士蛋糕
Chocolate Brownies Cake 朱古力布朗尼蛋糕
Blueberry Cheesecake 藍莓芝士蛋糕
Banana Toffee Cake 香蕉千層蛋糕
Vanilla Panna Cotta 雲呢拿奶凍
Bread and Butter Pudding 麵包牛油布甸
Fresh Fruit Napoleon 鮮果拿破崙
The Royal Garden Butterfly Cookies 帝苑蝴蝶酥
Fresh Seasonal Fruit Platter 鮮果碟
Haagen-Dazs Ice Cream Cup 雪糕杯

Coffee or Tea 咖啡或茶

每位港幣 HK\$868 per person

<<To Upgrade Your Menu 菜單升級>>

- Additional HK\$30 per person for French Lobster Bisque 每位另加 HK\$30 升級至龍蝦濃湯
- Additional HK\$80 per person for half shell of Lobster 每位另加位 HK\$80 升級至開邊凍龍蝦冷盤
- Additional HK\$80 per person for US Prime rib-eye in main course 每位另加 HK\$80 升級至美國特級肉眼扒作主菜
- Additional HK\$80 per person for selected 5 kinds of Yakitori or Kushiyaki 每位另加 HK\$80 升級至特選五款特色串燒
- Additional HK\$90 per person for a Pan-fried Foie Gras 每位另加 HK\$90 升級至每位一份香煎鴨肝

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Lunch 午餐時段 (12pm to 2:30pm)

Minimum Charge HK\$30,000 net 最低消費由港幣\$30,000 起

Tea 下午茶時段 (3pm to 5:30pm)

Minimum Charge HK\$21,000net 最低消費由港幣\$21,000 起

Dinner 晚餐時段 (6pm to 10pm)

Minimum Charge HK\$60,000 net 最低消費由港幣\$60,000 起

Floor Plan for reference only. 圖片只供參考。

For more details and reservations, please contact our J's Bar Bistro service team at

Tel.: (852) 2733 2088 E-mail: jsbarbistro@rghk.com.hk



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