



Banquet Easter Program 2019 復活節宴會節目

Promotion date : 19 - 21 April
 Buffet Lunch Time : 1200pm – 1500pm
 Venue : The Garden Rooms, 2/F
 Price : Adult \$388 / Child \$208 (Age 3 -11)
 Privileges : Upon 2 adults consumption, first child (under 11) will be complimentary (For first 20 reservations);
 Early bird 15% discount by 8 April 2019;
 A customised macaroon for every 6 fully paid customers before 8 April.

Programme of Easter period

Time	Event	Venue
1130AM - 1200PM	Butterfly Cookies class (1 st)	Palace Room, B1
1200PM - 1500PM	Buffet lunch	Garden Room, 2/F
1230PM - 1300PM	Butterfly Cookies class (2 nd)	Palace Room, B1
1300PM - 1315PM	Bunny Visit & Photography	Garden Room, 2/F
1330PM - 1430PM	Butterfly Cookies class (3 rd)	Palace Room, B1
1200PM - 1500PM	Face painting	Garden Room, 2/F
1200PM - 1500PM	Kids tattoo	Garden Room, 2/F
1200PM - 1500PM	Balloon twisting class	Garden Room, 2/F
1200PM - 1500PM	Balloon wall photo taking	Garden Room, 2/F

日期 : 四月十九日至廿一日
 時間 : 中午十二時至下午三時
 地點 : 帝苑廳二樓
 價目 : 成人每位港幣\$388; 小童(3-11 歲) 每位港幣\$208
 其他優惠 : 每兩位成人惠顧復活節繽紛自助餐· 首名小童(11 歲以下) 即可免費享用 (優惠只限首廿個訂座);
 凡於四月八日前預訂· 可享八五折早鳥優惠;
 凡於四月八日前六位全額付款· 可獲贈精美人像法式杏仁甜餅乙個。

時間	興趣班安排	地點
上午 1130 - 中午 1200	蝴蝶酥班 (第一班)	帝庭廳, B1
中午 1200 - 下午 300	自助午餐	帝苑廳二樓
中午 1230 - 下午 100	蝴蝶酥班 (第二班)	帝庭廳, B1
下午 100 - 下午 115	與復活兔合照	帝苑廳二樓
下午 130 - 下午 230	蝴蝶酥班 (第三班)	帝庭廳, B1
中午 1200 - 下午 300	面部彩繪	帝苑廳二樓
中午 1200 - 下午 300	兒童水彩紋身	帝苑廳二樓
中午 1200 - 下午 300	扭氣球	帝苑廳二樓
中午 1200 - 下午 300	節日氣球牆合照	帝苑廳二樓

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 is subject to change without prior notice.

如有更改, 恕不另行通知。



THE ROYAL GARDEN
帝苑酒店

Banquet Easter Luncheon Buffet Menu 復活節自助午餐

Appetizers 頭盤

Smoked Salmon with Capers and Onion Condiments

煙三文魚及各式配料

Assorted Italian Cold Cuts and Dried Ham with Pickles and Grissini

精選意式凍肉併盤

Tossed Asparagus and Tomato Salad with Boiled Eggs

鮮蘆筍番茄蛋沙律

Potato Salad with Crispy Bacon

德式薯仔脆烟肉沙律

Greek Salad with Toasted Walnut

合桃希臘沙律

Japanese Mini Maki Rolls with Soy Sauce and Condiments

日式迷你紫菜卷

Soba noodles with Quail Eggs

鵪春蛋蕎麥麵

Home-made Chicken Pistachio Terrine served with Cranberry Sauce

開心果雞肉凍批

Chinese Barbecued Meat Platter

帝苑燒味併盤

Shake Shake Salad (Caesar, Nicosia)

凱撒沙律、尼斯沙律

Greens 沙律

Frisee, Butter Lettuce, Beet Root, Romaine Lettuce, Red Chicory, Bell pepper, Iceberg Lettuce,

鬚苣、牛油生菜、紅菜頭、羅文生菜、紅菊苣、燈籠椒、捲心生菜

Cucumber, Carrot, Tomato, Sweet Corn, Olives and Red Kidney Bean

青瓜、甘筍、番茄、甜粟米、橄欖、紅腰豆

accompanied with Various Dressing and Condiments

配各式醬料

Festival Egg Dishes 時令節日蛋食品

Creamy Tuna Egg, Shrimp and Mango Egg

Steamed Japanese Egg Custard, Baked Egg and Ham Benedict, Baked Mushroom Egg

and Variety of Colorfully Eastern Egg

忌廉蛋吞拿魚件、蝦芒果蛋

日式蒸蛋、蛋火腿鬆餅、焗蘑菇蛋、及各色復活蛋

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Soup 湯

Sweet Corn Cream Soup with Frankfurter Sausage

粟米濃湯配法蘭克福長腸

Served with Bread Rolls and Cross Buns 配各式麵包、節日十字包

Pasta Section 意大利麵條

Fusilli, Penne or Spaghetti

螺絲粉、尖通粉、長麵條

Cherry Tomato Sauce, Mushroom Cream or Carbonara

車厘茄汁、野菌汁、蛋黃芝士煙肉汁

Carving 烤肉

Roasted Whole Lamb Leg with Condiments

燒全羊腿配各式醬料

Hot Dishes 熱盤

Hawaiian Pizza with Diced Pineapple, Chicken and Sausage

夏威夷雞肉菠蘿腸薄餅

Buffalo Chicken Wing with Mild Spicy Tomato Sauce

香辣番茄醬水牛雞翼

Barbecued Baby Rib

燒豬肋骨

Wok-fried Steak with Onion Gravy

洋蔥炒牛柳

Pan-fried Seabass with Lemon Cream Sauce

煎鱸魚香檸忌廉汁

Sautéed Seasonal Greens

中式炒時蔬

Fried Rice with Shrimps and Barbecued Pork in 'Yeung Chow' Style

楊州炒香苗

Baked Vegetable Lasagne

焗素菜千層麵

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Dessert 甜點

Carrot Butter Cake

節日甘筍蛋糕

Chocolate Hazelnut Crunchy Cake

朱古力榛子脆餅

Mango Mascarpone Cheese Cake

香芒芝士餅

Hot Cakes with Various Toppings and Condiments

熱班戟

Fresh Seasonal Fruits Salad with Mixed Berries

生果沙律

Mini Custard Egg Tart

迷你蛋撻

Chilled Mango Pudding

芒果布甸

Assorted Fruit Jelly with Coconut

椰絲果凍

Marshmallow with Chocolate Fountain

朱古力噴泉

Cotton Candy Station

綿花糖

Sweetened Pop Corns

甜爆谷

Haagen Dazs Ice Cream Counter

Haagen Dazs 雪糕

Easter Eggs Cookies and Chocolates

節日曲奇及朱古力

Drinks 飲品

Chilled Orange Juice, Hot Chocolate, Coffee, Tea

凍橙汁、熱朱古力、咖啡、茶品

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