



THE ROYAL GARDEN
帝苑酒店



THE ROYAL GARDEN CHRISTMAS PARTY 2019

4-Course Set Menu:

Minimum guaranteed 12 persons

- 🎁 *HK\$420 plus 10% service charge per person (Same price for Adult & Child)*

Semi Buffet Lunch:

Minimum guaranteed 30 persons

- 🎁 *Adult: HK\$480 plus 10% service charge per person*
- 🎁 *Child: HK\$300 plus 10% service charge per person*

Buffet Lunch:

Minimum guaranteed 60 persons

- 🎁 *Adult: HK\$520 plus 10% service charge per person*
- 🎁 *Child: HK\$380 plus 10% service charge per person*

Buffet Dinner:

Minimum guaranteed 60 persons

- 🎁 *Adult: HK\$720 plus 10% service charge per person*
- 🎁 *Child: HK\$580 plus 10% service charge per person*

Beverage Package:

Unlimited supply of soft drinks, chilled orange juice and house beers

- *2 hours at HK\$90 plus 10% service charge per person*
- *3 hours at HK\$120 plus 10% service charge per person*

Unlimited supply of soft drinks, chilled orange juice, house beers, house red wine and house white wines

- *2 hours at HK\$120 plus 10% service charge per person*
- *3 hours at HK\$150 plus 10% service charge per person*

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



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THE ROYAL GARDEN CHRISTMAS PARTY 2019 PRIVILEGES



For party of 50 persons or above, the following privileges will be included:

- 🎁 Free corkage for self-bring in red / white wine per table of 12 persons;
- 🎁 Festive decoration with party favours;
- 🎁 Complimentary Western style invitation cards (6 sets per table of 12 persons) (excluded printing);
- 🎁 Complimentary valet car parking space during the time of the function (1 space per every 30 guests).

For party of 60 persons or above, the following privileges will be included:

- 🎁 One glass of welcome fruit punch (non-alcoholic) per person;
- 🎁 A lunch buffet coupon for two persons at The Greenery as raffle prize (Event for lunch);
- 🎁 A dinner buffet coupon for two persons at The Greenery as raffle prize (Event for dinner);
- 🎁 2 bottles of selected wine for lucky draw;
- 🎁 Free usage of salon room as changing room (subject to availability).

The above privileges are subject to change without prior notice.

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

☎ 2733- 2008

✉ E-mail: bqtoff@rghk.com.hk

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THE ROYAL GARDEN
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4-courses Set Menu 四道菜套餐

Smoked Salmon Filled with Mango & Lobster
Champagne & Caviar Dressing

煙燻三文魚釀香芒龍蝦、香檳魚子醬汁

or 或

Baked Sea Whelk Stuffed with Seafood, Black Truffle Sauce and Caviar (Plus HK\$80)

黑松露海鮮釀螺配魚子醬(另加港幣\$80)

or 或

Roasted Vine Tomato Soup

Foie Gras Toast

烤有枝西紅番茄湯、鵝肝醬多士

or 或

Seafood Bouillabaisse

海龍皇湯

or 或

Roasted Christmas Turkey with Christmas Stuffing

Brussel Sprouts, Braised Red Cabbage & Caramel Chestnut

聖誕燒火雞配釀餡及雞肝汁、椰菜仔、燴紅椰菜及焦糖栗子

or 或

Slow-cooked Veal Loin with Apricot Puree

Morel Mushroom Sauce, Brussel Sprouts, Braised Red Cabbage & Caramel Chestnut

慢煮牛仔柳伴杏甫醬、摩利菌汁、椰菜仔、燴紅椰菜及焦糖栗子

or 或

Indulging Christmas Sweets Delight

聖誕迷人甜點

Coffee or Tea

咖啡或茶

Festival Cookies

聖誕果仁曲奇

(Minimum 12 persons 最少 12 位)

HK\$420 per person plus 10% service charge.

每位港幣\$420 另加一服務費。

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Semi Buffet Lunch 聖誕半自助午餐

Antipasto

意式前菜

Air-dried Ham with Melon | Tomato & Mozzarella Cheese | Roasted Pigeon Breast with Pineapple
香瓜風乾火腿 | 番茄水牛芝士 | 鳳梨烤鴿胸

Salad Bar

沙律

Cucumber, Sweet Corn, Carrot, Red Kidney Bean, Frisee, Romaine Lettuce & Lolla Rossa
青瓜、粟米、紅蘿蔔、紅腰豆、萵苣、羅馬生菜及紅葉萵苣
Caesar Salad, Garden Green Salad, Dressings & Condiments
凱撒沙律、田園沙律、配料及醬料



Traditional Porcini Soup with Parmesan Cheese Cookie

傳統牛肝菌湯配芝士曲奇



Roasted Christmas Turkey with Christmas Stuffing

Roasted Pumpkin, Sweet Potato Puree & Brussel Sprouts

聖誕燒火雞配釀餡及雞肝汁、燒南瓜、甜蕃薯蓉、椰菜仔

or 或

Slow-cooked Beef Short Rib with Morel Mushroom Sauce

Roasted Pumpkin, Sweet Potato Puree & Brussel Sprouts

慢煮牛肋肉配摩利菌汁、燒南瓜、甜蕃薯蓉、椰菜仔



Christmas Sweets Delight Buffet

聖誕迷人甜點

Christmas Log Cake, Cheese Pudding, Festive Cookies,
Fruit Platter, Red Fruit Lamington

聖誕樹頭蛋糕、芝士布甸

聖誕果仁曲奇、生果拼盤、林明頓蛋糕

Coffee or Tea

咖啡或茶

(Minimum 30 persons 最少 30 位)

HK\$480 per person plus 10% service charge.

每位港幣\$480 另加一服務費。

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Christmas Buffet Lunch Menu 聖誕自助午餐

Chilled Seafood

New Zealand Green Mussel
Fresh Sea Prawn
Edible Crab
Clam



Sushi

California Roll
Maki Roll

Appetizers

Smoked Salmon
Gravlax Salmon
Selection of Meat Terrine & German Cold Cuts
Pomelo Orange Fennel Salad
German Style Potato Salad
Barbecued Beef Salad with Asian Spices

Salad Leaves

Romaine Lettuce, Green Coral, Frisee, Butter Lettuce,
Lolla Rosso Hydro, Arugula and Lolla Rossa
Red Chicory, Sun-dried Tomato, Mizuna,
Red Leaf Lettuce, Black Olive, Cucumber, Carrot
Cherry Tomato, Sweet Corn & Red Kidney Beans



Dressings and Condiments

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

Soup

Porcini Mushroom Soup with Chestnut Oil
Selection of Bread & Butter

海鮮

紐西蘭青口
鮮蝦
麵包蟹
大蜆



壽司

加州卷
紫菜卷

頭盤

煙三文魚
刁草三文魚
精選凍肉批及凍肉拼盤
柚子橙茴香沙律
德式薯仔沙律
燒牛肉沙律

沙律菜

羅馬生菜、綠珊瑚生菜、鬚苣、牛油生菜
九芽菜、火箭菜、紅葉萵苣
紅菊苣、番茄乾、日本春菜
紅葉生菜、黑欖、青瓜、紅蘿蔔
車厘茄、甜粟米、紅腰豆

醬汁及配料

法式、千島、意式及凱撒沙律汁
煙肉、麵包粒、蔥及芝士

湯

栗子牛肝菌湯
精選麵包及牛油



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Christmas Buffet Lunch Menu 聖誕自助午餐

Hot Dishes

Pan-fried Seabass Fillet with Tomato Salsa
Pan-seared Duck Breast with Sautéed Potato & Orange Gravy
Roasted Pork Loin with Ratatouille, Raisin & Apple Sauce
Roasted Rack of Lamb with Onion Marmalade
Italian Pasta with Black Truffle & Ham
Braised Oxtail in Red Wine Sauce with Steamed Rice
Indian Seafood Curry with Roti
Garden Vegetables with Brussel Sprouts
Spanish Seafood Paella

Carving Station

Roasted Christmas Turkey
Sage-Chestnut Stuffing, Brussel Sprouts
Honey Glazed Carrots, Roasted Herb Potatoes

Raclette Cheese Station

New Potatoes, Pickled Gherkins, Cocktail Onions

Desserts

Selection of French Pastries
Blueberry Cheese Cake
Chocolate Pudding
Tiramisu
Chocolate Truffle
Apple Crumble
Red Fruit Lamington
Christmas Stollen
Orange Chocolate Tart
Christmas Pudding with Cognac & Vanilla Sauce
Mango Sago Cream
Häagen-Dazs Ice Cream Cups
Fresh Fruit Platter
Chestnut Yule Log

Coffee or Tea

熱盤

香煎鱸魚、番茄莎莎醬
煎焗鴨胸、馬鈴薯及香橙燒汁
燒豬柳、雜菜及葡萄乾蘋果醬
烤羊排、洋蔥醬
黑松露火腿意大利麵
紅酒燴牛尾、白飯
印度咖喱海鮮、印度薄餅
田園蔬菜、椰菜仔
西班牙海鮮炒飯

烤肉

燒聖誕火雞
栗子釀餡、椰菜仔
蜜糖甘筍、燒香草薯

瑞士芝士

新薯、醃青瓜、洋蔥仔

甜品

法式酥餅
藍莓芝士蛋糕
朱古力布丁
意大利芝士蛋糕
朱古力蛋糕
焗蘋果脆餅
林明頓蛋糕
聖誕果子包
香橙朱古力撻
聖誕布甸配香草醬
楊枝甘露
Häagen-Dazs 雪糕杯
鮮果拼盤
聖誕栗子蛋糕

咖啡或茶

(Minimum 60 persons 最少 60 位)

HK\$520 plus 10% service charge per person.
每位港幣\$520 另加一服務費。



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Christmas Buffet Dinner Menu
聖誕自助晚餐

Chilled Seafood

New Zealand Green Mussel
Fresh Sea Prawn
Crab Leg
Lobster Claw
Clam
Edible Crab

Sushi & Sashimi

California Roll
Maki Roll

Sushi & Sashimi

Sweet Shrimp
Salmon
Tuna
Snapper
Octopus

Appetizers

Smoked Salmon
Gravlax Salmon
Pan-seared Tuna Carpaccio with Citrus Dressing
Selection of Air-dried Ham, Cold Cut with Melon
Japanese Sesame Beef Salad
Vegetable Terrines
Poached Red Wine Pear with Duck Breast & Cinnamon Honey Dressing
Smoked Chicken & Green Apple Salad
Tomato & Mozzarella Cheese Ball Salad with Balsamic Reduction

Salad Leaves

Romaine Lettuce, Green Coral, Frisee, Butter Lettuce,
Lolla Rosso Hydro, Arugula and Lolla Rossa
Red Chicory, Sun-dried Tomato, Mizuna,
Red Leaf Lettuce, Black Olive, Cucumber, Carrot
Cherry Tomato, Sweet Corn & Red Kidney Beans

Soup

Lobster Bisque
Selection of Bread with Butter and Olive Oil

Dressings and Condiments

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

海鮮

紐西蘭青口
鮮蝦
蟹腳
大蜆
麵包蟹

壽司

加州卷
紫菜卷

刺身

甜蝦
三文魚
金槍魚
魷魚
八爪魚

頭盤

煙三文魚
刁草三文魚
輕煎吞拿魚薄片、柑橘汁
精選凍肉拼盤、蜜瓜
蔬菜凍批
精選肉類凍批及鵝肝醬
紅酒梨伴鴨胸、玉桂蜜糖汁
煙燻雞、青蘋果沙律
蕃茄水牛芝士沙律、意大利黑醋汁

沙律菜

羅馬生菜、綠珊瑚生菜、鬚苣、牛油生菜
九芽菜、火箭菜、珊瑚菜
紅菊苣、番茄乾、日本春菜
紅葉生菜、黑欖、青瓜、紅蘿蔔
車厘茄、甜粟米、紅腰豆

湯

龍蝦湯
精選麵包配牛油、橄欖油

醬汁及配料

法式、千島、意式、凱撒沙律汁
煙肉、麵包粒、蔥及芝士



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Christmas Buffet Dinner Menu

聖誕自助晚餐

Hot Dishes

Chicken Cacciatore
Baked whole Salmon with Sea Salt
Indian Seafood Curry with Roti
Baked Scallops with Mornay Sauce
Roasted Rack of Lamb with Mustard Sauce
Braised Beef Short Rib with Red Wine Sauce & Mashed Potatoes
Roasted Pork Loin with Ratatouille, Raisin & Apple Sauce
Baked Seabass Fillet with Olives, Semi-dried Tomato & Herbs
Italian Pasta with Shrimps, Tomato & Bell Pepper
Steamed Sticky Rice with Chinese Sausage
Braised Green Sprout with Conpoy

Carving Station

Roasted Christmas Turkey
Sage-Chestnut Stuffing, Brussel Sprouts
Honey Glazed Carrots & Roasted Herb Potatoes

Raclette Cheese Station

New Potatoes, Pickled Gherkins, Cocktail Onions

Desserts

Selection of French Pastries
Blueberry Cheese Cake
Red Fruit Lamington
Tiramisu
Chocolate Truffle
Chocolate Pudding
Christmas Cookies
Christmas Stollen
Orange Chocolate Tart
Christmas Pudding with Cognac & Vanilla Sauce
Mango Sago Cream
Häagen-Dazs Ice Cream Cups
Fresh Fruit Platter
Chestnut Yule Log

Coffee or Tea

熱盤

香草獵人烤雞
鹽焗原條三文魚
印度咖喱海鮮、印度薄餅
白汁芝士焗扇貝
烤羊排、芥末汁
紅酒燴牛肋排、香滑薯蓉
燒豬柳、雜菜及葡萄乾蘋果醬
香草焗鱸魚配橄欖油浸番茄乾
鮮茄、甜椒、大蝦意大利麵
臘味糯米飯
瑤柱扒翡翠苗

燒烤車

燒聖誕火雞
栗子釀餡、椰菜仔
蜜糖甘筍、燒香草薯

瑞士芝士

新薯、醃青瓜、洋蔥仔

甜品

法式酥餅
藍莓芝士蛋糕
林明頓蛋糕
意大利芝士蛋糕
朱古力蛋糕
朱古力布丁
聖誕曲奇
聖誕果子包
香橙朱古力批
聖誕布甸配香草醬
楊枝甘露
Häagen-Dazs 雪糕杯
鮮果拼盤
聖誕栗子蛋糕

咖啡或茶

(Minimum 60 persons 最少 60 位)

HK\$720 plus 10% service charge per person.
每位港幣\$720 另加一服務費。

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69 Mody Road, Tsimshatsui East, Kowloon, Hong Kong

Tel: (852) 2721 5215 Fax: (852) 2369 9976

E-mail address: htinfo@rghk.com.hk Web Site: www.rghk.com.hk



THE ROYAL GARDEN
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Festival Specialities 聖誕精選
Special offers Buffet Item 追加聖誕食品



Additional charge per person
每位額外收費

Starters 頭盤

Aristocrat Caviar with Condiments and Melba Toast (one piece per person) 魚子醬配薄多士(每人一件)	\$30
Conger Boiled Abalone (one piece per person) 冰鎮磯煮鮑魚(每人一件)	\$30

Seafood on Ice 海鮮

Chilled Lobster (Half-per person) 龍蝦半隻	\$80
Blue Mussel 藍青口	\$40
Vietnam Giant River Prawn 越南大蝦	\$60

Carving 烤肉

Roasted U.S. Sirloin 燒美國西冷	\$60
Baked Salmon in Puff Pastry 焗酥皮三文魚	\$60
Roasted Bone-in Gammon Ham 聖誕火腿(連骨)	\$50
Roasted U.S Angus Rib Eye 燒美國肉眼	\$50
Baked Wellington Beef 焗威靈頓牛柳	\$60

Live cooking station 現場烹調

Seafood Pasta station 現場烹調海鮮意粉	\$30
Mushroom Risotto station 現場烹調蘑菇意大利飯	\$40

Hot Items 熱盤

Baked Chicken Puff 焗雞批	\$20
Samosa 咖喱角	\$20
Assorted Dim Sum 精選點心	\$20
Mini Wagyu Beef Burger with Wasbi Dressing 迷你和牛漢堡配芥末醬	\$30
Roasted Lamb Chops 香草羊扒	\$30
Barbecued Meat Platter (BBQ Pork, Chicken, Roasted Goose) 精選燒味拼盤(叉燒/油雞/燒鵝)	\$30
Deep fried Prawn Cake 越南蝦餅	\$30

(Minimum 60 persons 最少 60 位)

All prices are subject to 10% service charge.

所有價目需另加一服務費。

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