



THE ROYAL GARDEN
帝苑酒店

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:

- 星期一至四免加一服務費
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，更可享受港幣 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 6 月 20 日至 2020 年 8 月 31 日
Effective from June 20, 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 2007 / 2733 2008 / 2733 2010 / 2733 2936 / 2733 2032

E-mail: batoff@rghk.com.hk

#theroyalgarden



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THE ROYAL GARDEN
帝苑酒店

良朋歡聚宴
CELEBRATION MENU

菜譜 MENU

鴻運乳豬件

Roasted Suckling Pig

合桃大蝦球併脆炸鮮奶

Sautéed Prawn with Walnuts and Deep-fried Milk Fitters

紅燒竹筴雞絲羹

Braised Bamboo Pith with Shredded Chicken Thick Soup

翡翠炒龍躉球

Sautéed Sabah Giant Garoupa Fillets with Seasonal Vegetable
(最多三席; 改清蒸沙巴龍躉 Steamed Sabah Giant Garoupa)

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

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



THE ROYAL GARDEN
帝苑酒店

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 Buds with Black Fungus and Celery

川貝雪梨燉豬肺

Double Boiled Soup with Pear, Pig Lung and Fritillary

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
(最多三席; 改清蒸沙巴龍躉 Steamed Sabah Giant Garoupa)

古法八寶鴨

Braised Duck Filled with Glutinous Rice
(最多三席; 改脆皮燒鵝皇 Roasted Crispy Goose)

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

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THE ROYAL GARDEN
帝苑酒店

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

荔蓉帶子盒

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

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THE ROYAL GARDEN
帝苑酒店

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

欖角蒸原條大海斑

Steamed Sabah Tiger Garoupa with Marinated Olives

八珍扒大鴨

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

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THE ROYAL GARDEN
帝苑酒店

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

金沙黃金蝦丸

Deep fried Prawn with Salty Egg Yolk

蟲草花燉竹絲雞

Double Boiled Soup with Cordyceps flower and Black Silky Chicken

翡翠京蔥蝦球炒海參

Stir-fried 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

上湯竹筍伴翡翠

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

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花膠鳳采套餐
FRUITFUL DINNER MENU

菜譜 MENU

錦繡燒味拼盆

Assorted Barbecued Meat

金裝焗釀蟹蓋

Baked Whole Crab Shell filled with Crab Meat and Onions

XO 醬炒日本鮮百合帶子蝦球

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

(最多三席; 改脆皮燒鵝皇 Roasted Crispy Goose)

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\$8,988 元 (八位用)

港幣\$12,368 元 (十二位用)

HK\$8,988 per table of 8 persons

HK\$12,368 per table of 12 persons

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