




THE ROYAL GARDEN
帝苑酒店

CHRISTMAS PACKAGE 2023

2023聖誕節套餐

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





五十人或以上，可享有下列各項優惠及服務：

-  Complimentary 5 dozens of refreshment (2 kinds) and Christmas punch served during pre-event cocktail if the bookings are confirmed on or before 30 November 2023
凡於十一月三十日前落實之宴會，可免費享用五打餐前小食（兩款）及席前聖誕賓治
-  Free corkage for self-brought in red / white wines upon confirmation of Beverage Package
凡預訂任何飲品套餐，可享自備紅或白酒免收開瓶費
-  Festive decoration with party favours
免費提供節日佈置及派對用具
-  Complimentary Western style invitation cards (excluded printing)
免費提供精美西式邀請咭（不包括印刷）
-  Usage of Audio Visual equipment during the event period
免費提供影音設施
-  Complimentary valet car parking space during the time of the function (1 space per every 30 guests)
免費泊車（每三十人提供一個車位）



For party of 100 persons or above, the following additional privileges will be included:

一百人或以上，更可獲享下列額外優惠及服務：

-  Free upgrade of additional one hour beverage package
免費升級一小時飲品套餐
-  A buffet coupon for two persons at The Greenery as raffle prize (lunch buffet coupon for luncheon event or dinner buffet coupon for dinner event)
奉送雅苑座自助餐餐券（兩位用）作抽獎之用（午宴客戶可獲贈自助午餐餐券／晚宴客戶可獲贈自助晚餐餐券）
-  Complimentary 2 bottles of selected wine for lucky draw
奉送特選餐酒兩瓶作抽獎之用
-  Complimentary backdrop letterings (Limited to 10 Chinese characters or 20 English alphabets)
宴會廳內橫額佈置（限10個中文字或20個英文字母）



The above privileges are subject to change without prior notice.

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

Direct line: 2733-2007 / 2733-2032

E-mail: bqtoff@rghk.com.hk



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

CHRISTMAS BUFFET DINNER 2023

2023 聖誕自助晚餐

Chilled Seafood

New Zealand Mussel
Fresh Prawn
Clam
Snow Crab Legs
Served with Lemon and Cocktail Sauce



Sushi

Assorted Sushi Roll
(Wasabi, Pickled Ginger and Soy Sauce)

Sashimi

Sweet Shrimp
Salmon
Tuna
Snapper
(Wasabi, Pickled Ginger and Soy Sauce)

Appetizers

Smoked Salmon
Parma Ham with Sweet Melon
Pan-seared Tuna Carpaccio with Citrus Dressing
Shrimps and Pomelo Salad
Smoked Chicken & Green Apple Salad
Tomato and Buffalo Mozzarella with Fresh Basil Pesto
Grilled Vegetables and Roast Bell Peppers



Salad Leaves

Romaine Lettuce, Frisee,
Lolla Rosso Hydro, Arugula
Black Olive, Cucumber, Carrot
Cherry Tomato, Sweet Corn & Red Kidney Beans

Dressings and Condiments

French, Thousand Island, Italian & Caesar Dressing
Bacon, Croutons and Cheese

Soup

Lobster Bisque
Selection of Bread and Butter

海鮮

新西蘭青口
鮮蝦
蜆
雪花蟹腳 (跟檸檬及雞尾酒醬汁)

壽司

什錦壽司卷
(跟芥末、醃薑及豉油)

刺身

甜蝦
三文魚
金槍魚
魷魚
(跟芥末、醃薑及豉油)



頭盤

煙三文魚
巴馬火腿蜜瓜
輕煎吞拿魚薄片、柑橘汁
柚子蝦沙律
煙燻雞青蘋果沙律
番茄水牛芝士沙律、意大利黑醋汁
扒雜菜及甜椒

沙律菜

羅馬生菜、鬚苣、九芽菜、火箭菜
黑橄欖、青瓜、紅蘿蔔
車厘番茄、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、麵包粒及芝士

湯

龍蝦濃湯
精選麵包配牛油

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



CHRISTMAS BUFFET DINNER 2023

2023 聖誕自助晚餐

Hot Dishes

Grilled Lamb Chops with Caramelized Thyme Jus
Seared Seabass Fillets with Clams & Mussels
Roasted Spring Chicken and Wild Mushrooms
Braised US Beef cheek with Red Wine Sauce
Stir-fried Seafood with Chilli Paste and Sweet Basil 'Thai Style'
Fried Rice with Diced Abalone and Chicken
Baked Potato and Pumpkin with Butter
Braised Seasonal Green with Conpoy
Honey Glazed Carrots and Sautéed Brussel Spouts

Carving Station

Traditional Roast Christmas Turkey
Chestnut Stuffing and Cranberry Sauce

OR

Roast Beef Prime Ribs
Port Wine Sauce

Sweet Temptation

Pistachio Raspberry Delight
Tiramisu
Chocolate Truffle
Mini Portuguese Egg Tart
Strawberry Cream Cake
Christmas Pudding with Cognac & Vanilla Sauce
Mango Sago Cream
Haagen-Dazs Ice Cream Cups
Fresh Fruit Platter
Chestnut Yule Log

Coffee or Tea

熱盤

烤羊架配焦糖百里香汁
香煎鱸魚配蜆及青口
烤春雞配野菌
紅酒汁燴美國牛腩肉
炒泰式辣海鮮
鮑魚雞粒炒飯
牛油焗馬鈴薯及南瓜
瑤柱扒時蔬
蜜糖甘筍、炒小椰菜

燒烤車

燒聖誕火雞
栗子釀餡、小紅莓汁

或

烤牛肋骨
配碎酒汁

甜品

開心果紅桑子蛋糕
意大利芝士蛋糕
朱古力蛋糕
迷你葡撻
草莓忌廉蛋糕
聖誕布甸配干邑香草汁
楊枝甘露
Haagen-Dazs 雪糕杯
鮮果拼盤
聖誕栗子蛋糕

咖啡或茶

每位港幣 HK\$808 per person

Menu price includes unlimited supply of soft drinks, chilled orange juice and house beers for 3 hours
菜單包括 3 小時無限量供應汽水、凍橙汁及指定啤酒

*Additional charge at HK\$70 per person includes unlimited supply of house wines for 3 hours
額外每位另加港幣 HK\$70 包括 3 小時無限量供應餐酒

Price is subject to 10% service charge 所有價目均另加一服務費
(Minimum 50 persons 最少 50 位)

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

FESTIVAL SPECIALTIES

SPECIAL OFFERS BUFFET ITEM 2023

2023 聖誕精選額外加配食品

Additional charge per person (HK\$)
每位額外收費(港幣)

Starters 頭盤

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 Lobster per person) 龍蝦半隻	\$80
Blue Mussel 藍青口	\$40
Vietnamese Giant River Prawn 越南大蝦	\$60

Carving 烤肉

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

Live Cooking Station 現場烹調

Seafood Pasta 海鮮意粉	\$30
Mushroom Risotto 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
Wagyu Beef Burger with Wasabi Dressing 和牛漢堡配日式芥末醬	\$30
Roast Lamb Chops 香草烤羊扒	\$30
BBQ Platter (BBQ Pork, Soy Sauce Chicken, Roasted Goose) 精選燒味拼盤(叉燒/油雞/燒鵝)	\$30
Deep-fried Vietnamese Shrimp Cake 越南炸蝦餅	\$30

(Minimum 50 persons 最少 50 位)

All prices are subject to 10% service charge 所有價目需另加一服務費。

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。