



THE ROYAL GARDEN GRADUATION DINNER PACKAGE 2019

『帝苑酒店』謝師宴套餐 2019

The Royal Garden's specially designed Graduation Dinner Package is the best opportunity for you to thank your teachers and schoolmates.

『帝苑酒店』精心設計的謝師宴套餐為各位畢業生提供一個千載難逢的機會，藉此衷心感謝你們的老師和同學。

The following privileges will be applied over 80 persons (滿 80 位可享有下列優惠):

- * Deluxe function room for your event
為您的活動提供一間豪華宴會廳
- * A glass of welcome fruit punch per person (non-alcoholic)
每位賓客席前贈送無酒精雜果賓治乙杯
- * Three pounds fresh fruit cream cake with your personalized wording
敬送三磅鮮果忌廉蛋糕
- * Buffet Lunch Coupon for 2 persons at The Greenery as raffle prize
奉送雅苑座咖啡室雙人自助午餐券乙張作為抽獎獎品
- * Complimentary invitation cards for teachers
奉送邀請柬給老師們
- * Complimentary valet car parking during the time of your event (1 car parking space per 40 guests)
活動期間免費代客泊車服務 (每四十位客人敬送一個車位)
- * Complimentary backdrop in red colour with golden lettering (limited to 20 Chinese characters or 50 English letters)
宴會廳內紅色佈版佈置與金色文字 (最多可寫上二十個中文字或五十個英文字母)
- * Free use of Karaoke system, LCD projector with screen, prize table, lucky draw box and public address system with wireless microphones
免費使用卡拉OK，投影機，銀幕，禮物枱，抽獎箱和公共廣播系統，無線麥克風

For enquiries and reservations, please contact our Banquet Sales team at
如欲查詢更多資料和預訂，請與宴會部聯絡：

☎ 2733- 2008

✉ E-mail: bqtoff@rghk.com.hk



Graduation Buffet Dinner Menu A

Appetizers & Salads 頭盤及沙律

Chilled Shrimps, Clam & Blue Mussels 凍蝦、凍蜆及藍青口
Gravlax & Smoked Salmon with Condiments 煙三文魚
Assorted Cold Cut, Parma Ham & Air Dried Meat with Melon 巴馬火腿凍肉配蜜瓜
Assorted Sashimi with Condiments 什錦刺身
Sushi Roll with Wasabi & Pickled Ginger 壽司卷配芥末及壽司姜
Pomelo, Orange & Grapefruit with Mint & Fennel Salad 柚子、橙及葡萄配薄荷茴香沙律
Nicoise Tuna Salad 法式尼斯吞拿魚沙律
Pasta with Black Truffle & Ham Salad 黑松露火腿意粉沙律
Tomato Salad & Tomato Custard with Quail Egg 番茄沙律及番茄凍配鵪鶉蛋
Cucumber, Sweet Corn, Carrot, Red Kidney Bean, Frisee, Romaine Lettuce & Lolla Rossa
青瓜、粟米、紅蘿蔔、紅腰豆、生菜、羅馬生菜及紅葉萵苣
Caesar Salad, Garden Green Salad, Dressing & Condiments 凱撒沙律、田園沙律、配料醬料

Soup 湯類

Wild Mushroom Soup with Herbs Crouton (Served with a Selection of Bread)
野菌湯配香草脆包粒

Hot Dishes 熱盤

Pan-fried Seabass with Lemon Butter Sauce 香煎鱸魚配檸檬牛油汁
Korean Chicken with Leek 韓式雞肉
Braised Oxtail with Port Wine Sauce 紅酒燉牛尾
Deep-fried Vietnamese Style Spring Roll & Prawn Cakes 越式炸春卷配炸蝦餅
Stir-fried Prawn with Celery & Cashew Nuts 西芹腰果炒蝦仁
Sautéed Garden Vegetables 田園蔬菜
Fried Rice Vermicelli in Singapore Style 星州炒米
Steamed Fried Rice Wrapped in Lotus Leave 飄香荷葉飯

Desserts 甜品

Mini French Pastries 迷你法式甜品
Black Forest Cake 黑森林蛋糕
Chocolate Cake 朱古力蛋糕
Caramel Crème Brûlée 焦糖布丁
Tiramisu 意大利芝士蛋糕
Mango Mousse Cake 芒果慕斯蛋糕
Fresh Sliced Seasonal Fruit Platter 鮮果拼盤



Menu is priced at HK\$438 net per person
Additional charge at HK\$60 net per person to include unlimited soft drinks and chilled orange juice for 3 hours during dinner

每位港幣淨價 HK\$438 每位另加港幣淨價 HK\$ 60 元即可享用 3 小時席間無限量供應汽水及凍橙汁

(For minimum guarantee of 80 persons 最少 80 位起)

(Menu is subject to change without prior notice 菜式或略有改動，恕不另行通知)



Graduation Buffet Dinner Menu B

Appetizers & Salads 頭盤及沙律

- Chilled Shrimps, Clam & Blue Mussels 凍蝦、凍蜆及藍青口
Gravlax & Smoked Salmon with Condiments 煙三文魚
Assorted Cold Cut, Parma Ham & Air Dried Meat with Melon 巴馬火腿凍肉配蜜瓜
Assorted Sashimi with Condiments 什錦刺身
Sushi Roll with Wasabi & Pickled Ginger 壽司卷配芥末及壽司姜
Pomelo, Orange & Grapefruit with Mint & Fennel Salad 柚子、橙及葡萄配薄荷茴香沙律
Nicoise Tuna Salad 法式尼斯吞拿魚沙律
Pasta with Black Truffle & Ham Salad 黑松露火腿意粉沙律
Tomato Salad & Tomato Custard with Quail Egg 番茄沙律及番茄凍配鵪鶉蛋
Cucumber, Sweet Corn, Carrot, Red Kidney Bean, Frisee, Romaine Lettuce & Lolla Rossa
青瓜、粟米、紅蘿蔔、紅腰豆、生菜、羅馬生菜及紅葉萵苣
Caesar Salad, Garden Green Salad, Dressing & Condiments 凱撒沙律、田園沙律、配料醬料

Soup 湯類

- Wild Mushroom Soup with Herbs Crouton (Served with a Selection of Bread)
野菌湯配香草脆包粒

Hot Dishes 熱盤

- Pan-fried Seabass with Lemon Butter Sauce 香煎鱸魚配檸檬牛油汁
Korean Chicken with Leek 韓式雞肉
Braised Oxtail with Port Wine Sauce 紅酒燉牛尾
Deep-fried Vietnamese Style Spring Roll & Prawn Cakes 越式炸春卷配炸蝦餅
Stir-fried Prawn with Celery & Cashew Nuts 西芹腰果炒蝦仁
Sautéed Garden Vegetables 田園蔬菜
Fried Rice Vermicelli in Singapore Style 星州炒米
Steamed Fried Rice Wrapped in Lotus Leave 飄香荷葉飯

Carving Station 燒烤車

- Grilled Whole Beef Sirloin with Black Pepper Sauce & Gravy Sauce 原條燒西冷配黑椒汁，肉汁

Desserts 甜品

- Mini French Pastries 迷你法式甜品 Caramel Crème Brûlée 焦糖布丁
Black Forest Cake 黑森林蛋糕 Tiramisu 意大利芝士蛋糕
Chocolate Cake 朱古力蛋 Mango Mousse Cake 芒果慕斯蛋糕
Fresh Sliced Seasonal Fruit Platter 鮮果拼盤

Menu is priced at HK\$498 net per person

Additional charge at HK\$60 net per person to include unlimited soft drinks and chilled orange juice for 3 hours during dinner



每位港幣淨價 HK\$498 每位另加港幣淨價 HK\$ 60 元即可享用 3 小時席間無限量供應汽水及凍橙汁

(For minimum guarantee of 80 persons 最少 80 位起)

(Menu is subject to change without prior notice 菜式或略有改動，恕不另行通知)