



## THE ROYAL GARDEN GRADUATION BUFFET PACKAGE 2020

### 『帝苑酒店』謝師宴套餐 2020

The Royal Garden's specially designed Graduation Buffet 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):

- ✧ 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
- ✧ Complimentary Buffet for Principle and Vice Principle (maximum 2 persons)  
校長及副校長可獲豁免收費 (最多兩位)
- ✧ 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 color 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)  
Or 或  
Complimentary backdrop in red color with School Badge Logo  
宴會廳內紅色佈版佈置與校徽(一個)
- ✧ 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、抽獎箱和無線麥克風

#theroyalgarden



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- 2936

✉ E-mail: [bqtoff@rghk.com.hk](mailto:bqtoff@rghk.com.hk)

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## Graduation Buffet 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  
Waldorf Salad 華都夫沙律  
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  
Vietnamese Sausage and Chicken Salad 札肉雞絲沙律  
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)  
野菌湯配麵包

### Hot Dishes 熱盤

- Pan-fried Seabass with Lemon Butter Sauce 香煎鱸魚配檸檬牛油汁  
Chicken Piccata with Tomato Salsa 香煎比吉打雞胸伴蕃茄莎莎  
Stir-fried Beef Stripe with Twin Mushroom and Bell Pepper 雙菇彩椒牛柳條  
Deep-fried Vietnamese Style Spring Roll 越式炸春卷  
Mini Pizza 迷你薄餅  
Steamed Korean Dumpling 蒸韓式餃子  
Stir-fried Cuttlefish with Green Vegetables 翡翠炒花枝  
Sautéed Garden Vegetables 田園蔬菜  
Fried Noodle with Pork in Soy Sauce 豉油王肉絲炒麵  
Steamed Fried Rice Wrapped in Lotus Leave 飄香荷葉飯

### Desserts 甜品

- Green Tea and Red Bean Roll 綠茶紅豆卷      Panna Cotta 意大利奶凍  
Bread and Butter Pudding 牛油麵包布甸      Tiramisu 意大利芝士蛋糕  
Chocolate Cake 朱古力蛋糕  
Double-boiled Peach Resin with Osmanthus and Snow Fungus 桃膠雪耳紅棗  
Fresh Sliced Seasonal Fruit Platter 鮮果拼盤



**Menu is priced at HK\$468 net per person**

**Include unlimited soft drinks and chilled orange juice for 3 hours during dinner**

每位港幣淨價 **HK\$468** 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 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  
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

- Boston Clam Chowder with Sweet Corn (Served with Selection of Bread)  
波士頓蜆肉周打湯配麵包

### 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 紅酒炆牛尾  
Deep-fried Vietnamese Style Spring Roll 越式炸春卷  
Deep-fried Prawn Cakes 炸蝦餅  
Sausage Roll 腸仔酥卷  
Stir-fried Prawn with Green Vegetables 翡翠炒蝦仁  
Sautéed Garden Vegetables 田園蔬菜  
E-Fu Noodle with Mushroom 鮑鮮菇炆伊麵  
Fried Rice with Fresh Prawns and BBQ Pork 鮮蝦叉燒粒炒飯

### Carving Station 燒烤車

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

### 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  
Mango Limington 芒果林明頓  
Sweetened Red Bean Cream with Sesame Glutinous Rice Dumplings 紅豆沙湯圓  
Fresh Sliced Seasonal Fruit Platter 鮮果拼盤

**Menu is priced at HK\$518 net per person**

**Include unlimited soft drinks and chilled orange juice for 3 hours during dinner**

**每位港幣淨價 HK\$518 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)

