



THE ROYAL GARDEN GRADUATION BUFFET PACKAGE 2021

『帝苑酒店』謝師宴套餐 2021

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。

凡於 2 月 28 號之前預訂可享有八五折優惠

Booked before 28 February 2021 to enjoy a 15%

The following privileges will be applied over 40 persons (滿 40 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

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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
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\$498 net per person

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

每位港幣淨價 HK\$498 即可享用 3 小時席間無限量供應汽水及凍橙汁

(For minimum guarantee of 40 persons 最少 40 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\$548 net per person

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

每位港幣淨價 HK\$548 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 40 persons 最少 40 位起)

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

