



The Royal Garden is proud to present our newest venture, J's Bar Bistro. Let us take you back to prohibition era with decant and classic interior, unique presentation of food and impressive cocktails. There is something for unforgettable moment in J's Bar Bistro.



Celebration Menu 2021

Semi - Buffet Lunch

Minimum guaranteed 40 persons

- Starting from HK\$400 plus 10% service charge per person

Buffet Lunch

Minimum guaranteed 60 persons

- Starting from HK\$500 plus 10% service charge per person

Semi - Buffet Dinner

Minimum guaranteed 40 persons

- Starting from HK\$780 plus 10% service charge per person

Buffet Dinner

Minimum guaranteed 60 persons

- Starting from HK\$980 plus 10% service charge per person

The following privileges for bookings Wedding Lunch or Dinner:

- ♥ One night accommodation in our superior room with in-room American breakfast for 2 persons
- ♥ 3-lb heart-shaped fresh cream cake served during pre-dinner cocktail
- ♥ 30 sets of invitation card per table (excluded printing)
- ♥ A superb 5-tier dummy cake for photo-shooting
- ♥ Complimentary use of LCD projector and screen or portable TV for video presentation
- ♥ Complimentary 4 parking spaces from our valet parking
- ♥ 30% discount on cut cakes & 10% discount on alcohol and wines at The Royal Garden's Fine Foods
- ♥ 10% discount on The Royal Garden Full Moon Banquet or 100 Days Celebration for the first time
- ♥ Buffet dinner coupon for 2 persons at The Greenery for your first anniversary
- ♥ 20% discount on "Kee Wah Ltd." wedding cakes and vouchers
- ♥ Exclusive offer for "an Oath" wedding service
- ♥ Lo Kan Fong Chinese wedding master services valued at HK\$1,000
- ♥ 15% discount on ONKEE's Chinese Wedding Hampers

#theroyalgarden



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Beverage Package

Unlimited supply of soft drinks, chilled orange juice and house beers

- 2 hours at HK\$150 plus 10% service charge per person
- 3 hours at HK\$180 plus 10% service charge per person

Unlimited supply of soft drinks, chilled orange juice, house beers, house red wine and house white wines

- 2 hours at HK\$180 plus 10% service charge per person
- 3 hours at HK\$210 plus 10% service charge per person

Champagne Package

- Additional HK\$580 plus 10% service charge per person
On top of the consumption of the above beverage package

Crafted Cocktail Package

- Additional HK\$100 plus 10% service charge per person
On top of the consumption of the above beverage package

TO Upgrade Your Menu:

- Additional HK\$30 per person for French Lobster Bisque
- Additional HK\$80 per person for half shell of Lobster in Chilled Seafood Counter
- Additional HK\$50 per person for US Prime Rib-eye in main course
- Additional HK\$80 per person for selected 5 kinds of Yakitori or Kushi-yaki
- Additional HK\$90 per person for a Pan-fried Foie Gras

Minimum Charge

Lunch

- Sunday to Saturday: HK\$12,000, from 1200nn to 1500pm

Dinner

- Sunday to Thursday: HK\$55,000, from 1800pm to 2300pm
- Friday, Saturday & Public Holidays: HK\$ 68,000 Friday, Saturday & Public Holidays from 1800pm to 2300pm



Listed Package Price to Include

- *Exclusive use of the J's Bar Bistro*
- *Complimentary use of LCD projector and screen for video presentation*
- *2 wireless microphones for speech*
- *Complimentary 2 parking spaces at the Royal Garden Hotel*
- *Complimentary 1 bottle of selected Champagne for toasting*

Live Performance

- *Additional HK\$10,000 to have 4 hours 3-piece live band performance on Sunday to Tuesday (At guests' chosen period).*
- *3-piece live band performance on Wednesday to Saturday from 8pm to midnight except festive periods and subject to band availability.*

Furniture Moveout Charge

- *Additional HK\$5,000 to move out the original furniture for set-up the venue*

*The above privileges are subject to change without prior notice.
In case of any disputes, The Royal Garden reserve the right to make the final decision*



Semi - Buffet Lunch 半自助午餐

Seafood Counter 海鮮

Canadian Snow Crab Leg, Fresh Shrimp, Mussel Sea, Whelk
served with Lemon Wedge, Cocktail Sauce, Red Wine Vinegar

長腳蟹腳、鮮蝦、青口、海螺配各式醬料

Appetizer 頭盤

Mozzarella Buffalo Cheese with Tomato 意大利水牛芝士番茄

Stuffed Mini Pepper with Cheese 芝士釀甜椒

Sautéed Mixed Mushroom with White Wine and Herbs 香草白酒炒白菌

Smoked Salmon with Capers & Onion Condiments 煙三文魚及各式配料

Roasted Mixed Bell Pepper with Garlic and Parsley 烤甜椒

Thins Slices Parma Ham with Melon 巴馬火腿香瓜

Smoked Chicken and Green Apple Salad 煙雞肉青蘋果沙律

German Style Potato Salad 德式薯仔沙律

Salad 沙律

Romaine Lettuce, Lolla Rossa, Red Chicory, Frisee, Rocket and Mixed Lettuce

Cherry Tomatoes, Olive, Artichoke Heart, Sweet Corn

羅文生菜、珊瑚菜、紅菊苣、鬚苣、田園生菜、車厘茄、

橄欖、朝鮮薊、甜粟米、紅腰豆。

Dressing: Thousand Island, Creamy French, Herbs Vinaigrette and Caesar Dressing.

Condiments: Parmesan Cheese, Pine Nut, Garlic Crouton, Bacon, Black Olive, Pickle Onion, Walnut.

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Soup 湯

Wild Mushroom Soup with Truffle Oil 野菌濃湯

(served with selection of bread) 配各式麵包

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Choice of Main Course 主菜 (任選其中一款)

Braised Angus Beef Cheek

Mashed Potato, Cinnamon Apple, Red Wine Sauce

燴牛頰伴薯蓉玉桂蘋果、紅酒

or 或

Pan-seared Norwegian Salmon

Scallop Emulsion

香煎三文魚配帶子汁

or 或

Slow-cooked Baby Chicken

Roasted Potato, French Bean, Brown Jus

燒春雞伴燒薯、燒汁



Dessert Section 甜品

Tiramisu 意大利軟芝士餅

Mini Lemon Tartlet 迷你檸檬撻

Bread and Butter Pudding 麵包牛油布甸

Chocolate Brownies Cake 朱古力餅

Blueberry Cheesecake 藍莓芝士餅

Banana Toffee Cake 香蕉千層餅

Green Tea Mocha Roll 綠茶卷

Vanilla Panna Cotta 雲呢拿奶凍

'RG' Mixed Fruits Napoleon 鮮果拿破崙

'RG' Butterfly Cookies 蝴蝶酥

Fresh Seasonal Fruit with Strawberry, Blueberry & Raspberry 鮮果碟

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Freshly Brewed Coffee or Selection of Fine Tea 即磨咖啡或各款茶

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

另加一服務費。

All prices are subject to 10% service charge.



Lunch Full Buffet Menu 全自助午餐

Seafood Counter 海鮮

Canadian Snow Crab Leg, Fresh Shrimp, Mussel, Sea Whelk
served with Lemon Wedge, Cocktail Sauce, Red Wine Vinegar

長腳蟹腳、鮮蝦、青口、海螺配各式醬料

Japanese Sushi Selection 日式壽司

Choice of Sushi: California Roll and Maki Roll 加州卷及紫菜卷

Appetizer 頭盤

Mozzarella Buffalo Cheese with Tomato 意大利水牛芝士番茄

Sautéed Mixed Mushroom with White Wine and Herbs 香草白酒炒白菌

Smoked Atlantic Salmon with Capers & Onion Condiments 煙三文魚及各式配料

Roasted Mixed Bell Pepper with Garlic and Parsley 烤甜椒

Thin slices Parma Ham with Melon 巴馬火腿香瓜

Smoked Chicken and Green Apple Salad 煙雞肉青蘋果沙律

German Style Potato Salad with Crispy Bacon 德式薯仔沙律

Light Tuna Salad with Pasta and Mayo Dressing 吞拿魚沙律

Caesar and Mix Salad with Variety Dressing 凱撒沙律

Salad 沙律

Romaine Lettuce, Lolla Rossa, Red Chicory, Frisee, Rocket and Mixed Lettuce
Cherry Tomatoes, Olive, Artichoke Heart, Sweet Corn

羅文生菜、珊瑚菜、紅菊苣、鬚苣、田園生菜、車厘茄、

橄欖、朝鮮薊、甜粟米。

Dressing: Thousand Island, Creamy French, Herbs Vinaigrette and Caesar Dressing.

Condiments: Parmesan Cheese, Pine Nut, Garlic Crouton, Bacon, Black Olive, Pickle Onion, Walnut.

Soup 湯

Potato & Leek Soup with Seafood and Chive 大蒜薯湯

(served with a selection of bread) 配各式麵包

"Hot Items"

Seared Sole Fillet with Champagne Cream Sauce 香煎龍利柳、香檳忌廉汁

Roasted Pork Neck in Thai Style 泰式燒豬頭肉

Stewed Ox Tail with Red Wine Sauce 紅酒燴牛尾

Roasted Rack of Lamb "Provencale" Style 燒羊架

Pan-fried Beef Tenderloin with Black Pepper Gravy 煎牛柳、黑椒汁

Indian Chicken Curry with Rice, Papadum and Naan Bread 印度咖喱雞

Steamed Spot Garoupa with Spring Onion and Soy Sauce 清蒸海上鮮

Fried Noodles & Shredded Pork with Soy Sauce 豉油皇肉絲炒麵

Fried Rice with Seafood and Conpoy 瑤柱海鮮粒炒飯



J'S BAR BISTRO

Black Mushroom with Seasonal Vegetables 冬菇燴時蔬

Chinese Barbecue Platter 燒味

Selection BBQ Meat 油雞、燒鴨、叉燒

Dessert Section 甜品

Tiramisu 意大利軟芝士餅

Mini Lemon Tartlet 迷你檸檬撻

Bread and Butter Pudding 麵包牛油布甸

American Cheesecake 芝士餅

Chocolate Brownies Cake 朱古力餅

Blueberry Cheesecake 藍莓芝士餅

Banana Toffee Cake 香蕉千層餅

Green Tea Mocha Roll 綠茶卷

Vanilla Panna Cotta 雲呢拿奶凍

'RG' Mixed Fruits Napoleon 鮮果拿破崙

'RG' Butterfly Cookies 蝴蝶酥

Fresh Seasonal Fruit with Strawberry, Blueberry & Raspberry 鮮果碟

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Freshly Brewed Coffee or Selection of Fine Tea 即磨咖啡或各款茶

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Semi-Dinner Buffet Menu 半自助晚餐

Seafood Counter 海鮮

Canadian Snow Crab Leg, Fresh Shrimp, Mussel, Sea Whelk
served with Lemon Wedge, Cocktail Sauce, Red Wine Vinegar

長腳蟹腳、鮮蝦、青口、海螺配各式醬料

Japanese Sushi Selection 日式壽司

Choice of Sushi: California Roll and Maki Roll 加州卷及紫菜卷

Appetizer 頭盤

Mozzarella Buffalo Cheese with Tomato 意大利水牛芝士番茄

Stuffed Mini Pepper with Cheese 芝士釀甜椒

Sautéed Mixed Mushroom with White Wine and Herbs 香草白酒炒白菌

Smoked Salmon with Capers & Onion Condiments 煙三文魚及各式配料

Roasted Mixed Bell Pepper with Garlic and Parsley 烤甜椒

Thin Slices Parma Ham with Melon 巴馬火腿香瓜

Smoked Chicken and Green Apple Salad 煙雞肉青蘋果沙律

German Style Potato Salad 德式薯仔沙律

Salad 沙律

Romaine Lettuce, Lolla Rossa, Red Chicory, Frisee, Rocket and Mixed Lettuce

Cherry Tomatoes, Olive, Artichoke Heart, Sweet Corn

羅文生菜、珊瑚菜、紅菊苣、鬚苣、田園生菜、車厘茄、

橄欖、朝鮮薊、甜粟米、紅腰豆。

Dressing: Thousand Island, Creamy French, Herbs Vinaigrette and Caesar Dressing.

Condiments: Parmesan Cheese, Pine Nut, Garlic Crouton, Bacon, Black Olive, Pickle Onion, Walnut.

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Soup 湯

Wild Mushroom Soup with Truffle Oil 野菌濃湯

(served with selection of bread) 配各式麵包

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Roasted Spring Chicken Grazed

Chestnut and Brown Jus 燒春雞伴甘栗燒汁

or 或

Slow-cooked Angus Short Ribs

Black Truffle Jus 慢煮牛肋骨配黑松露菌汁

or 或

Grilled Cajun Mix Seafood Ragout 扒海鮮伴藏紅花汁及忌廉香薯

(Salmon, Prawn, Scallop and Mussel)

served with Saffron Cream Sauce and Creamy Potato

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J'S BAR BISTRO

Selection of international Cheese with Condiments 各式芝士

Dessert Section 甜品

Tiramisu 意大利軟芝士餅

Mini Assorted Color Macaron 雜錦杏仁甜餅

Mini Lemon Tartlet 迷你檸檬撻

Vanilla Panna Cotta 雲呢拿奶凍

Green Tea Mocha Roll 綠茶卷

Chocolate Truffle Cake 朱古力餅

Blueberry Cheesecake 藍莓芝士餅

Banana Toffee Cake 香蕉千層餅

Bread and Butter Pudding 暖麵包布甸

J's Deluxe Cookies 各式曲奇

'RG' Butterfly Cookies 蝴蝶酥

Fresh Seasonal Fruit Platter 鮮果碟

Haagen-Dazs Ice Cream Cup 雪糕杯

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Freshly Brewed Coffee or Selection of Fine Tea 即磨咖啡或各款茶

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Full Dinner Buffet Menu 全自助晚餐

Seafood Counter 海鮮

Half Shell of Lobster, Canadian Snow Crab Leg, Fresh Shrimp, Mussel, Sea Whelk
served with Lemon Wedge, Cocktail Sauce, Red Wine Vinegar
開邊龍蝦、長腳蟹腳、鮮蝦、青口、海螺配各式醬料

Japanese Sushi Selection 日式壽司

Choice of Sushi: California Roll and Maki Roll 加州卷及紫菜卷

Appetizer 頭盤

Mozzarella Buffalo Cheese with Tomato 意大利水牛芝士番茄
Sautéed Mixed Mushroom with White Wine and Herbs 香草白酒炒白菌
Smoked Atlantic Salmon with Capers & Onion Condiments 煙三文魚及各式配料
Roasted Mixed Bell Pepper with Garlic and Parsley 烤甜椒
Thin slices Parma Ham with Melon 巴馬火腿香瓜
J's Selection Charcuteries 精選凍肉盤
Smoked Chicken and Green Apple Salad 煙雞肉青蘋果沙律
German Style Potato Salad with Crispy Bacon 德式薯仔沙律
Light Tuna Salad with Pasta and Mayo Dressing 吞拿魚沙律
Caesar and Mix Salad with Variety Dressing 凱撒沙律

Salad 沙律

Romaine Lettuce, Lolla Rossa, Red Chicory, Frisee, Rocket and Mixed Lettuce
Cherry Tomatoes, Olive, Artichoke Heart, Sweet Corn
羅文生菜、珊瑚菜、紅菊苣、鬚苣、田園生菜、車厘茄、
橄欖、朝鮮薊、甜粟米、紅腰豆。
Dressing: Thousand Island, Creamy French, Herbs Vinaigrette and Caesar Dressing.
Condiments: Parmesan Cheese, Pine Nut, Garlic Crouton, Bacon, Black Olive, Pickle Onion, Walnut.

Soup 湯

French Onion Soup with Cheese Crouton 法式洋蔥湯
(served with a selection of bread) 配各式麵包

Hot Items 主菜

Pan-seared Salmon Fillet with Dill and Capers Cream Sauce 香煎三文魚
Roasted Spring Chicken with Honey Shallot Teriyaki Sauce 燒春雞日式照燒汁
Braised Beef Short Rib with Black Truffle Sauce 燴牛肋骨配黑松露菌汁
Roasted Rack of Lamb with Pommery Mustard Sauce 燒羊扒配芥菜汁
Thai Red Curry with Roasted Duck and Steamed Rice 泰國紅咖喱燴鴨
Deep Fried Japanese Oyster with Tartar Sauce 炸日本蠔
Steamed Spot Garoupa with Spring Onion and Soy Sauce 清蒸海上鮮
Braised E-Fu Noodles with Prawns 鮮蝦乾燒伊麵



J'S BAR BISTRO

Fried Rice with Seafood and Conpoy 瑤柱海鮮炒飯
Black Mushroom with Seasonal Vegetables 冬菇燴時蔬

Chinese Barbecue Platter 燒味

Selection BBQ Meat 油雞、燒鴨、叉燒

Carving Station 燒烤車

Roasted Australia Wagyu Beef Striploin with Gravy and Black Pepper Sauce
燒澳洲和牛西冷配肉汁及黑椒汁

Selection of international Cheese with Condiments 各式芝士

Dessert Section 甜品

Tiramisu 意大利軟芝士餅

Mini Lemon Tartlet 迷你檸檬撻

Bread and Butter Pudding 麵包牛油布甸

American Cheesecake 芝士餅

Chocolate Brownies Cake 朱古力餅

Blueberry Cheesecake 藍莓芝士餅

Banana Toffee Cake 香蕉千層餅

Green Tea Mocha Roll 綠茶卷

Vanilla Panna Cotta 雲呢拿奶凍

'RG' Mixed Fruits Napoleon 鮮果拿破崙

'RG' Butterfly Cookies 蝴蝶酥

Fresh Seasonal Fruit with Strawberry, Blueberry & Raspberry 鮮果碟

Haagen-Dazs Ice Cream Cup 雪糕杯

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Freshly Brewed Coffee or Selection of Fine Tea 即磨咖啡或各款茶

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