



Celebration Menu 2020 婚禮禮遇 2020

Semi - Buffet Lunch 半自助午餐

Minimum guaranteed 40 persons

最少 40 位客人起

- Starting from HK\$400 plus 10% service charge per person
每位 HK\$400 加一服務費起

Buffet Lunch 自助午餐

Minimum guaranteed 60 persons

最 60 位客人起

- Starting from HK\$500 plus 10% service charge per person
每位 HK\$500 加一服務費起

Semi - Buffet Dinner 半自助晚宴

Minimum guaranteed 40 persons

最少 40 位客人起

- Starting from HK\$780 plus 10% service charge per person
每位 HK\$780 加一服務費起

Buffet Dinner 自助晚宴

Minimum guaranteed 60 persons

最 60 位客人起

- Starting from HK\$980 plus 10% service charge per person
每位 HK\$980 加一服務費起

#theroyalgarden



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Beverage Package 飲品套餐

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

無限供應汽水, 冰鮮橙汁和指定啤酒

- 2 hours at HK\$150 plus 10% service charge per person, 2小時, 每位HK \$ 150另加一服務費
- 3 hours at HK\$180 plus 10% service charge per person, 3小時, 每位HK \$ 180另加一服務費

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

無限供應汽水, 冰鮮橙汁, 指定啤酒 和指定紅白餐酒

- 2 hours at HK\$180 plus 10% service charge per person, 2 小時, 每位 HK \$ 180 另加一服務費
- 3 hours at HK\$210 plus 10% service charge per person, 3小時, 每位HK \$ 210 另加一服務費

Champagne Package

香檳套餐

- Additional HK\$580 plus 10% service charge per person On top of the consumption of the above beverage package, 選購無限供應飲品套餐, 每位另加 HK\$580 加一服務費

Crafted Cocktail Package

手工雞尾酒套餐

- Additional HK\$150 plus 10% service charge per person, On top of the consumption of the above beverage package, 選購飲品套餐, 每位另加HK\$150 加一服務費

TO Upgrade Your Menu 菜單升級

- Additional HK\$30 per person for French Lobster Bisque
- 每位另加 HK\$30 升級至龍蝦濃湯
- Additional HK\$80 per person for half shell of Lobster
- 每位另加位 HK\$80 升級至開邊凍龍蝦冷盤
- Additional HK\$50 per person for US Prime Rib-eye in main course
- 每位另加 HK\$50 升級至美國特級肉眼扒作主菜
- Additional HK\$80 per person for selected 5 kinds of Yakitori or Kushi-yaki
- 每位另加 HK\$80 升級至特選五款特色串燒
- Additional HK\$90 per person for a Pan-fried Foie Gras
- 每位另加 HK\$90 升級至每位一份香煎鴨肝



Minimum Charge 最低收費

Lunch

- Sunday to Saturday: HK\$22,000, from 1200nn to 1500pm
星期日至星期六: HK\$22,000 由下午 12 時至 3 時

Dinner

- Sunday to Thursday: HK\$55,000, from 1800pm to 2300pm
星期日至星期四: HK\$55,000, 由下午 6 時至 11 時
- Friday, Saturday & Public Holidays: HK\$66,000, from 1800pm to 2300pm
星期日, 星期日 & 公眾假期: HK\$66,000 由下午 6 時至 11 時

Live Performance 現場表演

- Additional HK\$10,000 to have 4 hours 3-piece live band performance
4 小時 3 人樂隊表演, 另加 HK\$10,000

Furniture Move-out Charge 餐廳傢俬移動搬運費

- Additional HK\$5,000 to move out the original furniture for set-up the venue
另加 HK\$5,000 作為移動現有餐桌及傢俬搬運費

The following privileges for bookings Wedding Lunch or Dinner: 凡惠顧午宴及晚宴, 更可享有下列優惠

- ♥ One night accommodation in our superior room with in-room American breakfast for 2 persons
雙人入住蜜月客房一晚, 於房間內免費享用當晚宵夜及翌日美式早餐
- ♥ 3-lb heart-shaped fresh cream cake served during pre-dinner cocktail
敬送三磅心形鮮忌廉蛋糕
- ♥ 30 sets of invitation card per table (excluded printing)
敬送喜帖連信封 30 套 (不包括印刷)
- ♥ A superb 5-tier dummy cake for photo-shooting
5 層模擬結婚蛋糕供拍照使用
- ♥ Buffet dinner coupon for 2 persons at The Greenery for your first anniversary
敬送週年紀念雅苑座咖啡室雙人自助晚餐乙張
- ♥ 20% discount on "Kee Wah Ltd." wedding cakes and vouchers
「奇華餅家」嫁喜系列禮餅咭八折優惠
- ♥ Exclusive offer for "an Oath" wedding service
「壹誓證婚服務」多項優惠
- ♥ Lo Kan Fong Chinese wedding master services valued at HK\$1,000
「羅勤芳中華禮儀」優惠券價值港幣 1,000 元
- ♥ 15% discount on ONKEE's Chinese Wedding Hampers
訂購「安記海味」過大禮套餐八五折優惠
- ♥ Complimentary 4 parking spaces from our valet parking
敬送四輛酒店代客泊車車位



J'S BAR BISTRO

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.

Soup 湯

Wild Mushroom Soup with Truffle Oil 野菌濃湯

(served with selection of bread) 配各式麵包

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.



J'S BAR BISTRO

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
Black Mushroom with Seasonal Vegetables 冬菇燴時蔬

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

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。
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另加一服務費。

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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.

Soup 湯

Wild Mushroom Soup with Truffle Oil 野菌濃湯
(served with selection of bread) 配各式麵包



Choice of Main Course 主菜 (任選其中一款)

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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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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J'S BAR BISTRO

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 加洲卷及紫菜卷

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



J'S BAR BISTRO

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

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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