

GREEN MEETING PACKAGES

Including free use of meeting venue (Minimum attendance of 10 persons per event)

GREEN Package inclusive below items to go green:

- 1) Fruit and Vegetable Beverages to be served during refreshment break
- 2) LED wall usage during meeting time in designated venue
- 3) Thematic break with low carbon items

Half Day Meeting

HK\$788 per person (9:00 am to 1:00 pm or 1:00 pm to 5:00 pm)

- Welcome Coffee / Tea with Morning Bakery
- A Coffee / Tea Break with Assorted Refreshment
- Standard Meeting Stationery

Half Day Meeting with Lunch

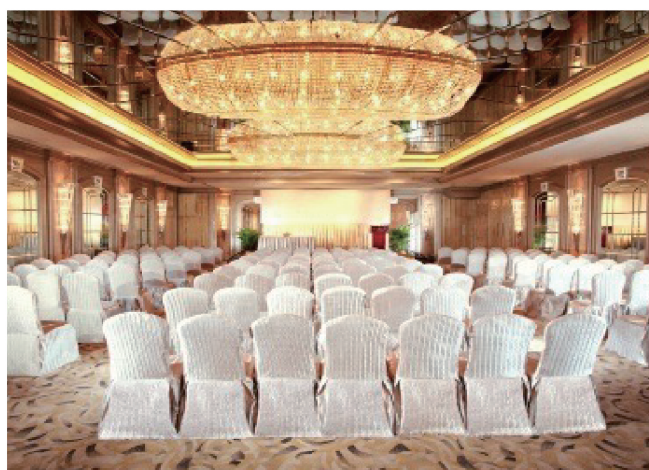
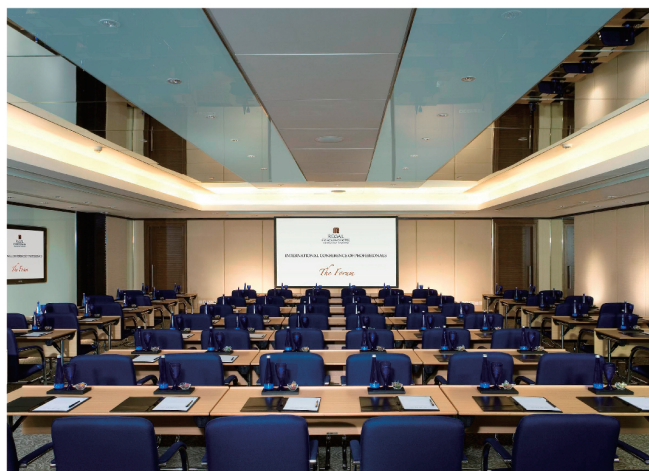
HK\$888 per person (9:00 am to 1:00 pm or 1:00 pm to 5:00 pm)

- Welcome Coffee / Tea with Morning Bakery
- A Coffee Break with Assorted Refreshment
- Standard Meeting Stationery
- Award-winning Restaurants for Lunch:
Western Lunch at Café Rivoli
or
Chinese Set Lunch at Regal Palace Chinese Restaurant

All-day Meeting with Lunch

HK\$988 per person (9:00 am to 5:00 pm)

- Welcome Coffee / Tea with Morning Bakery
- 2 Coffee Breaks with Assorted Refreshment
- Standard Meeting Stationery
- Award-winning Restaurants for Lunch:
Western Lunch at Café Rivoli
or
Chinese Set Lunch at Regal Palace Chinese Restaurant



Additional Offers

+ An Additional HK\$380 Per Person*
to Experience an GREEN Western Set Lunch at Alto 88

+ An Additional HK\$580 Per Person*
to Experience an Deluxe GREEN Western
Semi-buffet Lunch at Alto 88

Valid till 31 December 2026
Prices are subject to 10% service charge*



Green Menu



綠色 美饌 菜譜

富豪香港酒店一直專注於可持續發展，並積極在不同方面展示社會責任，提供半日和全日會議套餐。
查詢及預訂，請與酒店宴會部聯絡，一起為地球盡一份心力！

Regal Hongkong Hotel always focuses on sustainable development and proactively demonstrates social responsibility in different aspects by providing Half Day and Full Day Meeting services.

For enquiries or reservations, please contact our Catering Department to contribute to our Earth!

Coffee and Tea Break Refreshment Selection

Choose Your Favourite Items

10 - 15 persons - 2 items per break	31 - 40 persons - 4 items per break
16 - 30 persons - 3 items per break	41 persons or above - 5 items per break

Hot Savouries 熱盤

Spinach Mushroom Quiche
菠菜蘑菇芝士蛋餅

Arancini with Tomato Coulis
炸意大利飯配番茄汁

Oven Baked Fish Finger with Tartare Sauce (S)
香脆魚柳條配他他醬

Plant-based Meat Balls with Chocolate Gravy Sauce
素肉丸配朱古力燒汁

Oven Baked Crabless Cake with Sriracha Mayo
焗素蟹肉配香甜辣蛋黃醬

Cold Savouries 冷盤

Quinoa Salad (H)
藜麥沙律

Smoked Salmon and Horseradish Tartlets (S)
煙三文魚辣根撻

Zucchini Egg Roll with Cream Cheese
櫛瓜蛋卷

Marinated Hamachi with Thai Dressing (S)
油甘魚配泰式醬汁

Mozzarella Cheese Cherry Tomato Skewers (C02)
車厘茄配水牛芝士波串

Chinese Savouries 中式美食

Pan-fried Omni Pork Cake
香煎素豬肉餅

Shrimp Dumplings
鮮蝦餃

Chicken Teriyaki Siu Mai
雞肉燒賣

Pan-fried Radish Cake
香煎蘿蔔糕

Bakeries & Sandwiches 包點及三文治

Croissants
牛角包

Assorted Pastries
雜錦丹麥酥

Omni Tuna Cauliflower Sushi Rice Roll Omni
素吞拿魚椰菜花飯壽司卷

Poached Chicken Breast and Lettuce
and Yogurt Finger Sandwiches (C02)
雞胸肉配生菜及乳酪三文治

Guacamole Heirloom Tomato Bruschetta (H)
牛油果番茄多士

Sweets 甜品

Mini Egg Tarts
迷你蛋撻

Wild Berries Fruit Yogurt Tarts
野莓水果乳酪撻

Mango Coconut Chia Seed (H) (V)
芒果椰子奇亞籽

Matcha Tiramisu (KD)
抹茶提意大利芝士蛋糕

Keto Cheesecake (KD)
生酮芝士蛋糕

Keto Chocolate Brownies (KD)
生酮朱古力布朗尼

Seasonal Fruit Platter (H)
時令水果拼盤

Green MICE Western Set Menu A 綠色商務會議西式套餐A

Appetizer 前菜

Prawn and Avocado Salad
牛油果蝦沙律配柚子汁

Crushed Walnuts | Yuzu Soy Dressing | Local Farm Green Veggie

Soup 湯

Broccoli Spinach Bisque
西蘭花菠菜法式濃湯
Croutons | Cream | Chives

Main Course 主菜

Spinach Stuffed Local Farm Chicken Roulade
香燒菠菜雞卷配薯蓉燒汁
Mashed Potatoes | Balsamic Gravy | Root Vegetables

Sweet 甜品

Apple Crumble with Vanilla Ice-cream
香脆蘋果金寶配雲呢拿雪糕
Scented Flower | Seasonal Fruits

Green MICE Western Set Menu B 綠色商務會議西式套餐B

Appetizer 前菜

Grilled Asparagus and Roasted Garlic Salad
香燒蘆筍蒜頭沙律

Sweet Corn | Sweet Soy Sauce | Local Farm Green Veggie

Soup 湯

Sustainable Seafood Chowder Soup
海鮮周打湯
Potatoes | Vegetables | Croutons

Main Course 主菜

Oven Roasted Sole Fillet
香焗芝士龍脷魚配焗薯
Gruyere Cheese | Potatoes | Yellow & Green Zucchini

Sweet 甜品

Dark Chocolate Mousse Cake
黑朱古力慕絲蛋糕
Mango Coulis | Scented Flower | Seasonal Fruits

Green MICE Western Set Menu C 綠色商務會議西式套餐C

Appetizer 前菜

Caesar Salad
凱撒沙律
Anchovy | Parmesan Cheese | Avocado |
Local Farm Romaine Lettuce

Soup 湯

Carrot Pumpkin Bisque
甘筍南瓜法式濃湯
Mussels | Croutons | Cream | Chives

Main Course 主菜

Pan-fried Seasbass
香煎鱸魚配檸檬香草
Local Farm Root Vegetables | Roasted New Potatoes |
Lemon Garlic Herb Sauce

Sweet 甜品

Berry Berry Panna Cotta
雜莓奶凍
Flower Scent | Seasonal Fruits

Green MICE Western Set Menu D 綠色商務會議西式套餐D

Appetizer 前菜

Seared Sustainability Tuna Salad
吞拿魚沙律配芒果莎莎
Mango Salsa | Local Farm Green Veggie

Soup 湯

Wild Mushroom Soup
野菌蘑菇忌廉湯
Croutons | Cream | Chives

Main Course 主菜

Grilled Grass-fed Beef Tenderloin
香煎草飼牛柳配薯蓉波特酒燒汁
Local Farm Root Vegetables | Mashed Potatoes | Port Wine Gravy

Sweet 甜品

Strawberry Napoleon
士多啤梨拿破崙
Flower Scent | Seasonal Fruits

Green MICE Western Set Menu E 綠色商務會議西式套餐E

Appetizer 前菜

Heirloom Tomatoes Salad
雜色車厘茄冰菜沙律配芥末汁
Icing Vegetables | Mustard Dressing | Local Farm Green Veggie

Soup 湯

Tomato Basil Bisque
番茄濃湯
Croutons | Cream | Chives

Main Course 主菜

Pan-fried Shrimp Stuffed Salmon Roulade
香煎三文魚釀蝦肉卷配松露薯蓉及檸檬汁
Truffle Mashed Potato | Local Farm Root Vegetables | Lemon Chives Sauce

Sweet 甜品

Chestnut Chocolate Mousse Cake
栗子朱古力慕絲蛋糕
Flower Scent | Seasonal Fruits

Vegetarian Western Set Menu A 西式素食套餐A

Appetizer 前菜

Tomato & Avocado Salad
番茄牛油果沙律
Lemon Vinaigrettes | Arugula

Soup 湯

Truffle Wild Mushroom Soup
松露野蘑菇湯
Garlic Croutons | Cappuccino Cream | French Chives

Main Course 主菜

Baked Portobello Mushroom
焗大啡菇
Cauliflower Rice | Ratatouille | Tomato coulis

Sweet 甜品

Keto Matcha Tofu Cheesecake
生酮抹茶豆腐芝士蛋糕
Scented Flower | Seasonal Fruits

Vegetarian Western Set Menu B 西式素食套餐B

Appetizer 前菜

Cauliflower & Potato Salad
椰菜花薯仔沙律
Pesto Sauce | Green Peas | Walnuts

Soup 湯

Broccoli and Spinach Bisque
西蘭花菠菜法式濃湯
Garlic Croutons | Mint Cream | French Chives

Main Course 主菜

Roasted Eggplant and Wild Mushroom Risotto
燒茄子蘑菇燴意大利飯
Truffle | Arugula | Pinenuts

Sweet 甜品

Watermelon White Wine Jelly with Panna Cotta
西瓜白酒啫喱配奶凍
Scented Flower | Seasonal Fruits

East Meet West Set Menu A 會議西式套餐A

Appetizer 前菜

Blueberry Tamari Greens Salad
藍莓豆乾沙律配特色汁
Cucumber | Spinach | Spiced Bean curd | Asian Dressing

Soup 湯

Carrot and Kaffir Lime Leaf Broth
青檸葉煲蘿蔔鮮蝦蘆筍清湯
Shrimps | Asparagus

Main Course 主菜

Pan-fried Chicken Kimchi Coconut Sauce
香煎雞肉配白飯泡菜椰子汁
Jasmine Rice | Cilantro | Red Chili

Sweet 甜品

Masala Chai Tiramisu
馬薩拉茶意大利芝士蛋糕
Scented Flower | Seasonal Fruits

East Meet West Set Menu B 會議西式套餐B

Appetizer 前菜

Strawberry Spinach Salad
士多啤梨菠菜沙律
Pecans | Blueberries | Orange Poppy Seed Dressing

Soup 湯

Mussel Coconut Lentil Soup
椰香扁豆青口湯

Main Course 主菜

Asian Style Seafood Paella
亞洲風味海鮮燉飯
Lemon | Chives

Sweet 甜品

Mango Soya Milk Panna Cotta
芒果豆奶凍
Scented Flower | Seasonal Fruits

East Meet West Set Menu C 會議西式套餐C

Appetizer 前菜

Kale Caesar Salad
羽衣甘藍凱薩沙律
Croutons | Pickled Red Onion | White Anchovy | Caesar Dressing

Soup 湯

French Corn Bisque Soup
法式蟹肉粟米濃湯
Crab Meat | Croutons | Chives

Main Course 主菜

Grilled Salmon Fillet
香燒三文魚柳配椰菜花飯蠔油牛油汁
Root Vegetables | Cauliflower Rice | Oyster Butter Sauce

Sweet 甜品

Lychee Ginger Cheesecake
荔枝薑味芝士蛋糕
Scented Flower | Seasonal Fruits

Green MICE Meeting Chinese Menu A
綠色商務會議中式套餐 A

Egg White Cup with Assorted Vegetables and Minced Shrimp
蝦鬆素菜蛋白杯

Hot and Sour Soup
乾絲酸辣羹

Pan-fried Giant Grouper Fillet with Organic Vegetables
煎綠洲龍躉魚球伴有機菜苗

Braised Chicken Fillet with Soy Sauce and Organic Sweet Basil
有機金不換三杯鳳片

Poached Vegetables with Yam and Pearl Barley in Chicken Soup
清雞湯鮮淮山薏米泡菜苗

Fried Rice with Egg, Preserved Olive Leaves and Scallion
香蔥欖菜芙蓉炒絲苗

Dessert Delights
甜點薈萃

Green MICE Meeting Chinese Menu B
綠色商務會議中式套餐 B

Deep-fried Pork and Perilla Spring Roll
紫蘇黑豚春卷

Beef Broth with Coriander and Egg White
銀湖香菜牛肉羹

Braised Chicken with Homemade Curry
自家咖哩雞肉燒

Poached Cod Fish Belly with Vegetables
and Bean Curd in Organic Soy Milk
有機豆乳豆腐野菜浸鱈魚腩

Braised Chinese Cabbage
with Glass Noodles and Sergestid Shrimp
櫻花蝦銀絲津白煲

Braised Organic Rice
with Wild Mushrooms and Tomato
鮮茄粒粒珍菌燴有機野米

Dessert Delights
甜點薈萃

Green MICE Meeting Chinese Menu C
綠色商務會議中式套餐 C

Marinated Fresh Tomato
with Sesame Paste
胡麻本地鮮紅茄

Sweet Corn Broth with Conpoy
金瑤粟米羹

Braised Eel with Radish and Black Garlic
黑蒜銀蘿扣大鱈

Sauteed Diced Beef Tenderloin
with Organic Potato
雲南有機薯仔牛柳粒

Stir-fried Lotus Root with Fungus
蓮藕百合炒雙耳

Fried Rice with Minced Pork and Seaweed
紫菜鴛鴦肉碎炒飯

Handmade Sesame Roll
手工芝麻卷

Green MICE Meeting Chinese Menu D

綠色商務會議中式套餐D

Deep-fried Eggplant with Mustard and Parsley
歐芹芥末脆茄子

Pumpkin Soup with Peach Gum
廣東南瓜金湯桃膠羹

Fried Giant Grouper Fillet with White Mushrooms
白舞茸乾燒沙巴龍躉球

Stir-fried Beef with Wild Fungus and Sweet Basil
廣州九層塔珍菌炒牛肉

Poached Purple Yam with Millet in Soup
濃湯小米煮紫淮山

Braised Rice with Assorted Seafood, Egg White and Tomato
鮮茄蛋白海皇燴飯

Sweetened Walnut Soup
補健合桃露

Green MICE Meeting Chinese Menu E

綠色商務會議中式套餐E

Roasted Okra with Chili Pepper
唐辛子香燒秋葵

Assorted Seafood Broth with Egg White and Coriander
西湖海皇羹

Pan-fried Giant Grouper with Portuguese Sauce
柏士圖葡汁香煎龍躉球

Stewed Pumpkin with Minced Pork in Chili Sauce
香辣肉末廣東南瓜煲

Poached Baby Spinach with Organic Wolfberries and Bamboo Fungus
有機杞子竹筍浸波菜苗

Japanese Inaniwa Udon in Tomato Soup
番茄濃湯稻庭烏冬

Coconut and Osmanthus Jelly with Red Beans
椰汁紅豆桂花糕

Green MICE Meeting Chinese Vegetarian Menu A 綠色商務會議中式素菜套餐A

Yunnan Wild Mushroom Balls with Bamboo Fungus
雲南竹筴野菌球

Double-boiled Yellow Fungus Soup with Brazilian Mushrooms and Yam
巴西姬松茸淮山燉榆耳湯

Sweet and Sour Vegetarian Shrimps with Pineapple
鮮鳳梨拔絲素蝦仁

Pan-fried Vegetarian Duck with Black Truffle and Shiitake Mushroom
黑松露香菇煎素鴨

Poached Chinese Cabbage with Local Celery and Soy Milk
本地芹香豆乳浸津白

Eight-treasure Fried Rice
有營八寶炒飯

Osmanthus Cake
鴛鴦桂花糕

Green MICE Meeting Chinese Vegetarian Menu B 綠色商務會議中式素菜套餐B

Vegetarian Wild Mushroom Bun in Oyster Sauce
上素蠔皇野菌包

Stewed Vegetable Curd
with Szechuan Mutton Mushroom and Cinnamon
四川羊肚菌桂圓燉菜膽

Sauteed Sweet Bean with Vegetarian Scallop
如意甜豆素玉帶

Vegetarian Fish Cubes
with Rice Cracker and Citron Honey
窩耙柚子素魚塊

Poached Vegetables
with Mushrooms and Tomato
本地珍菌鮮茄浸菜苗

Fried Rice Vermicelli
with Shredded Vegetarian Pork
新肉絲炒米粉

Red Bean Cake with Coconut Milk
椰汁紅豆糕

Green MICE Meeting Chinese Vegetarian Menu C 綠色商務會議中式素菜套餐C

Bean Curd Skin Rolls
with Mushrooms in Vegetable Soup
香菇素湯鮮竹卷

Double-boiled White Fungus
with Cordyceps Flower and Red Date Soup
青海蟲草花紅棗燉銀耳

Baked Vegetarian Scallop
with Mushroom and Sweet Basil
廣州金不換鮮冬菇焗素帶子

Buddha's Delight with Broccoli
羅漢齋扒西蘭花

Poached Vegetables
with Organic Wolfberries and Chinese Yam
有機杞子鮮淮山浸菜苗

Fried Rice with Vegetarian Meat and Vegetable
植物素肉菜粒炒飯

Red Bean and Osmanthus Cake with Coconut Milk
椰汁紅豆桂花糕

Green MICE Meeting Chinese Vegetarian Menu D 綠色商務會議中式素菜套餐D

Steamed Assorted Vegetable Dumpling
娥姐粉果

Double-boiled Matsutake with Bamboo Fungus and Dill
刁草燉日本松茸竹筴湯

Sauteed Omni Pork with Chestnut and Walnut in Thai Style
泰式素肉生菜包

Wok-fried King Oyster Mushrooms
三杯杏鮑菇

Sautéed Cauliflower and Broccoli
鴛鴦椰菜花

Braised Rice with Assorted Mushroom and Truffle Sauce
石鍋松露野珍菌炆飯

Pan-fried Water Chestnut Cake
清香馬蹄糕

Green MICE Meeting Chinese Vegetarian Menu E 綠色商務會議中式素菜套餐E

Deep-fried Mixed Vegetables Dumpling
素珍咸水角

Double-boiled Snow Lotus Seed Soup with Sarcondon Aspratus and Chanterelles
黑虎掌雞油菌松茸燉雪蓮子

Braised Lion's Mane Mushroom with Black Vinegar
黑醋猴頭菇

Plant-based Crab Cake with Truffle Cheese and Baked Mushrooms
松露芝香植物蟹餅焗鮮冬菇

Stir-fried Mixed Mushrooms with Salt and Pepper
椒鹽雜菌

Braised Rice with Assorted Mushroom and Truffle Sauce
石鍋松露野珍菌炆飯

Sweetened Osmanthus Cake with Wolfberries
杞子桂花糕

Vegetarian East Meet West Set Menu A 會議西式素食套餐A

Appetizer 前菜

East-west Roasted Corn Salad
燒粟米沙律

Basil | Cilantro | Sriracha Dressing | Tofu

Soup 湯

Gochujang Pumpkin Cream Soup
韓式辣醬南瓜忌廉湯
Pumpkin Seed | Croutons

Main Course 主菜

Tempura Tofu with Sweet and Sour
咕嚕豆腐
Sesame | Garlic Sauce | Jasmine Rice

Sweet 甜品

Masala Chai Tiramisu
馬薩拉茶意大利芝士蛋糕
Scented Flower | Seasonal Fruits

Vegetarian East Meet West Set Menu B 會議西式素食套餐B

Appetizer 前菜

Green Curry Lentil Quinoa Salad
青咖喱扁豆藜麥沙律
Cherry Tomato | Pineapple | Kale

Soup 湯

Tomato & Lentil Soup
番茄扁豆湯
Cilantro | Croutons

Main Course 主菜

Plant-based Burger Steak
素肉漢堡扒
Root Vegetables | Cauliflower Rice | Teriyaki Sauce

Sweet 甜品

Mango Soya Milk Panna Cotta
芒果豆奶凍
Scented Flower | Seasonal Fruits

Vegetarian East Meet West Set Menu C 會議西式素食套餐C

Appetizer 前菜

Hazelnut Shitake Butternut Salad
榛子椎茸南瓜沙律
Scallions | Kale | Pear

Soup 湯

Mushroom Consommé
蘑菇清湯
Bean Curd | Vegan Chicken

Main Course 主菜

Cauliflower Steak
椰菜花扒
Mashed Green Peas | Salted Egg Sauce | Pickled Red Chili

Sweet 甜品

Lychee and Ginger Cheesecake
荔枝薑味芝士蛋糕
Scented Flower | Seasonal Fruits

Green Buffet Menu A

綠色自助餐菜譜 A

Salad Bar 冷盤及沙律

Mixed Greens Salad
雜菜沙律

Cherry Tomato, Cucumber, Corn, Peach, Chick Peas,
Red Kidney Bean, Bell Peppers, Red Onion
車厘茄、青瓜、粟米、桃肉、雞心豆、紅腰豆、
波椒、洋蔥

Dressing 醬汁

Honey Mustard, Thousand Island, Italian Herbs
蜜糖芥末汁、千島汁、意大利香草汁

Appetizers 前菜

Beetroot Salad with Kale
紅菜頭羽衣甘藍沙律

Wild Mushroom Salad with Rosemary Herbs
野菌香草沙律

Passion Fruit and Tomato Salad
熱情果番茄沙律

Western Soup 西式湯

Quinoa Vegetable Borscht Soup
藜麥雜菜羅宋湯

Western Delights 西式精選

Indian Chicken Curry with Steamed Rice
印度咖喱雞配白飯

New Zealand Mussels in White Wine
白酒燴紐西蘭青口

Oxtail Bourguignon
紅酒燴牛尾

Pan-fried Salmon Fillet with Honey Citrus
香煎三文魚配柚子汁

Chinese Delights 中式精選

Yang Zhou Fried Rice
揚州炒飯

Sauteed Shrimps with Broccoli
西蘭花炒蝦仁

Sweet & Sour Chicken
咕嚕雞球

Vegetarian Delights 素食精選

Braised Plant-based Meat Balls with Tomato Sauce
植物肉丸配番茄汁

Sauteed Broccolini
炒青花筍

Braised E-fu Noodles with Mushroom Sauce
蘑菇伊麵

Pastries and Sweet Endings 甜品

Mint Chocolate Cake
薄荷朱古力蛋糕

Tiramisu
意大利芝士蛋糕

Vanilla Panna Cotta
雲呢拿奶凍

Crunchy Praline Chocolate Mousse Cake
香脆朱古力慕絲蛋糕

Keto Cheesecake
新酮芝士蛋糕

Bread Pudding
麵包布甸

Assorted Cream Puff
雜錦忌廉泡芙

Sweet Bean Curd Pudding
豆腐花

Seasonal Fruits 時令水果
Watermelon, Hami Melon, Pineapple
西瓜、哈密瓜、菠蘿

Green Buffet Menu B

綠色自助餐菜譜 B

Salad Bar 冷盤及沙律

Mixed Greens Salad
雜菜沙律

Cherry Tomato, Cucumber, Corn, Peach, Chick Peas,
Red Kidney Bean, Bell Peppers, Red Onion
車厘茄、青瓜、粟米、桃肉、雞心豆、紅腰豆、
波椒、洋蔥

Dressing 醬汁

Honey Mustard, Thousand Island, Italian Herbs
蜜糖芥末汁、千島汁、意大利香草汁

Appetizers 前菜

Passion Fruit and Tomato Salad
熱情果番茄沙律

Shredded Drumstick Mushroom with Sesame Dressing
蘑菇絲胡麻醬沙律

Sichuan-style Vegetarian Chicken
素雞麻辣沙律

Western Soup 西式湯

Carrot & Pumpkin Bisque
法式甘筍南瓜湯

Western Delights 西式精選

Malaysian Curry Fish
馬來咖喱魚

Beef Goulash
匈牙利牛肉

Smoked Salmon Pasta with Tomato Sauce
煙三文魚番茄汁意粉

Sauteed Mussels with Pesto Sauce
炒青口配香草汁

Grilled Chicken with Teriyaki Sauce
日式香燒雞扒

Chinese Delights 中式精選

Sauteed Shrimps with Broccoli
西蘭花炒蝦仁

Sweet & Sour Fish
咕嚕魚塊

Vegetarian Delights 素食精選

Stir-fried Baby Corn and String Bean
with Preserved Vegetables
攪菜四季豆炒珍珠筍

Baked Crabless Cake with Black Mushroom Topped
with Truffle Cheese Sauce
香焗素蟹肉蘑菇配松露芝士汁

Fried Rice with Plant-based Chicken and Pineapple
菠蘿素雞炒飯

Pastries and Sweet Endings 甜品

Strawberry Napoleon
士多啤梨拿破崙

Mango Cream Cheese Mousse Cake
芒果忌廉慕絲蛋糕

Wild Berries Fruit Tarts
雜莓水果撻

Earl Grey Crème Brulee
伯爵茶焦糖布甸

Keto Chocolate Brownies
生酮朱古力布朗尼

Assorted Cream Puff
雜錦忌廉泡芙

Bread Pudding
麵包布甸

Sweet Bean Curd Pudding
豆腐花

Seasonal Fruits 時令水果
Watermelon, Hami Melon, Pineapple
西瓜、哈密瓜、菠蘿

Green Vegetarian Buffet A

綠色自助餐菜譜 A

Salad Bar 冷盤及沙律

Mixed Greens Salad
雜菜沙律

Cherry Tomato, Cucumber, Corn, Peach, Chick Peas,
Red Kidney Bean, Bell Peppers, Red Onion
車厘茄、青瓜、粟米、桃肉、雞心豆、紅腰豆、
波椒、洋蔥

Dressing 醬汁

Honey Mustard, Thousand Island, Italian Herbs
蜜糖芥末汁、千島汁、意大利香草汁

Appetizers 前菜

Passion Fruit and Tomato Salad
熱情果番茄沙律

Shredded Drumstick Mushroom with Sesame Dressing
蘑菇絲胡麻醬沙律

Sichuan-style Vegetarian Chicken
素雞麻辣沙律

Japanese Delights 日式精選

Vegan Salmon Sashimi
素三文魚

Assorted Vegetarian Sushi Roll
蔬菜壽司卷

Wasabi 山葵 | Soy Sauce 豉油

Soup 湯

Russian Bortsch Soup
羅宋湯

Congee 粥

Miso Congee with Mushrooms
味噌蘑菇粥

Century Egg 皮蛋 | Fried Dough Stick 油炸鬼 | Salted Egg 鹹蛋 |
Peanuts 花生 | Spring Onion 洋蔥

Hot Dishes 熱盤

Fried Rice with Plant-based Chicken and Pineapple
菠蘿素雞炒飯

Baked Crabless Cake with Black Mushroom Topped
with Truffle Cheese Sauce
香焗素蟹肉蘑菇配松露芝士汁

Sweet and Sour Deep-fried Dough
糖醋油炸鬼

Sauteed Broccolini
炒青花筍

Salt and Pepper Baby Corn
椒鹽珍珠筍

Thai Vegetable Curry with Steamed Rice
泰式雜菜咖喱配飯

Braised Tofu with Shiitake Mushrooms
香菇燜豆腐

Desserts 甜品

Low Sugar Chocolate Cake
低糖朱古力蛋糕

Fragrant Osmanthus Jelly
清香桂花啫喱

Vanilla Panna Cotta
雲呢拿奶凍

Strawberry Napoleon
士多啤梨拿破崙

Berries Whipped Yogurt
雜莓乳酪

Assorted Fruit Tart
雜錦水果撻

Bread Pudding
麵包布甸

Sweet Bean Curd Pudding
豆腐花

Seasonal Fruits 時令水果
Watermelon, Hami Melon, Pineapple
西瓜、哈密瓜、菠蘿

Green Vegetarian Buffet B

綠色自助餐菜譜 B

Salad Bar 冷盤及沙律

Mixed Greens Salad
雜菜沙律

Cherry Tomato, Cucumber, Corn, Peach, Chick Peas,
Red Kidney Bean, Bell Peppers, Red Onion
車厘茄、青瓜、粟米、桃肉、雞心豆、紅腰豆、
波椒、洋蔥

Dressing 醬汁

Honey Mustard, Thousand Island, Italian Herbs
蜜糖芥末汁、千島汁、意大利香草汁

Appetizers 前菜

Beetroot Salad with Kale
紅菜頭羽衣甘藍沙律

Wild Mushroom Salad with Rosemary Herbs
野菌香草沙律

Passion Fruit and Tomato Salad
熱情果番茄沙律

Japanese Delights 日式精選

Vegan Salmon Sashimi
素三文魚

Assorted Vegetarian Sushi Roll
蔬菜壽司卷

Wasabi 山葵 | Soy Sauce 豉油

Soup 湯

Truffle Wild Mushroom Cream Soup
松露蘑菇湯

Congee 粥

Quinoa Pumpkin Congee
藜麥南瓜粥

Century Egg 皮蛋 | Fried Dough Stick 油炸鬼 | Salted Egg 鹹蛋 |
Peanuts 花生 | Spring Onion 洋蔥

Hot Dishes 熱盤

Olive's Vegetables Fried Rice with Black Truffle
松露欖菜炒飯

Braised Plant-based Meat Balls with Tomato Sauce
植物肉丸配番茄汁

Fried Eggplant with Three Cups Sauce
三杯茄子

Scramble Egg with Tomatoes
番茄炒蛋

Stir-fried Pasta with Assorted Vegetables
雜菜炒意粉

Thai Vegetable Curry with Steamed Rice
泰式雜菜咖喱配飯

Braised Tofu with Shiitake Mushrooms
香菇燜豆腐

Desserts 甜品

Keto Cheesecake
新酮芝士餅

Red Bean Coconut Milk Pudding
紅豆椰汁布丁

Tiramisu
意大利芝士蛋糕

Crunchy Praline Chocolate Mousse Cake
香脆朱古力慕絲蛋糕

Berries Whipped Yogurt
雜莓乳酪

Assorted Fruit Tart
雜錦水果撻

Bread Pudding
麵包布甸

Sweet Bean Curd Pudding
豆腐花

Seasonal Fruits 時令水果
Watermelon, Hami Melon, Pineapple
西瓜、哈密瓜、菠蘿

MICE Bento Box Menu

Japanese Bento Box 日式便當

Chuka Salad
中華沙律

Japanese Egg Roll
日式玉子燒

Pan-fried Japanese Dumpling (C02)
日式煎餃子

Roasted Salmon Teriyaki (S)
照燒三文魚

Steamed Rice
白飯

Miso Soup
味噌湯

Korean Bento Box 韓式便當

Kimchi Banchan
韓式泡菜

Korean Egg Roll
韓式煎蛋卷

Sauteed Seasonal Vegetable
炒時令蔬菜

Grass-fed Beef Bulgogi (S)
韓式烤草飼牛肉

Steamed Rice
白飯

Bean Curd Seaweed Soup
豆腐海帶湯

Thai Bento Box 泰式便當

Thai Papaya Salad
泰式木瓜沙律

Pan-fried Fish Cake (C02)
香煎魚餅

Sauteed Seasonal Vegetable
炒時令蔬菜

Thai Green Curry Chicken (C02)
泰式青咖喱雞

Steamed Rice
白飯

Coconut Chicken Soup
泰式椰子雞湯

Chinese Bento Box 中式便當

Sour Cabbage
醃菜

Sauteed Seasonal Vegetable
炒時令蔬菜

Hainan Chicken (C02)
海南雞

Ginger Turmeric Rice
薑薑米飯

Hainan Chicken Soup
海南雞湯

Western Bento Box 西式便當

Tuna Nicoise Salad (S)
吞拿魚尼斯沙律

Baked Honey Chicken Wings (C02)
蜜糖雞翼

Grilled Grass-fed Beef Tenderloin (S)
烤草飼牛柳

Sauteed Seasonal Vegetable
炒時令蔬菜

Mashed Potatoes
薯蓉

Onion Soup
洋蔥湯

Vegetarian Bento Box 素食便當

Zucchini Egg Roll (H)
櫛瓜煎蛋卷

Omni Pork Cake (V)
煎素豬肉餅

Sauteed Seasonal Vegetable
炒時令蔬菜

Baked Eggplant with Portobello Mushroom
焗茄子配大啡菇

Cauliflower Rice (KD)
椰菜花飯

Pumpkin Curry Bisque
南瓜咖喱濃湯