



喜慶宴會套餐 CELEBRATION DINNER PACKAGE

與你的家人、朋友及商業夥伴品嚐一系列中式美饌，共享歡樂時光。

Celebrate with an array of auspicious Chinese delicacies, sharing moments of joy with your family, friends, and business associates.

預訂10席或以上可享禮遇

Privileges for booking of 10 tables or above

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|  禮堂牌匾佈置配英文字
Complimentary Backdrop
with English letterings |  免費提供麻雀耍樂
Complimentary mahjong
facilities |  精美邀請咭及信封
Invitation cards and envelopes
(不包括印刷 printing not included) |
|  自攜洋酒免收開瓶費
Free corkage
(每席一瓶 one bottle per table) |  免費提供香茗及茶芥
Chinese tea and condiments
throughout dinner |  免費泊車服務
Complimentary car parking coupon
(每席一小時 1 hour per table) |
|  免費提供席前雜果賓治
Pre-dinner welcome
fruit punch
(一小時 1 hour) |  每席花卉擺設
Flower arrangement on
each dining table |  奉送全場椅套佈置
Complimentary seat covers for
banquet chairs |

預訂15席或以上可享額外禮遇

Extra privilege for booking of 15 tables or above

-  以優惠淨價港幣\$3,800元享用指定公司1.5小時自助照相亭服務
Special rate at HK\$3,800 net to enjoy designated photo booth service for 1.5 hours

條款及細則 Terms and Conditions:

- 此優惠適用至2026年4月30日 This offer is valid until 30 April 2026
- 宴會廳由下午六時起恭候 Banquet room(s) will be ready from 6:00 pm onwards
- 所有價目均另加一服務費 All prices are 10% service charge applies
- 各宴會廳均設有最低消費，詳情請向宴會部查詢 Minimum charge applies on specific dates
- 此優惠不可與其他推廣優惠及貴賓卡同時使用 Packages are not applicable in conjunction with other privileges
- 不適用於已訂之酒席，優惠受條款約束，詳情請向宴會部查詢 Privileges are not applicable for confirmed banquet event(s)
- 如有任何爭議，富豪香港酒店保留一切最終決定權 In case of any dispute, the decision of Regal Hongkong Hotel should be final and conclusive

查詢或預訂：

Enquiries or reservations:

酒店宴會營業部 Banquet Sales Office

☎ (852) 2837 1618

✉ rhk.banquet@regalhotel.com



七 星 拱 照 宴

Menu A

五福大拼盆
Barbecued and Marinated Meat Combination

碧綠蚌片蝦仁
Sautéed Clam Slices and Shrimps with Vegetables

紅燒海味瑤柱羹
Thickened Broth with Dried Seafood and Shredded Conpoy

蠔皇天白花菇扣玉掌
Braised Chinese Mushroom and Goose Webs with Oyster Sauce

清蒸沙巴龍躉
Steamed Fresh Giant Grouper

玫瑰豉油雞
Marinated Chicken with Soy Sauce

蒜香海皇炒飯
Fried Rice with Diced Seafood and Garlic

野菌炆伊麵
Braised E-fu Noodles with Wild Mushroom in Oyster Sauce

陳皮紅豆沙
Sweetened Red Bean Cream with Dried Tangerine Peel

美點雙輝
Chinese Petits Fours

每席\$7,888 per table
(供12位用 per table of 12 persons)

席間無限量供應汽水、橙汁及特選啤酒三小時
Unlimited serving of soft drinks, chilled orange juice and selected beer during the dinner
價目須另收加一服務費
Price is subject to 10% service charge

八 星 報 喜 宴

Menu B

乳豬大拼盆
Barbecued Suckling Pig and Marinated Meat Platter

翡翠珊瑚蚌蝦球
Sautéed Clams and Prawns with Vegetables

荔芋帶子盒
Deep-fried Mashed Taro Stuffed with Diced Scallop

發財好市大利
Braised Marrow Stuffed with Dried Oysters, Pig Tongue and Sea Moss

雪棗蟲草花花膠螺頭燉雞
Double-boiled Chicken Soup with Fish Maw, Cordyceps Flowers and Snow Jujube

碧綠鮮鮑片扣玉掌
Braised Abalone Slices with Vegetable and Goose Web in Oyster Sauce

清蒸老虎斑
Steamed Fresh Tiger Grouper

蒜香脆皮雞
Deep-fried Crispy Chicken with Garlic

臘味糯米飯
Steamed Glutinous Rice with Assorted Preserved Meats

金瑤炆伊麵
Braised E-fu Noodles with Shredded Conpoy in Oyster Sauce

生磨合桃露
Sweetened Walnut Cream

美點雙輝
Chinese Petits Fours

每席 \$8,888 per table
(供12位用 per table of 12 persons)

席間無限量供應汽水、橙汁及特選啤酒三小時
Unlimited serving of soft drinks, chilled orange juice and selected beer during the dinner
價目須另收加一服務費
Price is subject to 10% service charge

九 禧 臨 門 宴

Menu C

鴻運乳豬全體
Barbecued Whole Suckling Pig

西蘭花珊瑚蚌炒帶子
Sautéed Clams and Prawns with Broccoli

碧綠金沙脆虎蝦球
Golden Tiger Prawn

發財好市大利
Braised Marrow Stuffed with Dried Oysters, Pig Tongue and Sea Moss

姬松茸海參燉螺頭
Double-boiled Sea Whelk Soup with Agaricus

六頭原隻鮑魚扣鵝掌
Braised Whole Abalone and Goose Webs with Seasonal Vegetables

清蒸海老虎斑
Steamed Fresh Tiger Grouper

當紅炸子雞
Deep-fried Crispy Chicken

臘味糯米飯
Steamed Glutinous Rice with Assorted Preserved Meats

金瑤海味炆伊麵
Braised E-fu Noodles with Dried Seafood and Crispy Conpoy

冰花百合燉桃膠
Double-boiled Lily Bulbs with Peach Resin

美點雙輝
Chinese Petits Fours

每席 \$9,888 per table
(供12位用 per table of 12 persons)

席間無限量供應汽水、橙汁及特選啤酒三小時
Unlimited serving of soft drinks, chilled orange juice and selected beer during the dinner
價目須另收加一服務費
Price is subject to 10% service charge

十全十美宴 Menu D

金豬大紅袍
Barbecued Whole Suckling Pig

翡翠夏果炒蝦球
Sautéed Prawns with Macadamia Nuts and Vegetables

香酥鵝肝花姿蟹鉗
Deep-fried Crab Claws Stuffed with Goose Liver and Minced Cuttlefish

發財好市大利柱甫
Braised Marrow Stuffed with Whole Conpoy, Dried Oysters, Pig Tongue and Sea Moss

日月貝金腿螺頭燉花膠
Double-boiled Sea Whelk Soup with Fish Maw and Dried Moon Scallops
or 或

蟹肉燴燕窩羹
Braised Bird's Nest Soup with Crab Meat

六頭原隻鮑魚扣鵝掌
Braised Whole Abalone and Goose Webs with Seasonal Vegetables

清蒸海星斑
Steamed Fresh Spotted Grouper

金獎茶皇燻雞
Smoked Crispy Chicken with Supreme Tea Leaf

富貴櫻花蝦蛋白炒飯
Fried Rice with Dried Baby Shrimps and Ham

黑松露什菌炆伊麵
Braised E-fu Noodles with Assorted Mushroom in Black Truffle Essence

冰花雪蛤燉紅蓮
Double-boiled Harsmar with Lotus Seed and Red Dates

鮮果拼盆
Seasonal Fresh Fruit Platter

每席\$10,888 per table
(供12位用 per table of 12 persons)

包括無限暢飲汽水、橙汁、特選啤酒及指定紅白酒三小時
Inclusive of unlimited serving of soft drinks, chilled orange juice,
house beer, house red and white wine for 3 hours
價目須另收加一服務費
Price is subject to 10% service charge