



## Annual/ Spring Dinner Party 2025 2025 週年/春節聯歡晚宴

富豪香港酒店將悉心安排一切，讓大家度過一個難忘的夜晚。

查詢詳情及訂座，請與宴會營業部聯絡：

電話2837 1618，電郵地址：[rhk.banquet@regalHotel.com](mailto:rhk.banquet@regalHotel.com)

Regal Hongkong Hotel is definitely your best choice for your Annual/ Spring Celebration!

For enquiries or reservations, please do not hesitate to contact Catering Department  
at (852) 2837 1618 or email to [rhk.banquet@regalhotel.com](mailto:rhk.banquet@regalhotel.com).

### Menu 菜譜

七星拱照宴	Menu A
八星報喜宴	Menu B
九禧臨門宴	Menu C
十全十美宴	Menu D

### Price 價目

Menu A	HK\$7,888
Menu B	HK\$8,888
Menu C	HK\$9,888
Menu D	HK\$10,888

#### For bookings of 10 tables or more, guests can enjoy the following exclusive privileges:

- Complimentary Backdrop with English letterings.
- Complimentary corkage for self-brought spirits or wines (one bottle per table)
  - Pre-dinner welcome fruit punch for one hour
    - Complimentary mahjong facilities
- Chinese tea and condiments throughout dinner
  - Flower arrangement on each dining table
- Invitation cards and envelopes (printing not included)
- Complimentary car parking coupon (1 hour per table)
  - Complimentary seat covers for banquet chairs

#### Extra privilege for bookings of 15 tables or above:

- Special rate at HK\$3,800 net to enjoy designated photo booth service for 1.5 hours

#### 凡預訂十席或以上，可享下列特別禮遇：

- 禮堂牌匾佈置配英文字
- 自攜洋酒免開瓶費(每席乙瓶)
- 免費提供席前雜果賓治(一小時)
  - 免費提供麻雀耍樂
  - 免費提供香茗及茶芥
    - 每席花卉擺設
- 精美邀請咭及信封(不包括印刷)
- 免費泊車服務(每席一小時)
  - 奉送全場椅套佈置

#### 凡預訂十五席或以上，除享有以上優惠外， 更可獲額外禮遇：

- 以超值優惠價港幣\$3,800元享用指定公司  
1.5小時自助照相亭服務

✦ Banquet room(s) will be ready from 6:00 pm onwards 宴會廳由下午六時起恭候

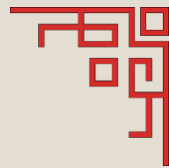
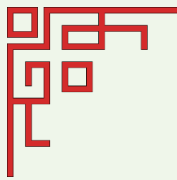
✦ All prices are 10% service charge applies 所有價目均另加一服務費

✦ Minimum charge applies on specific dates 各宴會廳均設有最低消費，詳情請向宴會部查詢

✦ Packages are not applicable in conjunction with other privileges 此優惠不可與其他推廣優惠及貴賓卡同時使用

✦ Privileges are not applicable for confirmed banquet event(s) 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

✦ Should any dispute arise, the decision of Regal Hongkong Hotel shall be final 以上所有資料，以酒店最後公佈為準



## MENU A 七星拱照宴

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

每席港幣\$7,888元(供12位用)

包括隨意添飲汽水、橙汁及特選啤酒3小時

HK\$7,888 plus 10% service charge per table of 12 persons inclusive  
of soft drinks, chilled orange juice & house beer for 3 hours

## MENU B 八星報喜宴

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

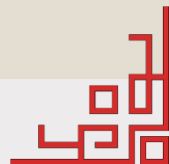
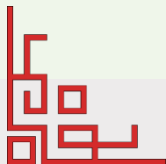
生磨合桃露  
Sweetened Walnut Cream

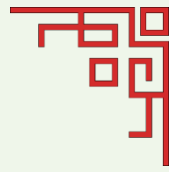
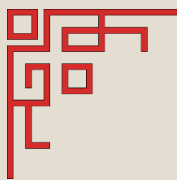
美點雙輝  
Chinese Petits Fours

每席港幣\$8,888元(供12位用)

包括隨意添飲汽水、橙汁及特選啤酒3小時

HK\$8,888 plus 10% service charge per table of 12 persons inclusive  
of soft drinks, chilled orange juice & house beer for 3 hours





**MENU C**  
**九 禧 臨 門 宴**

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

**每席港幣\$9,888元(供12位用)**

包括隨意添飲汽水、橙汁及特選啤酒3小時  
HK\$9,888 plus 10% service charge per table of 12 persons inclusive  
of soft drinks, chilled orange juice & house beer for 3 hours

**MENU D**  
**十 全 十 美 宴**

金豬大紅袍  
Barbecued Whole Suckling Pig

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

香酥鵝肝花姿蟹拑  
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

**每席港幣\$10,888元(供12位用)**

包括隨意添飲汽水、橙汁、特選啤酒及指定紅白酒3小時  
HK\$10,888 plus 10% service charge per table of 12 persons inclusive  
of soft drinks, chilled orange juice, house beer, house red and white wine  
for 3 hours

