



## Graduation Packages 2024



*Graduation marks the beginning of a bright future ahead.*

*To share the joy of this important day of yours, Regal Kowloon Hotel offers a special graduation package.*

富豪九龍酒店為您精心設計 2024 年謝師宴套餐，讓這個值得紀念的日子更顯不凡。

### Menu A

每位 HK\$458\*

per person



### Menu B

每位 HK\$508\*

per person

**For booking of 50 persons or above, you are entitled to enjoy the following privileges:**

凡預訂 50 位或以上，均可享有下列優惠：

- ★ 2-hour service of soft drinks and chilled orange juice  
2 小時無限量供應汽水及冰凍橙汁
- ★ Complimentary use of LCD projector with screen  
免費使用液晶投影機及屏幕
- ★ Complimentary Hotel banner with golden English letterings  
精美西式橫額
- ★ Free invitation cards for teachers (Printing excluded)  
致送老師之精美邀請卡 (不包括印刷)
- ★ Semi-Lunch buffet coupon for 2 persons at Café Allegro as raffle prize  
雙人半自助午餐券乙張作抽獎用
- ★ Graduation gown for photo taking  
畢業袍供拍照留念

**For booking of 100 persons or above, you are entitled to enjoy the following additional privileges:**

凡預訂 100 位或以上，均可額外享有下列優惠：

- ★ 2 complimentary car parking coupons for 3 hours each  
3 小時免費泊車券 2 張
- ★ Chocolate Fountain with Marshmallow & Seasonal Fruits  
朱古力噴泉配棉花糖及新鮮雜果

**For party of 150 persons or above, complimentary usage of our LED Wall single image as backdrop at Versailles Ballroom (value at HK\$6,000) or 2-hour Photobooth Service with tailor-made photo frame design (value at HK\$3,588)**

凡惠顧 150 位或以上，可免費於凡爾賽廳享用酒店 LED Wall 舞台背景佈置 (價值港幣 6,000 元) 或 2 小時 photo booth 連相框設計 (價值港幣 3,588 元)

查詢及預訂，請與酒店宴會部聯絡：

For enquires or reservations, please contact our Catering Department

☎ 2313 8671 Email: rkh.banquet@regalhotel.com

\*Subject to 10% service charge 須加一服務費

\*Available from Monday to Sunday 價目適用於星期一至日

\*The above promotion is valid for banquets from 1 April to 30 November 2024 適用於 2024 年 4 月 1 日至 11 月 30 日

## 2024 Graduation Buffet Menu A 2024 謝師宴自助餐 A

### Salad Corner

Iceberg Lettuce, Mesclun, Green Coral  
Sweet Corn, Cherry Tomato, Peach, Cucumber

Garlic Crouton, Parmesan Cheese  
Raisin, Crispy Bacon

### Salad Dressing

Thousand Island  
French  
Italian

### Ready to Eat Salad

Tuna and Pasta Salad  
Creamy Potato Salad with Bacon  
Tomato and Mozzarella Cheese with Basil  
Sweet Corn Salad with Ham and Mix Bell Pepper

### Appetizer

Assorted Sushi and Rice Roll with Condiments  
European Curd Meat Platter with Olives  
Smoked Duck Breast with Citrus Honey Dressing

### Seafood on Ice

Chilled Shrimps, New Zealand Green Mussel,  
Jade Sea Whelk

Lemon Wedge, Cocktail Sauce

### Soup

Cream of Pumpkin Soup  
Served with selection Bread Basket

### 自助沙律吧

西生菜, 雜沙律菜, 綠珊瑚  
粟米粒, 車厘茄, 蜜桃, 青瓜

蒜茸包粒, 芝士粉  
葡萄乾, 脆煙肉

### 醬汁

千島汁  
法式醬汁  
意大利汁

### 精選沙律

吞拿魚意粉沙律  
薯仔煙肉沙律  
蕃茄水牛芝士沙律  
粟米火腿彩椒沙律

### 頭盤

特色雜錦壽司卷  
歐陸雜肉盤配橄欖  
煙鴨胸配蜜柑汁

### 海鮮凍盤

凍蝦, 紐西蘭青口  
翡翠螺

檸檬角, 雞尾醬

### 湯

南瓜忌廉湯  
精選麵包籃



**REGAL**  
KOWLOON HOTEL  
TSIMSHATSUI • HONG KONG  
富豪九龍酒店

**Carving**

Honey Glazed Ham with Pineapple Gravy

**Hot Dishes**

Steamed Assorted Dim Sum  
Deep-fried Fish Fillet with Tartar Sauce  
Roasted Pork Loin with Glazed Apple Gravy  
Sweet and Sour Pork  
India Chicken Curry with Steamed Rice  
Braised E-fu Noodles with Straw Mushroom  
Sautéed Seasonal Vegetables

**Dessert**

Truffle Chocolate Cake  
Earl Grey Crème Brûlée  
Mango Mousse Cake  
Fresh Fruit Cream Cake  
Mini Oreo Cheese Cake  
Mini Chocolate Pudding  
Mini Cheese Tart  
Honey Almond Cake  
1 cup of Ice Cream per person

**銀爐燒烤**

蜜糖火腿配菠蘿汁

**熱盤**

雜錦點心拼盤  
炸魚柳配他他醬  
烤豬柳配蘋果燒汁  
菠蘿咕嚕肉\*  
印度咖喱雞配白飯  
草菇炆伊麵\*  
四季時蔬

**甜品**

特濃朱古力蛋糕  
伯爵茶法式燉蛋  
芒果慕思蛋糕  
鮮果忌廉蛋糕  
迷你曲奇芝士蛋糕  
迷你朱古力布甸  
迷你芝士撻  
蜜糖杏仁蛋糕  
每位雪糕一杯

Coffee &amp; Tea

咖啡或茶

2-hour service of soft drinks and chilled orange juice

2 小時無限量供應汽水及橙汁

**HK\$458 / person 位**

Subject to 10% service charge

另加一服務費

The minimum guarantee of 50 persons is required

最少 50 位起

## 2024 Graduation Buffet Menu B

### 2024 謝師宴自助餐 B

#### Salad Corner

Iceberg Lettuce, Mesclun, Green Coral  
Sweet Corn, Cherry Tomato, Peach, Cucumber

Garlic Crouton, Parmesan Cheese  
Raisin, Crispy Bacon

#### Salad Dressing

Thousand Island  
French  
Italian

#### Ready to Eat Salad

Smoked Duck Breast Salad with Apple and Peach  
Seafood and Pomelo Salad in Thai Style  
Creamy Potato Salad with Bacon  
Honey Glazed Roasted Pumpkin Salad

#### Appetizer

Assorted Sushi and Rice Roll with Condiments  
Pepper Tuna Tataki with Matsuhisa Dressing  
European Curd Meat Platter with Olives  
Mediterranean Grilled Vegetables with Semi-dried Tomato

#### Seafood on Ice

Chilled Shrimps, New Zealand Green Mussel, Jade Sea Whelk  
Lemon Wedge, Cocktail Sauce

#### Soup

Cream of Mushroom Soup  
Served with selection Bread Basket

#### 自助沙律吧

西生菜, 雜沙律菜, 綠珊瑚  
粟米粒, 車厘茄, 蜜桃, 青瓜

蒜茸包粒, 芝士粉  
葡萄乾, 脆煙肉

#### 醬汁

千島汁  
法式醬汁  
意大利汁

#### 精選沙律

煙鴨胸沙律配蘋果及桃  
泰式海鮮柚子沙律  
薯仔煙肉沙律  
蜜燒南瓜沙律

#### 頭盤

特色雜錦壽司卷  
黑椒吞拿魚配日式芥末豉油汁  
歐陸雜肉盤配橄欖  
地中海烤雜菜沙律配半乾蕃茄

#### 海鮮凍盤

凍蝦, 紐西蘭青口, 翡翠螺  
檸檬角, 雞尾醬

#### 湯

忌廉磨菇湯  
精選麵包籃

**Carving**

Roasted Beef Rib Eye with Red Wine Gravy

**Hot Dishes**

Steamed Assorted Dim Sum  
 Steamed Seabass, Ginger, Spring Onion and Soy Sauce  
 Roasted Boneless Chicken with Honey Sesame Sauce  
 Indian Lamb Curry with Steamed Rice  
 Stir-fried Garlic Pepper Spare Ribs  
 Braised E-Fu Noodles with Straw Mushroom  
 Sautéed Seasonal Vegetables

**Dessert**

Blueberry Cheesecake  
 Coffee Crème Brulee  
 Raspberry Panna Cotta  
 Strawberry White Chocolate Cake  
 Dark Chocolate Truffle Cake  
 Mini Apple Crumble Tart  
 Mini Opera Cake  
 Green Tea Red Bean Roll  
 Honey Almond Cake  
 1 cup of Ice-cream per person

**銀爐燒烤**

烤肉眼牛扒配紅酒汁

**熱葷**

雜錦點心拼盤  
 薑蔥蒸鱸魚配豉油  
 烤無骨雞配蜜糖芝麻醬  
 印度羊咖喱配白飯  
 蒜香骨\*  
 草菇炆伊麵\*  
 四季時蔬

**甜品**

藍莓芝士餅  
 咖啡法式燉蛋  
 紅莓奶凍  
 士多啤梨白朱古力蛋糕  
 黑朱古力松露蛋糕  
 迷你蘋果金寶蛋撻  
 迷你歌劇院蛋糕  
 綠茶紅豆卷  
 蜜糖杏仁蛋糕  
 每位雪糕一杯

Coffee or Tea 咖啡或茶

2-hour service of soft drinks and chilled orange juice 2 小時無限量供應汽水及橙汁

**HK\$508 / person 位**

10% service charge per person

另加一服務費

The minimum guarantee of 50 persons is required

最少 50 位起