

With a minimum booking of 50 persons, enjoy the following with our compliments:
凡預訂滿50位，即可尊享以下禮遇：

A glass of welcome signature mocktail for every guest 每位賓客可享1杯迎賓無酒精雞尾酒	✓
Complimentary unlimited serving of soft drinks and orange juice during the meal 席間無限暢飲汽水及橙汁	✓
Party favours for guests per table 每桌賓客均可獲贈派對禮物	✓
Free corkage (1 bottle per table) 免開瓶費（每席1瓶）	✓
Complimentary parking coupons for three hours 免費3小時泊車券	✓
Stage & Backdrop with English lettering 英文文字舞台及背景幕布	✓

For a minimum booking of 100 persons, the following will also be provided complimentary, in addition to the above privileges:

凡預訂滿100位，除上述禮遇外，更可加送或提升至下列各項優惠：

Complimentary 2 parking coupons for three hours 2張免費3小時泊車券	✓
Complimentary 2 hours photo booth service with tailor-made photo frame 免費提供2小時自助拍照亭服務(附訂製相框)	✓
Complimentary 1 coupon of Mezzo semi-lunch buffet lunch coupon for 2 persons as Raffle Prize 免費提供Mezzo 半自助午餐券1張(兩位用)作為抽獎獎品	✓

Terms and Conditions條款及細則

- This offer is valid until 31 December 2025
此優惠適用至2025年12月31日
- Price is in Hong Kong dollars and subject to 10% service charge
價目以港幣計算及須另收加一服務費
- Minimum booking of 50 persons is required
最低預訂人數須達50人
- This offer cannot be used in conjunction with other discounts, offers and privileges
此優惠不可與其他折扣、優惠及禮遇同時使用
- Menus and prices are subject to change without prior notice
菜單及價目如有變更，恕不另行通知
- Regal Kowloon Hotel reserves the right of final decision in case of any dispute
如有任何爭議，富豪九龍酒店保留最終決定權

For enquiries or reservations, please contact Catering Sales Team:
如有任何查詢或預定，請致電：

Enquires or Bookings
酒店宴會營業部 ☎ 2313 8525

or email
或 電郵 ✉ celebrate@kowloon.regalhotel.com

71 Mody Rd, Tsim Sha Tsui East, Hong Kong
香港尖沙咀麼地道71號


REGAL
KOWLOON HOTEL
TSIMSHATSUI • HONG KONG



Christmas & New Year Menu
聖誕新年宴會套餐

Christmas Set Lunch
聖誕午宴

HK\$468 per person 每位

with unlimited serving of soft drinks, orange juice for 2 hours
席間無限量供應汽水、橙汁2小時

SALAD 沙律

Smoked Salmon and Avocado Salad with Quinoa, Beet Root, Fennel and Mesclun Green
煙三文魚牛油果沙律配藜麥、紅菜頭、茴香及雜錦沙律菜

SOUP 湯

Maple Roasted Carrot and Ginger Soup served with Garlic Crouton
楓糖甘筍薑湯配蒜香麵包粒

MAIN COURSE (CHOOSE ONE) 主菜(選一)

Pan-fried Sole Fillet with Cherry Tomatoes, Capers & Tarragon Cream Sauce
香煎盲鰮魚配車厘茄、酸豆拌刁草忌廉汁

OR 或

Herbs-Roasted Turkey Breast, Rosemary Roasted Potatoes, French Beans, Glazed Carrot with Cranberry & Brown Sauce
烤香草火雞胸配迷迭香焗薯、法邊豆、紅蘿蔔拌蔓越莓醬及燒汁

DESSERTS 甜品

Christmas Pudding with Brandy Sauce
聖誕布甸配白蘭地醬
Christmas Cookies 聖誕曲奇餅

COFFEE OR TEA 咖啡或茶

Christmas Lunch Buffet
聖誕自助午餐

HK\$528 per person 每位

with unlimited serving of soft drinks, orange juice for 2 hours
席間無限量供應汽水、橙汁2小時

SALAD BAR 自助沙律吧

Lettuce, Mesclun, Lollo Rosso, Jade Sprout, Green Coral, Cucumber
西生菜、雜錦沙律菜、紅卷心菜、翡翠苗、綠珊瑚、青瓜
Sweet Corn, Cherry Tomato, Parmesan Cheese, Garlic Crouton, Raisin, Black Olives, Bacon, Almond
粟米、車厘茄、巴馬臣芝士、蒜蓉包粒、提子乾、黑橄欖、煙肉、杏仁片

SIGNATURE SALAD 特色沙律

Turkey Waldorf Salad 華都夫火雞沙律
Marinated Vegetable with Balsamic Crème 雜菜配黑醋汁
Pepper Tuna Salad with Orange Blueberry Dressing 黑椒吞拿魚沙律配香橙藍莓醬汁
Spiced Roasted Pumpkin and Caramelize Apple Salad 烤南瓜焦糖蘋果沙律

SEAFOOD-ON-ICE 冰鎮海鮮

New Zealand Mussels 紐西蘭青口
Jade Sea Whelk 翡翠螺
Chilled Shrimps 凍蝦

APPETISERS 前菜

Assorted Sushi and Maki, Served with Condiments 雜錦壽司
Assorted Cold Cut Platter 雜錦凍肉盤
Smoked Turkey Rolls with Orange Cranberry Compote 火雞卷配香橙蔓越莓醬

SOUP 湯

Seafood Chowder 海鮮周打湯
Artisan Bread Basket 精選麵包籃

Carved Roast Meat 即切烤肉

Honey-Glazed Ham with Black Pepper Sauce
蜜汁烤火腿配黑椒汁

HOT DISHES 熱葷

Roasted Turkey with Glazed Chestnut and Cranberry Sauce
烤火雞配糖漬栗子拌蔓越莓醬
Pan-seared Seabass Fillet with Pommery Mustard Cream Sauce
香煎海鱸魚配芥末奶油醬
Slow Braised Beef Ribs with Red Wine Sauce
紅酒慢燉牛小排
Sweet and Sour Pork with Pineapple
菠蘿咕嚕肉
Sautéed Shrimp with Garlic Butter Sauce
蒜香牛油炒大蝦
Fried Rice with Seafood and Dried Shrimp
富貴蝦乾火腿炒飯
Sautéed Garden Vegetables
清炒田園時蔬

DESSERTS 甜品

Raspberry Cheese Cake
紅桑子芝士蛋糕

Chocolate Chestnut Yule Log Cake
朱古力栗子樹幹蛋糕

Mango Egg White Roll Cake 香芒蛋白卷
Christmas Pudding with Brandy Sauce
聖誕布甸配白蘭地醬

Black Forest Cake 黑森林蛋糕
Christmas Cookies 聖誕曲奇餅

Cinnamon Panna Cotta 玉桂意式奶凍
Mango Mousse Cake
芒果慕絲蛋糕

Dark Chocolate Cake
特濃朱古力蛋糕

Christmas Set Dinner
聖誕晚宴

HK\$688 per person 每位

with unlimited serving of soft drinks, orange juice for 3 hours
席間無限量供應汽水、橙汁3小時

SALAD 沙律

Prawn Salad with Goat Cheese, Mesclun Greens and
Maple-Yuzu Vinaigrette
大蝦沙律配羊奶芝士及雜錦沙律菜拌楓糖柚子醋汁

SOUP 湯

Cream of Wild Mushroom Soup with Black Truffle and Porcini Croutons
野菌忌廉湯配松露及牛肝菌包粒

MAIN COURSE (CHOOSE ONE) 主菜(選一)

Pan-Seared Salmon Fillet with Creamy Mashed Potatoes and
Roasted Cauliflower and Lemon Butter Sauce
香煎三文魚柳配薯蓉及烤椰菜花拌檸檬牛油汁

OR 或

Roasted U.S. Sirloin with Thyme-Roasted Potatoes, French Beans and
Glazed Carrots and Mustard-Rosemary Jus
烤美國西冷配百里香烤薯、法邊豆、蜜糖紅蘿蔔拌迷迭香芥末

DESSERTS 甜品

Christmas Spiced Pecan Pie with Cinnamon Cream
聖誕胡桃批配肉桂忌廉
Christmas Cookies 聖誕曲奇餅

COFFEE OR TEA 咖啡或茶

Christmas Dinner Buffet
聖誕自助晚餐

HK\$728 per person 每位

with unlimited serving of soft drinks, orange juice for 3 hours
席間無限量供應汽水、橙汁3小時

SALAD BAR 自助沙律吧

Lettuce, Mesclun, Lollo Rosso, Jade Sprout,
Green Coral, Cucumber
西生菜、雜錦沙律菜、紅卷心菜、翡翠苗、綠珊瑚、青瓜
Sweet Corn, Cherry Tomato, Parmesan Cheese, Garlic
Crouton, Raisin, Black Olives, Bacon, Almond
粟米、車厘茄、巴馬臣芝士、蒜蓉包粒、提子乾、
黑橄欖、煙肉、杏仁片

SIGNATURE SALAD 特色沙律

Turkey Waldorf Salad 華道夫火雞沙律
Pasta Salad with Asparagus and Vegetables
蘆筍蔬菜意大利粉沙律
Artichoke, Lentil and Smoked Duck Breast Salad
朝鮮薊扁豆煙鴨胸沙律
Vine Tomato and Mozzarella Salad
with Basil Balsamic Dressing
蕃茄芝士沙律配羅勒黑醋醬
Seafood Salad with Citrus Dressing
海鮮沙律配柑橘醬

SEAFOOD-ON-ICE 冰鎮海鮮

New Zealand Mussels 紐西蘭青口
Jade Sea Whelk 翡翠螺
Chilled Shrimps 凍蝦

JAPANESE CUISINE 和風美饌

Assorted Deluxe Sashimi and Sushi
特級雜錦刺身及壽司
Soba Noodles with Crab Meat
日式冷麵配蟹肉

APPETISERS 頭盤

Seafood and Dill Champagne Terrine
海鮮刁草香檳凍批
Smoked Norwegian Salmon with Capers and Horseradish
挪威煙三文魚配水瓜柳及辣椒醬
Roasted Turkey and Festive Cold Cut Platter
with Cranberry Sauce
烤火雞配凍肉拼盤配蔓越莓醬

SOUP 湯

Seafood Chowder 海鮮周打湯
Artisan Bread Basket 精選麵包籃

Carved Roast Meat 即切烤肉

Roasted OP Beef Rib with Red Wine Sauce
燒有骨牛肉肋扒配紅酒汁
Roasted Christmas Turkey with Sage and Chestnut Stuffing
聖誕火雞配栗子餡

HOT DISHES 熱葷

Sautéed Black Mussel with White Wine Sauce 白酒煮青口
Roasted Rack of Lamb with Provencal Herb Crust
香草焗羊扒
Pan-Seared Salmon Fillet with Shallot Chive Butter Sauce
香煎三文魚配乾蔥牛油汁
Indian Beef Curry with Rice
印度咖喱牛肉配白飯
Steamed Whole Garoupa with Ginger,
Coriander and Spring Onion
清蒸原條石斑
Sweet and Sour Chicken 菠蘿咕嚕雞球
Braised E-fu noodle with Black Truffle Sauce
黑松露醬炆伊麵
Sautéed Garden Vegetables 田園時蔬

DESSERTS 甜品

Forest Berry Cheesecake 森林雜莓芝士蛋糕
Chocolate Chestnut Yule Log Cake
朱古力栗子樹幹蛋糕
Christmas Pudding with Brandy Sauce
聖誕布甸配白蘭地醬
Sweetened Red Bean Cream 紅豆沙茸
Christmas Cookies 聖誕曲奇餅
Dark Chocolate Cake 特濃朱古力蛋糕
Cinnamon and Ginger Panna Cotta
玉桂薑味意式奶凍
Apple Strudel 蘋果餡卷
Champagne Mousse with Mandarin and
Caramel Crunchy Cake
香檳慕絲配柑橘焦糖脆餅蛋糕
Fresh Fruit Platter 鮮果拼盤