

# 2025中式婚宴午宴套餐

# Wedding Chinese Set Lunch Packages 2025

尊享優惠 You are entitled to enjoy the following privileges	五席或以上 5 tables or above	十席或以上 10 tables or above
新婚蜜月客房1晚 One night accommodation in Superior room		•
典雅場地佈置(價值港幣5,888元)(只適用於菜單B及C) Complimentary standard venue decoration (Value at HK\$5,888) (Only applicable to menu B & C)		•
席間無限量供應汽水、橙汁及特選啤酒3小時 3 hours unlimited serving of soft drinks, chilled orange juice and local beer	•	•
中式嘉賓提名冊1本 A complimentary Chinese style guest signature book	•	•
每席贈送結婚喜帖8張(不包括印刷) Complimentary eight sets of invitation card per table (printing excluded)	•	•
全場席上及迎賓接待處花卉擺設 Floral arrangement for all dining tables and reception table	•	•
全場賓客座椅套 Seat covers for all banquet chairs	•	•
免費麻雀耍樂及供應中國香茗 Complimentary mahjong set up with Chinese tea service	•	•
免費使用音響設備、液晶投影機及銀幕 Free usage of PA system, LCD projector and screen	•	•
五層模型結婚蛋糕供拍照用 A 5-tier dummy wedding cake for photo taking	•	•
自攜洋酒免收開瓶費(每席1瓶) Free corkage charge for one bottle of self-bring in liquor per table	•	•
免費泊車服務(須依酒店當日情況而定 ) Complimentary car parking service (subject to hotel's standard)	•	•
首次惠顧滿月酒席,可享每席減港幣300元優惠 HK\$300 reduction per table for the first baby fu <b>ll</b> -moon party	•	•
特選商戶禮券及優惠 Coupons and special offers from designated merchants	•	•

### 條款及細則 Terms and conditions:

- ・以上之婚宴套餐適用期至2025年12月31日。 Applicable for weddings held on or before 31 December 2025.
- ・以上之婚宴套餐價目另收加一服務費及設最低餐飲消費。 All prices are subject to 10% service charge and minimum food and beverage charge will be applied on different venues.
- ・此優惠不可與其他推廣優惠及貴賓卡同時使用。
- All above privileges cannot be used in conjunction with any other discounts, promotional offers or VIP privileges.
- 上述所有優惠不適用於已訂之酒席。
- All above privileges are not applicable to the reserved bookings.
- ・以上所有資料,以酒店最後公佈為準。 In case of any dispute, the decision of Regal Kowloon Hotel is final and conclusive.

- 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**
  - ☑ rkh.banquet@regalhotel.com



## **Chinese Set Lunch A**

大紅乳豬全體 Roasted Whole Suckling Pig

翡翠如意帶子伴百花丸 Sautéed Scallops, Fungus and Vegetables with Shrimp Paste Ball

雞絲蟲草花燕窩羹 Braised Bird's Nest Soup with Shredded Chicken & Cordyceps Flower

> 碧綠蠔皇鮑片 Braised Sliced Abalone with Vegetables in Oyster Sauce

清蒸沙巴龍躉 Steamed Fresh Giant Grouper

當紅脆皮雞 Deep-fried Crispy Chicken

錦繡海鮮炒飯 Fried Rice with Assorted Seafood

鮑汁炆伊麵 Braised E-fu Noodles in Abalone Sauce

蓮子百合紅豆沙 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

每席港幣7,588元 (星期一至四) 每席港幣8,188元 (星期五至日及公眾假期) (每席供十至十二位用)

#### **Chinese Set Lunch B**

大紅乳豬全體 Roasted Whole Suckling Pig

翡翠花枝蝦仁 Sautéed Cuttlefish and Shrimps with Vegetables

荔茸炸釀帶子 Deep-fried Taro Cake Stuffed with Scallops

腿 茸 扒 雙 蔬 Sautéed Seasonal Vegetables with Yunnan Ham

雞絲蟲草花燕窩羹 Braised Bird's Nest Soup with Shredded Chicken & Cordyceps Flower

碧綠鮮鮑片 Braised Sliced Abalone with Vegetables

> 清蒸沙巴龍臺| Steamed Fresh Giant Grouper

南乳一品燒雞 Roasted Chicken Marinated with Preserved Bean Curd Sauce

鮑汁炆伊麵 Braised E-fu Noodles in Abalone Sauce

錦 繡 海 鮮 炒 飯 Fried Rice with Assorted Seafood

蓮子百合紅豆沙 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

每席港幣8,588元 (星期一至四) 每席港幣9,188元 (星期五至日及公眾假期) (每席供十至十二位用)



## **Chinese Set Lunch C**

大紅乳豬全體 Roasted Whole Suckling Pig

XO 醬 翡 翠 帶 子 蚌 片 Sautéed Scallops and Clams with Vegetables in XO Sauce

百花炸釀蟹拑 Deep-fried Stuffed Crab Claws with Shrimp Paste Ball

> 瑶柱扒雙蔬 Braised Twins Vegetables with Conpoy

海皇燕窩羹 Braised Bird's Nest Soup with Assorted Seafood

鮑汁花菇扣原隻鮑魚 Braised Whole Abalone with Mushrooms and Vegetables

> 清蒸沙巴虎斑 Steamed Sabah Tiger Grouper

茶皇燻雞 Smoked Crispy Chicken with Chinese Tea Leaves

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

黑松露炆伊麵 Braised E-fu Noodles with Black Truffle

狀元四寶茶 Sweetened Soup with Red Dates, Lily Bulb Lotus Seeds, Longen

> 每席港幣9,588元 (星期一至四) 每席港幣10,088元 (星期五至日及公眾假期) (每席供十至十二位用)



### 凡惠顧中式婚宴套餐2025,可享以下優惠價升級或另加指定菜式:

For all Chinese wedding packages 2025, you can enjoy a special price to upgrade or add the below food item:

菜式 Food Items	每席額外價格 (供10-12人用) Extra price (per table of 10-12 persons)	
升級 Upgrade		
升級至碧綠原隻六頭鮑魚 Upgrade to Braised Whole Abalone with Vegetables in Oyster Sauce	HK\$800	
升級至百花炸釀蟹拑 Deep-fried Stuffed Crab Claws with Shrimp Paste or或 玉環瑤柱甫 Braised Marrow Ring Stuffed with Whole Conpoy	HK\$500	
升級至蟲草花螺頭燉花膠 Upgrade to Double-boiled Soup with Cordyceps Flower, Sea Whelk and Fish Maw	HK\$500	
升級至荔茸炸釀帶子 Upgrade to Deep fried Taro Cake Stuffed with Scallop	HK\$380	
升級至櫻花蝦海鮮炒飯 Upgrade to Fried Rice with Dried Baby Shrimps and Ham	HK\$200	
額外 Additional		
另加3小時無限量供應指定紅/白酒 Add Unlimited Serving of House Red/White Wines for 3 hours	HK\$1,000	
另加鮮果拼盤 Add Fresh Fruit Platter	HK\$480	
另加鵝掌 Add Braised Goose Webs	HK\$200	
另加芝麻湯圓 Add Glutinous Dumplings Stuffed with Sesame	HK\$150	
另加甜橙 (12個) Add Fresh Oranges (12 pieces)	HK\$120	

#### 條款及細則 Terms and conditions:

- ・以上價目如有任何更改,恕不作另行通知 All the above prices and items may subject to change without prior notice
- ・以上價錢另收加一服務費 All the above prices are subject to 10% service charge
- ・以上項目受場地大小所限 The above items are subject to space availability
- ・最少人數為50人 Minimum 50 persons is required