

## 2025 西式婚宴午宴套餐

### Wedding Buffet Lunch Packages 2025

<b>尊享優惠</b> You are entitled to enjoy the following privileges	50人或以上 50 persons or above	100人或以上 100 persons or above
新婚蜜月客房一晚 One night accommodation in Superior room		♥
席間無限量供應汽水、橙汁及特選啤酒3小時 3-hour of unlimited serving of soft drinks, chilled orange juice and house beer	♥	♥
以優惠價港幣4,688元惠顧婚宴場地佈置（原價港幣5,888元） Special price at HK\$4,688 for standard venue decoration (Value at HK\$5,888)	♥	♥
嘉賓提名冊1本 A complimentary guest signature book	♥	♥
每席贈送結婚喜帖8張（不包括印刷） 8 complimentary 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	♥	♥
5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 full-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
- 只適用於新預訂  
Applicable for new bookings only
- 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

# Wedding Lunch Buffet Menu A

## 西式婚宴自助午餐菜譜一

### Salad Corner

Iceberg Lettuce, Mesclun, Lollo Rosso, Jade Sprout

Cucumber, Sweet Corn, Cherry Tomato

Parmesan Cheese, Garlic Crouton

Raisin, Crispy Bacon, Almond Flake

### Salad Dressing

Thousand Island

French

Italian Caesar

### Salad

Smoked Salmon with Red Onion and Capers

Thai Style Chicken Salad

Tuna Quinoa Tabbouleh

European Curd Meat Platter

Roasted Pumpkin Glazed with Honey

Smoked Duck Breast with Peach Salad

### Japanese Counter

Assorted Sushi and Rice Roll

Soba Noodles with Crab Stick and Seaweed

### Soup

Cream of Mushroom Soup

Bread Basket (served with Butter & Margarine)

### Carving

Honey Glazed Bone Ham with Pineapple Gravy

### Hot Dishes

Sauteed Shrimp with Garlic Sauce

Roasted Rack of Lamb with Ratatouille and Rosemary Gravy

Braised Beef Short Ribs with Red Wine Sauce

Gratinated Seasonal Vegetables with Cheese

Pan-seared Snapper Fillet with Tomato Salsa

Stir-Fried Chicken with Dried Chili

Fried Rice Garlic, Egg White and Dried Shrimps

Braised E-fu Noodles with Straw Mushroom

### 自助沙律吧

西生菜、雜沙律菜、紅葉菜、翡翠苗

青瓜、粟米粒、車厘茄

芝士粉、蒜蓉包粒

提子乾、煙肉、杏仁片

### 醬汁

千島汁

法式醬汁

凱撒汁

### 精選沙律

煙三文魚拼盤

泰式雞肉沙律

吞拿魚藜麥沙律

歐陸雜肉拼盤

烤蜂蜜南瓜

煙鴨胸桃沙律

### 日式吧

雜錦壽司及卷物

蕎麥麵配日式蟹柳絲及紫菜

### 湯

忌廉磨菇湯

麵包籃

### 銀爐燒烤

蜜汁烤火腿配菠蘿燒汁

### 熱盤

香炒海蝦配蒜蓉汁

香烤羊架配迷迭香汁

紅酒燴牛肋條

芝士焗時蔬

香煎鮫魚配蕃茄莎莎

川椒雞球

金蒜蛋白櫻花蝦炒飯

草菇炆伊麵

# Wedding Lunch Buffet Menu A

## 西式婚宴自助午餐菜譜一

### Dessert

Ginger Crème Brulee  
Oreo Cheesecake  
Raspberry Coffee Panna Cotta  
Chocolate and Coffee Mousse Cake  
Baked Apple Strudel with Vanilla Sauce  
Tiramisu  
Bread and Butter Pudding  
Fresh Fruit Platter  
  
Coffee or Tea

### 甜品

焦糖法式燉蛋  
奧利奧芝士蛋糕  
紅莓咖啡奶凍  
朱古力咖啡慕絲蛋糕  
焗蘋果卷配雲呢拿汁  
意大利芝士餅  
焗麵包布甸  
鮮果拼盤  
  
咖啡或茶

**HK\$598 / person每位**  
(Monday to Thursday 星期一至四)

**HK\$658 / person每位**  
(Friday to Sunday and Public Holiday 星期五至日及公眾假期)

Included 3 hours unlimited pouring of orange juice, soft drinks and house beer  
席間3小時無限量供應汽水、橙汁及精選啤酒

#### 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
- 最少人數為50人 Minimum 50 persons is required

# Wedding Lunch Buffet Menu B

## 西式婚宴自助午餐菜譜二

### Salad Corner

Iceberg Lettuce, Mesclun, Lollo Rosso  
Jade Sprout, Green Coral

Cucumber, Sweet Corn, Cherry Tomato  
Parmesan Cheese, Garlic Crouton  
Raisin, Crispy Bacon, Almond Flake

### Salad Dressing

Thousand Island  
French  
Italian Caesar

### Salad

Thai Style Beef Salad with Tomato and Onion  
Shrimp Melon Salad  
German Potato Salad with Chive and Bacon  
Waldorf Chicken Salad

### Seafood on Ice

Brown Crab, Cooked Shrimp  
N.Z Mussel, Jade Sea Whelk  
Lemon Wedge, Cocktail Sauce, Shallot Vinegar

### Japanese Counter

Assorted Deluxe Sushi with Condiments  
Soba Noodles with Crab Stick and Seaweed

### Appetizer

Smoked Salmon Platter with Red Onion and Capers  
European Curd Meat Platter  
Mediterranean Grilled Vegetables with Semi-dried Tomato

### Soup

Cream of Mushroom Soup  
Bread Basket (served with Butter & Margarine)

### Carving

Roasted Beef Rib Eye with Red Wine Sauce

### Hot Dishes

Pan-seared Seabass Fillet with Pesto Cream Sauce  
Slow Braised Ox-tail in Red Wine Sauce  
Roasted Rack of Lamb with Ratatouille and Rosemary Gravy  
Thai Style Chicken Curry with Steamed Rice  
Sautéed Shrimp with Garlic Sauce  
Gratinated Seasonal Vegetables with Cheese  
Sweet and Sour Pork  
Braised E-fu Noodles  
Stir-Fried Broccoli and Shrimps

### 自助沙律吧

西生菜、雜沙律菜、紅葉菜  
翡翠苗、綠珊瑚

青瓜、粟米粒、車厘茄  
芝士粉、蒜蓉包粒  
提子乾、煙肉、杏仁片

### 醬汁

千島汁  
法式醬汁  
凱撒汁

### 精選沙律

泰式牛肉沙律配番茄洋蔥  
哈密瓜蝦沙律  
德國薯仔沙律配煙肉  
華都夫雞肉沙律

### 特色冰鎮海鮮

麵包蟹、熟蝦  
紐西蘭青口、加拿大翡翠螺  
檸檬角、海鮮醬、乾蔥醋汁

### 日式吧

雜錦壽司拼盤  
蕎麥冷麵配日式蟹柳絲及紫菜

### 頭盤

煙三文魚拼盤  
歐陸雜肉拼盤  
地中海烤雜菜配半乾番茄

### 湯

忌廉磨菇湯  
麵包籃

### 銀爐燒烤

烤肉眼牛扒配紅酒汁

### 熱盤

香煎鱸魚柳配羅勒忌廉汁  
紅酒燴牛尾  
香烤羊架配迷迭香汁  
泰式咖哩雞配香苗  
香炒海蝦配蒜蓉汁  
芝士焗時蔬  
咕嚕肉  
乾燒伊麵  
西蘭花炒蝦仁

# Wedding Lunch Buffet Menu B

## 西式婚宴自助午餐菜譜二

### Dessert

Vanilla Panna Cotta with Strawberry  
Mini Chocolate Brownie with Nuts  
Lemon Tart  
Caramel Layer Cake  
3.6 Milk Pudding  
Blueberry Cheese Cake  
Mango Napoleon  
French Cream Brulee  
Fresh Fruit Platter

Coffee or Tea

### 甜品

士多啤梨雲呢拿奶凍  
迷你果仁朱古力餅  
特濃檸檬撻  
焦糖千層蛋糕  
3.6牛乳布甸  
藍莓芝士蛋糕  
芒果拿破崙  
法式焦糖燉蛋  
鮮果拼盤

咖啡或茶

**HK\$698 / person每位**  
(Monday to Thursday 星期一至四)

**HK\$758 / person每位**  
(Friday to Sunday and Public Holiday 星期五至日及公眾假期)

Included 3 hours unlimited pouring of orange juice, soft drinks and house beer  
席間3小時無限量供應汽水、橙汁及精選啤酒

### 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
- 最少人數為50人 Minimum 50 persons is required

# Wedding Lunch Buffet Menu C

## 西式婚宴自助午餐菜譜三

### Salad Corner

Iceberg Lettuce, Mesclun, Lollo Rosso  
Jade Sprout, Green Coral

Cucumber, Sweet Corn, Cherry Tomato  
Parmesan Cheese, Garlic Crouton  
Raisin, Crispy Bacon, Almond Flake

### Salad Dressing

Thousand Island  
French  
Italian Caesar

### Salad

Thai Style Shrimp and Pomelo Salad  
BBQ Chicken Chopped Salad  
German Potato Salad with Chive & Bacon

### Seafood on Ice

Brown Crab, Cooked Shrimp  
N.Z Mussel, Jade Sea Whelk  
Lemon Wedge, Cocktail Sauce, Shallot Vinegar

### Japanese Counter

Assorted Deluxe Sashimi and Sushi with Condiments  
Soba Noodles with Salmon Roe and Seaweed

### Appetizer

Smoked Salmon with Red Onion and Capers  
European Curd Meat Platter  
Vine Tomato & Mozzarella Cheese with Basil Oil

### Soup

Lobster Bisque with Cognac  
Bread Basket (served with Butter & Margarine)

### Carving

Roasted Beef Rib Eye with Red Wine Sauce

### Hot Dishes

Roasted Rack of Lamb with Ratatouille and Rosemary Gravy  
Miso Salmon with Ginger Teriyaki Sauce  
Braised Beef Short Ribs with Red Wine Vegetables Sauce  
Thai Style Red Curry Chicken with Rice  
Steamed Whole Fish with Soya Sauce and Spring Onion  
Gratinated Seasonal Vegetables with Cheese  
Sweet and Sour Prawns  
Sautéed Assorted Seafood with XO Sauce and Seasonal Vegetables  
Braised E-fu Noodles with Mushrooms

### 自助沙律吧

西生菜、雜沙律菜、紅葉菜  
翡翠苗、綠珊瑚

青瓜、粟米粒、車厘茄  
芝士粉、蒜蓉包粒  
提子乾、煙肉、杏仁片

### 醬汁

千島汁  
法式醬汁  
凱撒汁

### 精選沙律

泰式金柚蝦沙律  
香烤雞肉沙律  
德國薯仔沙律配煙肉

### 特色冰鎮海鮮

麵包蟹、熟蝦  
紐西蘭青口、加拿大翡翠螺  
檸檬角、海鮮醬、乾蔥醋汁

### 日式吧

雜錦壽司及魚生拼盤  
蕎麥冷麵配日式蟹柳絲及三文魚籽

### 頭盤

煙三文魚拼盤  
歐陸雜肉拼盤  
番茄水牛芝士配羅勒油

### 湯

干邑龍蝦濃湯  
麵包籃

### 銀爐燒烤

烤肉眼牛扒配紅酒汁

### 熱盤

香烤羊架配迷迭香汁  
味噌三文魚配日式子薑汁  
紅酒燴牛肋條  
泰式紅咖喱雞配白飯  
清蒸原條海魚  
芝士焗時蔬  
咕嚕蝦球  
XO醬翡翠炒海寶  
鮮菇炆伊麵

# Wedding Lunch Buffet Menu C

## 西式婚宴自助午餐菜譜三

### Dessert

Strawberry Mousse Cake  
Tiramisu  
Rum and Coconut Crème Brulee  
Citrus Champagne Jelly  
Coffee Panna Cotta  
Dark Chocolate Cake  
American Cheesecake  
Fresh Fruit Cream Cake  
Baked Apple Crumble Tart  
Mango Mousse in Glass  
Bread and Butter Pudding  
Fresh Fruit Platter

Coffee or Tea

### 甜品

士多啤梨慕絲餅  
意大利芝士餅  
椰子罌酒燉蛋  
柚子香檳啫喱  
意大利咖啡奶凍  
特濃朱古力蛋糕  
美式芝士餅  
鮮果忌廉蛋糕  
蘋果黃金酥餅  
鮮芒果慕絲杯  
焗麵包布甸  
鮮果拼盤

咖啡或茶

**HK\$828 / person每位**  
(Monday to Thursday 星期一至四)

**HK\$888 / person每位**  
(Friday to Sunday and Public Holiday 星期五至日及公眾假期)

Included 3 hours unlimited pouring of orange juice, soft drinks and house beer  
席間3小時無限量供應汽水、橙汁及精選啤酒

### 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
- 最少人數為50人 Minimum 50 persons is required

凡惠顧西式婚宴套餐2025，可享以下優惠價升級或另加指定菜式：

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

菜式 Food Items	額外價格 (每位) Extra Price (per person)
<b>冷盤及甜品 Cold &amp; Dessert</b>	
48吋特長白朱古力芒果千層蛋糕 48" Extra-long White Chocolate and Mango Mille Feuille	HK\$100
日式雜錦魚生拼盤 Japanese Assorted Deluxe Sashimi Station	HK\$90
特色海鮮拼盤二 (麵包蟹, 熟蝦, 紐西蘭青口, 加拿大翡翠螺) Seafood on Ice Platter (Brown Crab, Cooked Shrimp, N.Z Mussel, Jade Sea Whelk)	HK\$90
特色海鮮拼盤一 (熟蝦, 紐西蘭青口, 加拿大翡翠螺) Seafood on Ice Platter (Cooked Shrimp, N.Z Mussel, Jade Sea Whelk)	HK\$70
特色火焰雪山 Baked Alaska	HK\$50
半熟芝士撻 Semi Cooked Cheese Tart	HK\$30
雜錦雪糕 Assorted Ice-cream	HK\$30
<b>熱盤 Hot Dishes</b>	
乳豬全體 (1隻) Whole Suckling Pig (Per piece)	HK\$1,380
片皮鴨 (隻) Peking Duck (Per piece)	HK\$900
芝士焗龍蝦 (每人半隻) Baked Lobster with cheese (Half piece per person)	HK\$90
精選海鮮意大利飯 Seafood Paella	HK\$60

**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

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