

乙巳年富豪團年春茗宴 REGAL SPRING DINNER

一年伊始，萬象更新！踏入初春，是時候與親友或同事以豐富的美饌來迎接新一年的來臨。麗豪酒店預備了多款「團年春茗宴」，並提供多個設備齊全的宴會廳，讓大家一同慶祝過去一年的豐收及迎接新一年的來臨。

It is time to plan a joyful new year gathering and celebrate with your friends, family and colleagues. A selection of sumptuous menus is prepared for your enjoyment at Regal Riverside Hotel to ensure you a memorable evening.

春茗套餐優惠: Privileges	5席或以上 (5 tables or above)	15席或以上 (15 tables or above)	20席或以上 (20 tables or above)
無限量供應汽水及指定啤酒 Unlimited serving of soft drinks and house beer (3小時 hours)	✓	包括鮮橙汁 (Including fresh orange juice)	包括鮮橙汁及富豪紅/白餐酒 (Including fresh orange juice and Regal Red / White Wine)
四十座位旅遊巴士 (自選一個指定地點) 40-seater coach (select 1 designated spot)	—	1 trip 程	2 trip 程
席前迎賓雜果賓治 Welcome fruit punch	1 bowls 盤	2 bowls 盤	1 hour 小時
泊車服務 Free Car Parking Spaces	3 cars 部	5 cars 部	8 cars 部
禮堂牌區佈置及舞台 (只限英文字) Complimentary stage backdrop with English letter	—	✓	專業設計 (Tailor-made)
每席八套請柬及信封 Complimentary 8 sets of invitation cards with envelopes per table (Exclusive of printing 不包括印刷)			
枱花擺設 Silk floral centerpieces (including reception desk 包括迎賓枱)			
全場華麗椅套 Complimentary seat covers	✓	✓	✓
豁免開瓶費 Corkage fee waived			
麻雀耍樂設施 Mahjong entertainment facilities (subject to availability 視乎供應情況而定)			
無線咪、光碟播放機及音響設備 Use of wireless microphone, DVD player and audio equipment			

有效期由2025年1月1日至3月31日
Valid from 1 January to 31 March 2025

查詢詳情請致電宴會部2132 1178 或電郵 rrh.banquet@regalhotel.com
For enquiries or reservations, please contact Catering Sales Team at 2132 1178 or email to rrh.banquet@regalhotel.com



富貴興隆宴 Menu I

鴻運賀年金豬大拼盤

Barbecued Suckling Pig and Assorted Barbecued Meat Platter

發財大好市

Braised Dried Oysters with Sea Moss

彩虹腰果蚌片蝦仁

Sautéed Sliced Clams and Shrimps with Bell Pepper and Cashew Nuts

財源滾滾百花球

Deep-fried Minced Shrimp Balls

紅燒海皇燴燕液

Braised Bird's Nest in Supreme Soup with Assorted Seafood

生扣六頭鮑魚伴天白花菇

Braised Whole Abalone with Black Mushrooms

清蒸大海花斑

Steamed Fresh Grouper

當紅一品脆皮雞

Deep-fried Crispy Chicken

生炒臘味糯米飯

Fried Glutinous Rice with Preserved Dried Meat

大理珍菌燜伊麵

Stewed E-fu Noodles with Assorted Mushrooms

陳皮紅豆沙湯圓

Sweetened Red Bean Cream with Dumplings

紅豆椰汁桂花糕

Coconut Red Bean Osmanthus Jelly

\$5,388

12位用 For 12 persons

價目以港幣計算及另收加一服務費

Prices stated in Hong Kong dollars and subject to 10% service charge

年年有餘宴
Menu II

鴻運金豬全體
Barbecued Whole Suckling Pig

發財好市大利
Braised Dried Oysters with Sea Moss and Pork Tongue

如意百合蝦仁玉帶子
Sautéed Prawns and Scallops with Lily and Mushrooms

黃金百花炸蟹鉗
Deep-fried Crab Claw Stuffed with Minced Shrimp

紅燒花膠海皇燴燕液
Braised Bird's Nest in Supreme Soup with Fish Maw and Assorted Seafood

翡翠蠔皇生扣原隻六頭鮑魚伴天白花菇
Braised Whole Abalone with Black Mushrooms and Vegetables in Oyster Sauce

清蒸沙巴老虎斑
Steamed Fresh Sabah Grouper

金獎茶皇燻雞
Smoked Crispy Chicken with Supreme Tea Leaves

生炒臘味糯米飯
Fried Glutinous Rice with Preserved Dried Meat

大理珍菌燜伊麵
Stewed E-fu Noodles with Assorted Mushrooms

陳皮紅豆沙湯圓
Red Bean Sweet Soup with Dried Tangerine Peel and Glutinous Rice Balls

步步高陞
Chinese Petits Fours

\$5,988
12位用 For 12 persons

價目以港幣計算及另收加一服務費
Prices stated in Hong Kong dollars and subject to 10% service charge

大展鴻圖宴 Menu III

開運金豬全體
Barbecued Whole Suckling Pig

發財好市瑤柱甫
Stewed Vegetable Marrows Stuffed with Dried Oysters with Sea Moss

富豪 X.O. 醬碧綠帶子鮮蝦球
Sautéed King Prawns with Scallops and Vegetables in Regal X.O. Sauce

意式蘑菇焗蟹蓋
Baked Crab Shell Stuffed with Mushrooms and Cheese

鴻圖蟹肉蟹皇燴燕液
Braised Bird Nests in Supreme Soup with Crab Meat and Crab Roes

生扣六頭鮑魚伴花膠
Braised Whole Abalone with Fish Maw in Oyster Sauce

清蒸大海星斑
Steamed Fresh Spotted Grouper

金獎茶皇燻雞
Smoked Crispy Chicken with Supreme Tea Leaves

富貴櫻花蝦蛋白炒飯
Fried Rice with Dried Sakura Shrimp and Egg White

菜蘆鮮蝦水餃
Shrimp and Vegetable Dumplings in Supreme Soup

陳皮紅豆沙湯圓
Red Bean Sweet Soup with Dried Tangerine Peel and Glutinous Rice Balls

步步高陞
Chinese Petits Fours

\$6,988
12位用 For 12 persons

價目以港幣計算及另收加一服務費
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