

# Annual Dinner Package 2024-2025 【2024-2025 周年晚宴套餐】

	Monday to Thursday 星期一至四	Friday to Sunday & Public Holiday 星期五至日及公眾假期
Annual Dinner Menu I 周年晚宴菜譜 I	每席港幣 HK\$9,588 per table (供 12 位用 / 12 persons)	每席港幣 HK\$9,988 per table (供 12 位用 / 12 persons)
Annual Dinner Menu II	每席港幣 HK\$10,388 per table	每席港幣 HK\$11,188 per table
周年晚宴菜譜 II Annual Dinner Menu III	(供 12 位用 / 12 persons) 每席港幣 HK\$11,888 per table	(供 12 位用 / 12 persons) 每席港幣 HK\$12,688 per table
周年晚宴菜譜 III Annual Dinner Menu IV	(供 12 位用 / 12 persons) 每席港幣 HK\$12,988 per table	(供 12 位用 / 12 persons) 每席港幣 HK\$13,888 per table
周年晚宴菜譜 IV Annual Dinner Menu V	(供 12 位用 / 12 persons) 每席港幣 HK\$14,088 per table	(供 12 位用 / 12 persons) 每席港幣 HK\$15,088 per table
周年晚宴菜譜 V	(供 12 位用 / 12 persons)	(供 12 位用 / 12 persons)

### For party of 3 tables or above, you may enjoy the following privileges: 凡惠顧周年晚宴 3 席或以上,可享有以下優惠:

- Unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours
   席間 3 小時無限量供應汽水、橙汁及啤酒
- Welcome fruit punch for all guests
   迎賓雜果賓治
- Free corkage for self-brought wine or liquor (one bottle for each table)
   免收開瓶費(每席乙瓶)
- Elegant centerpiece on each table 典雅餐桌佈置
- Deluxe seat covers

華麗椅套

- Free use of mahjong facilities (subject to availability)
   免費麻雀耍樂(視乎供應情況而定)
- Invitation cards (printing excluded)
   精美邀請咭連信封(不包括印刷)
- A Chinese signature book 中式嘉賓題名冊乙本
- Complimentary use of stage and dancing floor 免費提供舞台及舞池板
- Free use of PA / AV equipment, LCD projector with screen, LED light and spotlight 免費提供視聽器材、液晶體投射機及屏幕、先進 LED 燈光效果及舞台射燈效果
- One free car parking space for every 5 tables with a maximum of 5 hours each (subject to availability)
   免費泊車位,每5席乙個,每個最多5小時(視乎供應情況而定)
- Chinese new year background music 賀年背景音樂



# Annual Dinner Package 2024-2025 【2024-2025 周年晚宴套餐】

### For party of 10 tables or above, you may enjoy the additional privileges: 凡惠顧 10 席或以上,可額外獲得以下優惠:

- One bottle of champagne for toasting 祝酒香檳乙瓶
- A HK\$800 dining coupon at all outlets at Royal Plaza Hotel 帝京酒店餐飲券 HK\$800 元乙張
- Festive PVC banner (3'x12'), logo excluded
   奉送禮堂横額 (3'x12'),不包括公司商標
- 3 pounds of fresh fruit cream cake, include chocolate plaque with company logo
   3 磅鮮果忌廉蛋糕乙個,包括公司商標之朱古力牌

## For party of 20 tables or above, you may enjoy the additional privileges: 凡惠顧 20 席或以上,可額外獲得以下優惠:

- One bottle of house red / white wine per table 席間供應紅/白餐酒(每席乙瓶)
- Photo-taking with God of Treasure 與財神合照
- 8 dozens of pre-dinner snacks 八打餐前小食

### **ADDED VALUE**

### 優惠價享用以下優惠:

- Supplement for unlimited supply of house wine during dinner at HK\$600 per table 席間無限量供應酒店特定餐酒,額外每席另加港幣 600 元
- Supplement for fresh fruit platter at HK\$300 per table 鮮果拼盤,額外每席另加港幣 300 元
- Pre-dinner snacks start from HK\$180 per dozen 精選席前小食每打只需港幣 180 元起
- Special price for crew meal
   優惠價預訂員工餐盒
- Use of LED Wall as backdrop and for video at special rate (Grand Ballroom, Level 6 only)
   以優惠價使用 LED 幕牆作舞台背景板及播放影片 (只限六樓喜宴堂)

### Remarks 備註:

- The above package is valid from 1 December 2024 to 31 March 2025 以上套餐適用於 2024 年 12 月 1 日至 2025 年 3 月 31 日。
- · All prices are subject to 10% service charge & minimum food and beverage charge 以上價目需另加一服務費及場地設有最低餐飲消費額
- · Reservation in advance is necessary and subject to hotel availability 宴會須預訂及視乎酒店場地之供應情況而定
- · Royal Plaza Hotel reserves the right to change the prices and items of the above package 帝京酒店保留修改以上菜單價格及項目之權利

For enquiries or reservation, please contact our Event & Catering Sales Office. 查詢或訂座,請聯絡項目及宴會營業部。

Tel 電話: 2622 6223 Fax 傳真: 2628 9913 WhatsApp: 6117 9995

Email 電郵: <u>banquet@royalplaza.com.hk</u>



# 周年晚宴菜譜 I Annual Dinner Menu I

鴻運福豬賀新歲 Barbecued Whole Suckling Pig

碧綠珍菌油泡玻璃蝦球 Sautéed Prawns with Assorted Mushroom and Vegetables

> 蜂巢荔茸元貝脆寶盒 Fried Mashed Taro Stuffed with Scallop

珊瑚蟹肉扒鴛鴦蔬 Braised Twins Vegetables with Crab Meat and Crab Roes

菜 膽 竹 笙 姬 松 茸 燉 海 參 Double-boiled Sea Cucumber Soup with Bamboo Fungus, Blaze Mushroom and Vegetables

> 蠔 皇 鮮 鮑 片 扣 天 白 花 菇 Braised Abalone Slices and Mushrooms with Vegetables in Oyster Sauce

薑蔥蒸沙巴龍躉斑 Steamed Fresh Whole Giant Garoupa with Ginger and Spring Onion

> 金牌芝麻鹽焗雞 Baked Chicken with Rock Salt and Sesame

香芋銀鈎臘味糯米飯 Fried Glutinous Rice with Taro, Dried Shrimps, Air-dried Meat and Chinese Sausage

> 金菇瑤柱燴伊府麵 Braised E-Fu Noodles with Conpoy and Enoki Mushrooms

新會老陳皮紅豆沙湯圓 Sweetened Red Bean Soup with Sticky Dumplings

> 大富大貴甜美點 Chinese Petits Fours

### 每席港幣 HK\$9,588

適用於星期一至四 (Available from Monday to Thursday)

### 每席港幣 HK\$9,988

適用於星期五至日及公眾假期 (Available from Friday to Sunday & Public Holiday)

## 包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

(適用於 2024 年 12 月 1 日至 2025 年 3 月 31 日)(Validity: 1 December 2024 to 31 March 2025)

以上價目需另加一服務費。帝京酒店保留修改以上菜單價格及項目之權利。



# 周年晚宴菜譜 Ⅱ **Annual Dinner Menu II**

鴻運福豬賀新歲 Barbecued Whole Suckling Pig

香芹如意牛肝菌带子桂花蚌 Sautéed Scallop and Laurel Clams with Celery, Elm Fungus and Boletus Mushroom

松茸珍菌焗釀蟹蓋 Oven Baked Crab Shell Stuffed with Crab Meat, Matsutake and Onion

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

高湯花膠海皇燴燕窩

Braised 8 Heads South African Canned Abalones and Goose Webs with Vegetables in Oyster Sauce

Braised Bird's Nest Soup with Fish Maw and Assorted Seafood 紅燒南非八頭湯鮑魚扣鵝掌

薑 蔥 蒸 沙 巴 龍 躉 斑 Steamed Fresh Whole Giant Garoupa with Ginger and Spring Onion

> 鴻運當頭炸子雞 Deep-fried Crispy Chicken

> 福建鮑汁炒絲苗 Fried Rice in "Fujian" Style

濃湯紫菜鳳冠水餃 Shrimp Dumplings in Seaweed Broth

雙杏銀耳燉萬壽果 Double-boiled Papaya Sweet Soup with Almond and Snow Fungus

> 大富大貴甜美點 **Chinese Petits Fours**

### 每席港幣 HK\$10,388

適用於星期一至四 (Available from Monday to Thursday)

### 每席港幣 HK\$11,188

適用於星期五至日及公眾假期 (Available from Friday to Sunday & Public Holiday)

## 包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

(適用於 2024 年 12 月 1 日至 2025 年 3 月 31 日)(Validity: 1 December 2024 to 31 March 2025)

以上價目需另加一服務費。帝京酒店保留修改以上菜單價格及項目之權利。



# 【2024-2025 周年晚宴套餐】 Annual Dinner Package 2024-2025 周年晚宴菜譜 III

# Annual Dinner Menu III

開運金豬展紅袍 Barbecued Whole Suckling Pig

高湯焗珍寶玻璃虎蝦球 Sautéed Jumbo Tiger Prawns with Chicken Broth

鵝 肝 醬 焗 釀 響 螺 Baked Sea Conch Stuffed with Diced Sea Conch, Goose Liver Paste, Mushroom, Onion and Chicken

> 發 財 大 好 市 Braised Dried Oysters with Sea Moss

生 拆 蟹 肉 黃 耳 燴 燕 窩 Bird's Nest Soup with Crab Meat and Yellow Fungus

紅燒南非六頭湯鮑魚扣滋補遼參 Braised 6 Heads South African Canned Abalones Superior Sea Cucumber in Oyster Sauce

> 清蒸沙巴龍躉斑 Steamed Fresh Whole Giant Garoupa

> > 明爐潮蓮燒鵝 Roasted Goose

櫻 花 蝦 黑 豚 炒 絲 苗 Fried Rice with Barbecued Pork Loin and Dried Cherry Shrimps

波士頓龍蝦韭菜雲吞 Boston Lobster Meat and Chives Wontons in Soup

蓮子百合燉海底椰 Double-boiled Lotus Seeds, Lily Bulbs and Sea Coconut

> 大富大貴甜美點 Chinese Petits Fours

### 每席港幣 HK\$11,888

適用於星期一至四 (Available from Monday to Thursday)

### 每席港幣 HK\$12,688

適用於星期五至日及公眾假期 (Available from Friday to Sunday & Public Holiday)

## 包括席間 3 小時無限量供應汽水、橙汁及啤酒 Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

(適用於 2024 年 12 月 1 日至 2025 年 3 月 31 日)(Validity: 1 December 2024 to 31 March 2025)

以上價目需另加一服務費。帝京酒店保留修改以上菜單價格及項目之權利。



# 周年晚宴菜譜 IV Annual Dinner Menu IV

鳳凰煙鴨鴛鴦撈起

"Lo Hei" with Shredded Chicken and Smoked Duck Breast with Assorted Pickled and Sweet Sauce

X.O醬淮山榆耳炒鴛鴦蚌皇

Sautéed Twins Clam Slices with Fresh Yam and Fungus in X.O Sauce

北海雲丹燒焗開邊波士頓龍蝦 Oven-baked Half Boston Lobster with Sea Urchin Mayonnaise Dressing

發財好市大利瑤柱甫 Braised Whole Conpoy, Dried Oyster and Pig Tongue Slices

松 茸 菜 膽 螺 頭 燉 花 膠 Double-boiled Fish Maw Soup with Matsutakes, Sea Conch and Vegetables

紅燒南非六頭湯鮑魚扣天白花菇 Braised 6 Heads South African Canned Abalones with Mushrooms in Oyster Sauce

> 清蒸海星斑 Steamed Fresh Spotted Garoupa

> > 南乳脆皮燒雞

Deep-fried Crispy Chicken Flavored with Preserved Bean Curd Sauce

蝦油紫菜鮮蝦炒絲苗 Fresh Prawn Fried Rice and Seaweed with Shrimp Oil

高湯煎粉果

Pan-fried Shrimp Dumplings Served with Supreme Soup

銀杏薏米腐竹露

Ginkgos Sweet Soup with Coxi Seeds and Bean Curd Sheet

大富大貴甜美點 Chinese Petits Fours

### 每席港幣 HK\$12,988

適用於星期一至四

(Available from Monday to Thursday)

### 每席港幣 HK\$13,888

適用於星期五至日及公眾假期

(Available from Friday to Sunday & Public Holiday)

### 包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

(適用於 2024 年 12 月 1 日至 2025 年 3 月 31 日) (Validity: 1 December 2024 to 31 March 2025)

以上價目需另加一服務費。帝京酒店保留修改以上菜單價格及項目之權利。



# 周年晚宴菜譜 V Annual Dinner Menu V

脆皮紅袍金豬齊撈起

"Lo Hei" with Suckling Pig with Assorted Pickled and Sweet Sauce

金不換安格斯牛柳炒鮑魚

Sautéed Diced Abalone and Angus Beef Cubes with Basil Leaves

高湯焗開邊乳龍蝦

Sautéed Half Lobster in Chicken Broth

發財瑤柱甫

Braised Whole Conpoy with Garlic and Sea Moss

姬松茸南澳青邊鮑魚燉雞湯

Double-boiled Chicken Soup with Blaze Mushroom and Abalone

紅燒海味佛跳牆

(八頭湯鮑、海參、北菇、鮑汁鵝掌)

Braised 8 Heads Canned Whole Abalones with Sea Cucumber, Mushrooms and Goose Webs

清蒸東星斑

Steamed Leopard Coral Garoupa

藥膳人參十香醬油鴿

Marinated Pigeon with Ginseng and Soy Sauce

太極雞絲鴛鴦飯

Fried Rice topped with Crab Meat in Cream Sauce and Shredded Chicken in Tomato Sauce

鮮蝦菜肉雲吞

Shrimp Dumplings in Soup

紅蓮桂圓燉桃膠

Sweet Soup with Peach Resin Dried Longan, Red Dates and Lotus Seeds

大富大貴甜美點

**Chinese Petits Fours** 

### 每席港幣 HK\$14,088

適用於星期一至四

(Available from Monday to Thursday)

### 每席港幣 HK\$15,088

適用於星期五至日及公眾假期

(Available from Friday to Sunday & Public Holiday)

### 包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

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