

# 2025 CELEBRATION CHINESE DINNER PACKAGE 【2025 繽紛歡聚晚宴】

	Monday to Friday	Saturday to Sunday & Public Holiday
	星期一至五	星期六至日及公眾假期
Chinese Dinner Menu A	每席港幣 HK\$6,980 per table	每席港幣 HK\$7,480 per table
中菜晚宴菜譜 A	(供 12 位用 / 12 persons)	(供 12 位用 / 12 persons)
Chinese Dinner Menu B	每席港幣 HK\$7,980 per table	每席港幣 HK\$8,480 per table
中菜晚宴菜譜 B	(供 12 位用 / 12 persons)	(供 12 位用 / 12 persons)
Chinese Dinner Menu C	每席港幣 HK\$8,980 per table	每席港幣 HK\$9,480 per table
中菜晚宴菜譜 C	(供 12 位用 / 12 persons)	(供 12 位用 / 12 persons)
Chinese Dinner Menu D	每席港幣 HK\$9,980 per table	每席港幣 HK\$10,480 per table
中菜晚宴菜譜 D	(供 12 位用 / 12 persons)	(供 12 位用 / 12 persons)

# For Chinese dinner with minimum 3 tables, you may enjoy the following privileges:

### 凡惠顧中式晚宴(三席或以上), 可享以下多款精彩優惠:

- Unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours 席間三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
- · Complimentary Chinese tea and condiments 香茗及芥醬豁免收費
- Elegant centerpiece on each dining table 典雅餐桌佈置
- Free corkage for self-brought wine or hard liquor (one bottle per table)
   免收開瓶費 (每席乙支)
- Free use of mahjong facilities (subject to availability)
   免費麻雀耍樂 (視乎供應情況而定)
- Free use of PA equipment, LED light and spotlight 免費提供音響設備,先進 LED 燈光效果及舞台射燈效果
- Complimentary use of stage and LCD projector 免費提供舞台及液晶投射器
- Invitation cards with envelops (printing excluded)
   精美邀請咭連信封 (不包括印刷)
- One free car parking space for every 4 tables with a maximum of 5 hours each (first-come-first-serve)
  - 免費泊車位,每四席乙個,每個最多五小時(視乎供應情況而定)
- A guest signature book 嘉賓題名冊乙本

Additional Privileges for a party of 10 tables or above:

#### 10 席或以上另可享以下額外優惠:

- HK\$1,000 dining coupon at all outlets at Royal Plaza Hotel for every 10 tables booked 帝京酒店餐飲券 HK\$1,000 元,每 10 席乙張
- Festive PVC banner (3'x12'), logo excluded
   奉送禮堂横額 (3'x12'), 不包括公司商標



### **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
- Supplement for fresh fruit platter at HK\$300 per table 鮮果拼盤,額外每席另加港幣\$300
- 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:

- All menus are valid from 1 April 2025 to 30 September 2025
   以上之繽紛歡聚宴套餐適用於 2025 年 4 月 1 日至 2025 年 9 月 30 日。
- All prices are subject to 10% service charge and minimum charge of food and beverage 以上繽紛歡聚宴套餐價目,需另加一服務費及設有最低餐飲消費額
- · Royal Plaza Hotel reserves the right to change the prices and items of the above privileges 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。

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# 中式晚宴菜譜 A Chinese Dinner Menu A

五囍獻萃

冰燒五層腩 ◆ 金牌黑豚叉燒 ◆ 酒香燻蹄 ◆ 滷水牛腱 ◆ 香麻舟山海蜇頭 Appetizer Combination

Roasted Pork Belly ◆ Barbecued Filet of Pork Loin with Honey Sauce ◆
Marinated Sliced Pork Knuckles with Rice Liquor ◆
Marinated Beef Shank ◆ Marinated Jelly Fish with Spicy Sesame Oil

油 泡 帶 子 伴 玉 環 瑤 柱 甫

Stir-fried Scallops accompanied by Steamed Marrow Rings Stuffed with Conpoys

高湯竹笙海皇熁燕窩 **或** 淮杞螺頭燉竹絲雞 Braised Bird's Nest Soup with Assorted Seafood and Bamboo Pith **OR** Double-boiled Silky Fowl Soup with Sea Conch and Chinese Herbs

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

> 清蒸沙巴大龍躉 Steamed Fresh Giant Garoupa

> > 南乳脆皮燒雞

Deep-fried Crispy Chicken Flavored with Preserved Bean Curd Sauce

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

金菇 鮑 絲 燴 伊 府 麵 Braised E-Fu Noodles with Shredded Abalone and Enoki Mushrooms

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

> 精美糕點 Chinese Petits Fours

(Minimum 3 tables) (最少三席起)

每席港幣 HK\$6,980

適用於星期一至五

(Available from Monday to Friday)

每席港幣 HK\$7,480

適用於星期六至日及公眾假期

(Available from Saturday 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 2025 年 4 月 1 日至 2025 年 9 月 30 日) (Validity: 1 April 2025 to 30 September 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。

All prices are subject to 10 % service charge. Royal Plaza Hotel reserves the right to change the prices and items of the above menus.



# 中式晚宴菜譜 B <u>Chinese Dinner Menu B</u>

錦 繡 福 豬 五 彩 盤 Assorted Barbecued Meat Platter with Suckling Pig

櫻花 蝦 泮 塘 炒 南 澳 洲 翡 翠 鮑 片 Sautéed Australia's Abalone Slice with Dried Cherry Shrimps and Lotus Root

香芒鱈場蟹柳沙律筒 Deep-fried Crispy Roll Filled with Snow Crabmeat and Mango Salad

金瑤鮮菇田園蔬 Braised Vegetable and Mushroom topped with Conpoy

一品 鮑 參 柱 肚 羹 或 姬 松 茸 竹 笙 燉 螺 頭 Braised Shredded Abalone, Fish Maw, Conopy and Sea Cucumber Soup **OR** Double-boiled Sea Conch Soup with Bamboo Pith and Blaze Mushrooms

蝦籽扣日本刺參伴鮑汁扣鵝掌 Braised Sea Cucumber and Goose Webs with Dried Shrimp Roe in Abalone Sauce

陳皮雲腿絲蒸龍躉球 Steamed Fillet of Giant Garoupa with Air-dried Tangerine Peel and Shredded Yunnan Ham

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

> > 福建鮑汁炒絲苗 Fujian Fried Rice

鮮 蝦 菜 肉 雲 吞 Shrimp Dumplings in Soup

雙 杏 銀 耳 燉 萬 壽 果 Double-boiled Papaya Sweet Soup with Snow Fungus and Almond

> 精美糕點 Chinese Petits Fours

(Minimum 3 tables) (最少三席起)

### 每席港幣 HK\$7,980

適用於星期一至五

(Available from Monday to Friday)

#### 每席港幣 HK\$8,480

適用於星期六至日及公眾假期

(Available from Saturday 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 2025 年 4 月 1 日至 2025 年 9 月 30 日) (Validity: 1 April 2025 to 30 September 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。

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# 中式晚宴菜譜 C Chinese Dinner Menu C

鮮果大蝦沙律 Prawns with Fruit Salad

蔥香爆炒蝦球桂花蚌 Sautéed Prawns and Laurel Clams with Spring Onion in Chili Sauce

高 湯 瑤 柱 雞 蓉 燴 燕 液 **或** 沙 參 玉 竹 菜 膽 燉 海 參
Bird's Nest Soup with Conpoy and Minced Chicken

OR Double-boiled Sea Cucumber Soup with Vegetables and Chinese Herbal

蠔 皇 原 隻 六 頭 湯 鮑 魚 扣 鵝 掌 Braised 6 Heads Canned Abalones with Goose Webs and Vegetables in Oyster Sauce

> 清蒸沙巴大龍躉 Steamed Fresh Giant Garoupa

龍井茶皇脆燒雞 Roasted Chicken Smoked with Longjing Tea Leaves Fragrant

> 櫻海老鰻魚炒絲苗 Fried Rice with Dried Cherry Shrimps and Eel

高湯水餃生麵 Shrimp Dumplings with Noodles in Soup

新會老陳皮紅豆沙 Sweetened Red Bean Soup with Lotus Seeds

> 精 美 糕 點 Chinese Petits Fours

(Minimum 3 tables) (最少三席起)

### 每席港幣 HK\$8,980

適用於星期一至五

(Available from Monday to Friday)

### 每席港幣 HK\$9,480

適用於星期六至日及公眾假期

(Available from Saturday 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 2025 年 4 月 1 日至 2025 年 9 月 30 日) (Validity: 1 April 2025 to 30 September 2025)

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# 中式晚宴菜譜 D Chinese Dinner Menu D

大紅乳豬全體 Barbecued Whole Suckling Pig

X.O 醬 珍 寶 玻 璃 虎 蝦 球 Sautéed Jumbo Tiger Prawns in X.O. Sauce

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

竹笙鮮菇田園蔬 Braised Vegetable and Mushroom topped with Bamboo Pith

花膠海皇燴燕窩 或 牛肝菌無花果燉螺頭湯 Braised Bird's Nest Soup with Fish Maw and Assorted Seafood OR Double-boiled Sea Conch Soup with Boletus Mushroom and Fig

蠔 皇 原 隻 八 頭 湯 鮑 魚 扣 日 本 刺 參 Braised 8 Heads Canned Abalones with Sea Cucumber and Vegetables in Oyster Sauce

玉 樹 麒 麟 沙 巴 龍 躉 球 Steamed Fillet of Giant Garoupa with Yunnan Ham and Black Mushroom

雲南鮮牛肝菌茅香雛鴿 Deep-fried Pigeon with Boletus Mushroom and Lemongrass

古法鵝香瑤柱荷葉絲苗 Fried Rice with Mixed Meat and Dried Conpoy in Lotus Leaf Wrap

> 新竹炒米粉 Fried Hsin Chu Taiwanese Vermicelli

椰香紫米露 Sweetened Purple Glutinous Rice Soup with Coconut Juice

> 精美糕點 Chinese Petits Fours

(Minimum 3 tables) (最少三席起)

### 每席港幣 HK\$9,980

適用於星期一至五
(Available from Monday to Friday)

### 每席港幣 HK\$10,480

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