Enjoy the below offers by booking our Christmas Catering Package 預訂聖誕宴會套餐,可享以下禮遇

A glass of welcome fruit punch for every guest 每位賓客可享一杯迎賓水果賓治	✓
Invitation card (8 sets per table) 邀請卡 (每席8張)	✓
30% discount on pre-dinner snacks 餐前小食7折優惠	✓
Unlimited serving of soft drinks, chilled orange juice and specified house beer 無限暢飲汽水、橙汁及指定啤酒	✓
Free corkage (1 bottle per table) 免開瓶費 (每席1瓶)	✓
5 complimentary parking spaces (subject to availability) 免費泊車位5個(視供應情況而定)	✓
Complimentary use of audio-visual equipment (subject to availability) 免費提供影音設備(視供應情況而定)	✓
Party favours for guests per table 每桌賓客均可獲贈派對禮物	✓
Discounted price on usage of built-in LED walls and vertical panels 優惠價租用LED幕牆及垂直面板	✓
One sponsored gift per event 每場活動贈送1份贊助禮品	√
Complimentary one-way coach service between the hotel and Hong Kong, Kowloon or New Territories (50 persons per journey) 免費提供單程專車由接載服務,往返酒店與香港、九龍或新界 (50人一程專車服務)	1 1 2 2 3 3 3 3 3

Terms and Conditions條款及細則

- This offer is valid until 31 December 2025 此優惠適用至2025年12月31日
- Price is in Hong Kong dollars and subject to 10% service charge 價目以港幣計算及須另收加一服務費
- Minimum booking of 100 persons is required 最低預訂人數須達100人
- This offer cannot be used in conjunction with other discounts, offers and privileges 此優惠不可與其他折扣、優惠及禮遇同時使用
- Menus and prices are subject to change without prior notice 菜單及價目如有變更,恕不另行通知
- Regal Airport Hotel reserves the right of final decision in case of any dispute 如有任何爭議,富豪機場酒店保留最終決定權

For enquiries or reservations, please contact Catering Sales Team: 如有任何查詢或預定,請致電:

Catering Sales Office 酒店宴會營業部

© 2286 6832



或電郵 🔀 celebrate@airport.regalhotel.com

9 Cheong Tat Road, Hong Kong International Airport, Chek Lap Kok, Hong Kong 香港赤鱲角香港國際機場暢達路9號



Christmas Lunch Buffet 聖誕自助午餐

HK\$428 per person 每位

with unlimited serving of soft drinks, chilled orange juice and specified house beer for maximum 2 hours

席間無限量供應汽水、橙汁及指定啤酒2小時

APPETISERS AND SALADS 前菜及沙律

Assorted Cold Cuts 精選冷盤

Smoked Salmon with Red Onion and Capers

煙三文魚配紫洋蔥及酸豆

Caesar Salad Station

凱撒沙律吧

Butter Lettuce, Frisee, Lollo Rosso and Mixed Mesclun served with Caesar, Thousand Island, balsamic

dressing and lemon dressing

精選沙律菜 (配凱撒醬、千島醬、黑醋汁及檸檬汁)

Grilled Vegetable Salad

烤雜菜沙律

Potato and Bacon Salad

薯仔煙肉沙律

Niçoise Salad

法式尼斯沙律

JAPANESE FAVOURITES 日式精選

Assorted Nigiri Sushi and Maki Rolls with Condiments 雜錦壽司及卷物(附配料)

SOUP 湯

Tomato Cream Soup with Basil served with bread rolls and butter 番茄香草忌廉湯附餐包及牛油

CARVING 即切烤肉

Roasted Whole Turkey with Chestnut Stuffing 原隻烤火雞配栗子餡 Roasted Bone Ham served with red wine sauce, cranberry sauce and gravy 烤火腿配紅酒汁、蔓越莓醬及燒汁

HOT DISHES 熱葷

Braised Beef with Red Wine Sauce 紅酒燴牛肉 **BBQ Spare Rib** 燒烤豬肋骨 Roast Mackerel Japanese-style 日式烤鯖魚 Pasta Penne Bacon and Shrimps Arrabbiata 煙肉鮮蝦辣味番茄意粉 Chicken Masala with Papadom 印度風味瑪沙拉雞配脆餅 Sautéed Brussels Sprout with Bacon 煙肉炒抱子甘藍 Honey Glazed Sweet Potato and Pumpkin 蜜糖烤番薯及南瓜 Fried Rice with Shredded Chicken and Vegetable 雞絲蔬菜炒飯 Wok-fried Seasonal Vegetables with Fried Garlic

DESSERTS 甜品

蒜香炒時蔬

Yule Log Cake 聖誕樹頭蛋糕
Fruit Mince Pie 水果餡餅
Blue Berry Panna Cotta 藍莓意式奶凍
Chestnut Cake 栗子蛋糕
Christmas Pudding with Brandy Sauce
聖誕布丁配白蘭地醬
Seasonal Fresh Fruit Platter
時令鮮果拼盤

Christmas Dinner Buffet 聖誕自助晚餐

HK\$528 per person 每位

with unlimited serving of soft drinks, chilled orange juice and specified house beer for maximum 3 hours

席間無限量供應汽水、橙汁及指定啤酒3小時

SEAFOOD ON ICE 冰鎮海鮮

Green Mussels 青口 Cooked Prawns 蝦 Cooked Clams 蜆 Sea Whelks 海螺 with cocktail sauce and lemon wedges 配雞尾酒醬及檸角

SALADS 沙律 Caesar Salad Station

凱撒沙律吧
Butter Lettuce, Frisee, Lollo Rosso and Mixed Mesclun served with Caesar, Thousand Island, balsamic dressing and lemon dressing 精選沙律菜(配凱撒醬、千島醬、黑醋汁及檸檬汁)
Grilled Vegetable Salad 烤雜菜沙律
Potato and Bacon Salad 薯仔煙肉沙律

APPETISERS 前菜

Niçoise Salad 法式尼斯沙律

Assorted Cold Cuts 精選冷盤 Smoked Salmon with Red Onions and Capers 煙三文魚配紫洋蔥及酸豆

JAPANESE FAVOURITES 日式精選

Assorted Nigiri Sushi and Maki Rolls with Condiments 雜錦壽司及卷物(附配料)

SOUP 湯

Tomato Cream Soup with Basil served with bread rolls and butter 番茄香草忌廉湯附餐包及牛油

CARVING 即切烤肉

Roasted Whole Turkey with Chestnut Stuffing 原隻烤火雞配栗子餡 Roasted Bone Ham served with red wine sauce, cranberry sauce and gravy 烤火腿配紅酒汁、蔓越莓醬及燒汁

HOT DISHES 熱葷

Braised Beef with Red Wine Sauce 紅酒燴牛肉 **BBQ Spare Rib** 燒烤豬肋骨 Roast Lamb Rack with Rosemary Gravy 迷迭香燒汁烤羊架 Roast Mackerel Japanese-style 日式烤鯖魚 Pasta Penne Bacon and Shrimps Arrabbiata 煙肉鮮蝦辣味番茄意粉 Chicken Masala with Papadom 印度風味瑪沙拉雞配脆餅 Sautéed Brussels Sprout with Bacon 煙肉炒抱子甘藍 Honey Glazed Sweet Potato and Pumpkin 蜜糖烤番薯及南瓜 Yangzhou Fried Rice 揚州炒飯 Wok-fried Seasonal Vegetables with Fried Garlic

DESSERTS 甜品

蒜香炒時蔬

Yule Log Cake 聖誕樹頭蛋糕
Fruit Mince Pie 水果餡餅
Blue Berry Panna Cotta 藍莓意式奶凍
Oreo Cheesecake 奧利奧芝士蛋糕
Chestnut Cake 栗子蛋糕
Seasonal Fresh Fruit Platter
時令鮮果拼盤
Christmas Pudding with Brandy Sauce
聖誕布丁配白蘭地醬
Selected Ice Cream 精選雪糕