

With a minimum booking of 80 persons, enjoy the following with our compliments:

凡預訂滿80位，即可尊享以下禮遇：

✓ Welcome fruit punch is served for one hour before meals. 宴會前1小時提供迎賓維果賓治	✓ Complimentary use of audio-visual equipment 免費提供影音設備
✓ Invitation cards and envelopes 邀請卡及信封	✓ Party favours for guests per table 每桌賓客均可獲贈派對禮物
✓ Free corkage (1 bottle per table) 免開瓶費（每席1瓶）	✓ Christmas decoration display per table 每席聖誕裝飾擺設
✓ Complimentary ten hours parking coupons 免費泊車券10小時	✓ Christmas decoration for banquet hall 宴會廳聖誕裝飾

For a minimum booking of 120 persons, the following will also be provided complimentary, in addition to the above privileges:

凡預訂滿120位，除上述禮遇外，更可加送或提升至下列各項優惠：

✓ Backdrop with English lettering 英文文字禮堂牌匾	✓ Complimentary use of built-in LCD projector and screen 免費提供投影機及銀幕
✓ Complimentary Christmas French Puff Tower 聖誕法式泡芙塔	✓ Complimentary one bottle of house sparkling wine 奉送酒店香檳壹枝
✓ A special rate of HK\$3,800 net for 1.5 hours of designated photo booth service. 以優惠價港幣\$3,800元正享用指定公司1.5小時自助照相亭服務	

For a minimum booking of 180 persons, the following will also be provided complimentary, in addition to the above privileges:

凡預訂滿180位，除上述禮遇外，更可加送或提升至下列各項優惠：

✓ Complimentary use of one video camera for live projection on stage during the event 免費提供一部攝錄機於場地內進行現場直播	✓ Complimentary fifteen hours parking coupons 免費泊車券15小時
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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
- Banquet room for lunch events will be ready at 12:00 noon 午宴宴會廳由中午12時起恭候
- Banquet room for dinner events will be ready at 6:00pm 晚宴宴會廳由下午6時起恭候
- 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 Hongkong Hotel reserves the right of final decision in case of any dispute
如有任何爭議，富豪香港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：

Enquires or Bookings
酒店宴會營業部

☎ 2837 1618

or email
或電郵 ✉ celebrate@hongkong.regalhotel.com

88 Yee Wo Street, Causeway Bay, Hong Kong
香港銅鑼灣怡和街88號


REGAL
HONGKONG HOTEL
CAUSEWAY BAY • HONG KONG



Christmas & New Year Menu
聖誕新年宴會套餐

Christmas Lunch Buffet - Menu A

聖誕自助午餐 – 饗宴A

HK\$398 per person 每位

(Minimum booking of 80 persons are required 最低預訂人數須達80人)

APPETISERS AND SALADS 前菜及沙律

Smoked Salmon with Lemon, Capers and Onion
煙三文魚配檸檬、酸豆及洋蔥
Assorted Japanese Sushi
日式什錦壽司
Thai Pomelo Seafood Salad
泰式柚子海鮮沙律
Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad
水牛芝士、車厘茄沙律
Potato Salad with Bacon
煙肉薯仔沙律
Smoked Turkey Rolls with Orange-Cranberry Compote
煙燻火雞捲配香橙蔓越莓醬
Iceberg Lettuce, Mesclun, Lollo Rosso
西生菜、雜錦沙律菜、紅卷心菜
Sweet Corn, Cherry Tomato and Cucumber
粟米、車厘茄、青瓜

SOUP 湯

Chestnut Mushroom Cream Coup
served with Bread Rolls and Butter
栗子蘑菇忌廉湯配餐包及牛油

Carved Roast Meat 即切烤肉

Roasted Whole Turkey with Cranberry Sauce
原隻烤火雞配蔓越莓醬

HOT DISHES 熱葷

Roasted Teriyaki Salmon Fillet
照燒三文魚
Indian Chicken Tikka with Basmati Rice
印度烤雞香飯
Baked Pork Chop with Lemongrass
香茅烤豬扒
Spaghetti Aglio Olio with Shrimp
香蒜橄欖油大蝦意粉
Braised Brussel Sprouts and Glazed Carrot
燴迷你椰菜及牛油甘筍

CHINESE FAVOURITES 中式精選

Sweet and Sour Pork
菠蘿咕嚕肉
Seasonal Vegetable with Mushroom
鮮菇扒時蔬

DESSERTS 甜品

Christmas Butter Stollen 德國聖誕蛋糕
Chocolate Yule Log Cake 朱古力樹頭蛋糕
American Cheese Cake 美式芝士蛋糕
Chocolate Milk Terrine 朱古力奶凍
Strawberry Napoleon 士多啤梨拿破崙蛋糕
Coffee Crème Brûlée 咖啡法式燉蛋
Papaya with Snow Fungus 木瓜雪耳糖水
Fresh Fruit Platter 鮮果拼盤

Upgrade Option 1:

Supplement of HK\$30 per person with unlimited serving of soft drinks, orange juice and house beer for 2 hours OR
Supplement of HK\$60 per person with unlimited serving of soft drinks, orange juice, house beer and house wine for 2 hours
升級精選1：每位加付HK\$30，即可享2小時無限暢飲汽水、橙汁及特選啤酒 或
每位加付HK\$60，即可享2小時無限暢飲汽水、橙汁、特選啤酒及紅白餐酒

Upgrade Option 2:

Supplement of HK\$30 per person to indulge in Mövenpick ice cream cup (select from 3 flavours)
升級精選2：每位加付HK\$30，即可享用Mövenpick雪糕杯(3款口味任選)

Christmas Lunch Buffet - MenuB

聖誕自助午餐 – 饗宴B

HK\$498 per person 每位

(Minimum booking of 50 persons are required 最低預訂人數須達50人)

APPETISERS AND SALADS 前菜及沙律

Smoked Salmon with Lemon, Capers and Onion
煙三文魚配檸檬、酸豆及洋蔥
Thai Pomelo Seafood Salad
泰式柚子海鮮沙律
Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad
水牛芝士、車厘茄沙律
Grilled Mushroom Salad with Garlic
蒜香烤蘑菇沙拉
Smoked Turkey Rolls with Orange-Cranberry Compote
煙燻火雞捲配香橙蔓越莓醬
Iceberg Lettuce, Mesclun, Lollo Rosso
西生菜、雜錦沙律菜、紅卷心菜
Sweet Corn, Cherry Tomato and Cucumber
粟米、車厘茄、青瓜

JAPANESE CUISINE 和風美饌

Assorted Sushi and Maki, Served with Condiments
雜錦壽司
Blue Fin Tuna, Norwegian Salmon and Snapper Sashimi
藍鰭吞拿魚、挪威三文魚及鯛魚刺身

SOUP 湯

Roasted Pumpkin Soup with Crab Meat
served with Bread Rolls and Butter
烤南瓜蟹肉湯配餐包及牛油

Carved Roast Meat 即切烤肉

Roasted U.S. Prime Rib of Beef with Duck Liver Gravy
烤特級牛肋扒配鴨肝燒汁

Upgrade Option 1:

Supplement of HK\$30 per person with unlimited serving of soft drinks, orange juice and house beer for 2 hours OR
Supplement of HK\$60 per person with unlimited serving of soft drinks, orange juice, house beer and house wine for 2 hours
升級精選1：每位加付HK\$30，即可享2小時無限暢飲汽水、橙汁及特選啤酒 或
每位加付HK\$60，即可享2小時無限暢飲汽水、橙汁、特選啤酒及紅白餐酒

Upgrade Option 2:

Supplement of HK\$30 per person to indulge in Mövenpick ice cream cup (select from 3 flavours)
升級精選2：每位加付HK\$30，即可享用Mövenpick雪糕杯(3款口味任選)

HOT DISHES 熱葷

Classic French Mussel
法式青口
Roasted Salmon with Lemon Butter Sauce
香煎三文魚配檸檬牛油汁
Baked Lamb Rack with Herbs and Garlic
香草大蒜烤羊排
Duck Leg Confit with Raspberry Vinaigrette Gravy
油浸鴨腿配紅桑子醋燒汁
Braised Oxtail with Red Wine Sauce
紅酒燴牛尾
Baked Pork Chop with Lemongrass
香茅烤豬扒
Braised Brussel Sprouts and Glazed Carrot
燴迷你椰菜及牛油甘筍

CHINESE FAVOURITES 中式精選

Barbecued Meat Platter 燒味拼盆
Seasonal Vegetable with Mushroom 鮮菇扒時蔬
Fried Rice with Dried Baby Shrimps and Ham
富貴蝦乾火腿炒飯

DESSERTS 甜品

Christmas Butter Stollen 德國聖誕蛋糕
Chocolate Yule Log Cake 朱古力樹頭蛋糕
American Cheese Cake 美式芝士蛋糕
Chocolate Milk Terrine 朱古力奶凍
Strawberry Napoleon 士多啤梨拿破崙蛋糕
Coffee Crème Brûlée 咖啡法式燉蛋
Apple Pie 蘋果批
Christmas Pudding with Brandy Sauce
聖誕布甸配白蘭地醬
Christmas Cookies 聖誕曲奇餅
Fresh Fruit Platter 鮮果拼盤

Christmas Dinner Buffet - Menu A 聖誕自助晚餐 – 饗宴A

HK\$538 per person 每位

(Minimum booking of 50 persons are required 最低預訂人數須達50人)

APPETISERS AND SALADS 前菜及沙律

Snow Crab Leg, New Zealand Mussel, Shrimp
鱈場蟹腳、紐西蘭青口、凍蝦

Smoked Salmon with Lemon, Capers and Onion
煙三文魚配檸檬、酸豆及洋葱

Roasted Turkey & Cold Cut Platter with Cranberry Sauce
烤火雞及凍肉拼盤配蔓越莓醬

Thai Papaya Seafood Salad
泰式木瓜海鮮沙律

Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad
水牛芝士、車厘茄沙律

Raspberry Chicken with Pepper and Cheese
紅桑子胡椒芝士雞

Iceberg Lettuce, Mesclun, Lollo Rosso
西生菜、雜錦沙律菜、紅卷心菜

Sweet Corn, Cherry Tomato and Cucumber
粟米、車厘茄、青瓜

JAPANESE CUISINE 和風美饌

Assorted Japanese Sushi
日式雜錦壽司

Blue Fin Tuna, Norwegian Salmon,
Octopus and Snapper Sashimi
藍鰭吞拿魚、挪威三文魚、八爪魚及鯛魚刺身

SOUP 湯

Lobster Bisque with Cognac served
with Bread Rolls and Butter
龍蝦干邑濃湯配餐包及牛油

Carved Roast Meat 即切烤肉

Roasted Whole Turkey with Cranberry Sauce
原隻烤火雞配蔓越莓醬

HOT DISHES 熱葷

Roasted Salmon with Lemon Butter Sauce
香煎三文魚配檸檬牛油汁

Baked Lamb Rack with Herbs and Garlic
香草大蒜烤羊排

Duck Leg Confit with Raspberry Vinaigrette Gravy
油浸鴨腿配紅桑子醋燒汁

Baked Pork Chop with Lemongrass
香茅烤豬扒

Braised Oxtail with Red Wine Sauce
紅酒燴牛尾

Braised Brussel Sprouts and Glazed Carrot
燴迷你椰菜及牛油甘筍

Sauteed New Potatoes in French Style
法式炒新薯

CHINESE FAVOURITES 中式精選

Barbecued Meat Platter 燒味拼盆

Steamed Fresh Sea Grouper 清蒸大海斑

Seasonal Vegetable with Mushroom 鮮菇扒時蔬

Fried Rice with Dried Baby Shrimps and Ham
富貴蝦乾火腿炒飯

DESSERTS 甜品

Christmas Butter Stollen 德國聖誕蛋糕

Chocolate Yule Log Cake 朱古力樹頭蛋糕

Bread and Butter Pudding 麵包牛油布甸

American Cheese Cake 美式芝士蛋糕

Trifle Chocolate Cake 朱古力三重奏

Chocolate Milk Terrine 朱古力奶凍

Strawberry Napoleon 士多啤梨拿破崙蛋糕

Coffee Crème Brûlée 咖啡法式燉蛋

Apple Pie 蘋果批

Christmas Pudding with Brandy Sauce
聖誕布甸配白蘭地醬

Fresh Fruit Platter 鮮果拼盤

Upgrade Option 1:

Supplement of HK\$30 per person with unlimited serving of soft drinks, orange juice and house beer for 4 hours OR

Supplement of HK\$60 per person with unlimited serving of soft drinks, orange juice, house beer and house wine for 4 hours

升級精選1：每位加付HK\$30，即可享4小時無限暢飲汽水、橙汁及特選啤酒 或

每位加付HK\$60，即可享4小時無限暢飲汽水、橙汁、特選啤酒及紅白餐酒

Upgrade Option 2:

Supplement of HK\$30 per person to indulge in Mövenpick ice cream cup (select from 3 flavours)

升級精選2：每位加付HK\$30，即可享用Mövenpick雪糕杯(3款口味任選)

Christmas Dinner Buffet - Menu B 聖誕自助晚餐 – 饗宴B

HK\$668 per person 每位

(Minimum booking of 50 persons are required 最低預訂人數須達50人)

APPETISERS AND SALADS 前菜及沙律

Snow Crab Leg, New Zealand Mussel, Shrimp
鱈場蟹腳、紐西蘭青口、凍蝦

Prosciutto Ham with Cantaloupe Melon 巴馬火腿配哈密瓜

Smoked Salmon with Lemon, Capers and Onion
煙三文魚配檸檬、酸豆及洋葱

Roasted Turkey & Cold Cut Platter with Cranberry Sauce
烤火雞及凍肉拼盤配蔓越莓醬

Buffalo Mozzarella Cheese, Cherry Tomato and Basil Salad
水牛芝士、車厘茄沙律

Avocado and Seafood Salad
牛油果海鮮沙律

Roasted Pumpkin and Feta Cheese Salad
烤南瓜沙律伴希臘芝士沙律

Iceberg Lettuce, Mesclun, Lollo Rosso
西生菜、雜錦沙律菜、紅卷心菜

Sweet Corn, Cherry Tomato and Cucumber
粟米、車厘茄、青瓜

Raspberry Chicken with Pepper and Cheese
紅桑子胡椒芝士雞

JAPANESE CUISINE 和風美饌

Assorted Japanese Shushi 日式雜錦壽司

Blue Fin Tuna, Norwegian Salmon,
Octopus and Snapper Sashimi
藍鰭吞拿魚、挪威三文魚、八爪魚及鯛魚刺身

SOUP 湯

Sea Whelk Soup with Cordyceps Flower
蟲草花燉螺頭湯

Lobster Bisque with Cognac served with Bread Rolls and Butter
龍蝦干邑濃湯配餐包及牛油

Carved Roast Meat 即切烤肉

Roasted U.S. Prime Rib of Beef with Duck Liver Gravy
烤特級牛肋扒配鴨肝燒汁

Upgrade Option :

Supplement of HK\$30 per person with unlimited serving of soft drinks, orange juice and house beer for 4 hours OR

Supplement of HK\$60 per person with unlimited serving of soft drinks, orange juice, house beer and house wine for 4 hours

升級精選：每位加付HK\$30，即可享4小時無限暢飲汽水、橙汁及特選啤酒 或

每位加付HK\$60，即可享4小時無限暢飲汽水、橙汁、特選啤酒及紅白餐酒

HOT DISHES 熱葷

Baked Scallop with Hollandaise Sauce
香焗扇貝配荷蘭醬

Roasted Teriyaki Salmon Fillet 照燒三文魚

Duck Leg Confit with Raspberry Vinaigrette Gravy
油浸鴨腿配紅桑子醋燒汁

Oven Baked Pork Chop with Lemongrass
香茅烤豬扒

Braised Oxtail with Red Wine Sauce 紅酒燴牛尾

Penne Pasta with Creamy Truffle Mushroom Sauce
黑松露蘑菇忌廉長通粉

Braised Brussel Sprouts and Glazed Carrot
燴迷你椰菜及牛油甘筍

Sauteed New Potatoes in French Style
法式炒新薯

CHINESE FAVOURITES 中式精選

Suckling Pig and Barbecued Meat Platter 乳豬燒味拼盆

Steamed Fresh Sea Grouper 清蒸大海斑

Stir-fried Shrimp and Scallop with Vegetables in XO Sauce
XO醬翡翠帶子蝦仁

Seasonal Vegetable with Straw Mushroom 鮮菇扒時蔬

Braised E-fu Noodles with Mushrooms 鮮菇乾燒伊麵

Desserts 甜品

Christmas Butter Stollen 德國聖誕蛋糕

Chocolate Yule Log Cake 朱古力樹頭蛋糕

Bread and Butter Pudding 麵包牛油布甸

American Cheese Cake 美式芝士蛋糕

Trifle Chocolate Cake 朱古力三重奏

Chocolate Milk Terrine 朱古力奶凍

Strawberry Napoleon 士多啤梨拿破崙蛋糕

Coffee Crème Brûlée 咖啡法式燉蛋

Apple Pie 蘋果批

Christmas Pudding with Brandy Sauce
聖誕布甸配白蘭地醬

Fresh Fruit Platter 鮮果拼盤

Mövenpick ice cream cup Mövenpick 雪糕杯