



2026 週年/春節聯歡晚宴 Annual/ Spring Dinner Party 2026

於2026年1月31日前預訂週年聯歡晚宴及繳付訂金，可享免加一優惠。

10% service charge to be waived for function confirmed with deposit paid on or before 31 January 2026.

預訂10席或以上可享禮遇

Privileges for booking of 10 tables or above

禮堂牌匾佈置配英文字
Complimentary Backdrop with English letterings

免費提供麻雀耍樂
Complimentary mahjong facilities

精美邀請咁及信封
Invitation cards and envelopes
(不包括印刷 printing not included)

自攜洋酒免收開瓶費
Free corkage
(每席一瓶 one bottle per table)

免費提供香茗及茶芥
Chinese tea and condiments throughout dinner

免費泊車服務
Complimentary car parking coupon
(每席一小時 1 hour per table)

免費提供席前雜果賓治
Pre-dinner welcome fruit punch
(一小時 1 hour)

每席花卉擺設
Flower arrangement on each dining table

奉送全場椅套佈置
Complimentary seat covers for banquet chairs

預訂15席或以上可享額外禮遇

Extra privilege for booking of 15 tables or above

以優惠淨價港幣\$3,800元享用指定公司1.5小時自助照相亭服務
Special rate at HK\$3,800 net to enjoy designated photo booth service for 1.5 hours

條款及細則 Terms and Conditions:

- 宴會廳由下午六時起恭候 Banquet room(s) will be ready from 6:00 pm onwards
- 所有價目均另加一服務費 All prices are 10% service charge applies
- 各宴會廳均設有最低消費，詳情請向宴會部查詢 Minimum charge applies on specific dates
- 此優惠不可與其他推廣優惠及貴賓卡同時使用 Packages are not applicable in conjunction with other privileges
- 不適用於已訂之酒席，優惠受條款約束，詳情請向宴會部查詢 Privileges are not applicable for confirmed banquet event(s)
- 如有任何爭議，富豪香港酒店保留一切最終決定權 In case of any dispute, the decision of Regal Hongkong Hotel should be final and conclusive

查詢或預訂：

Enquiries or reservations:

酒店宴會營業部 Banquet Sales Office

(852) 2837 1618

rhk.banquet@regalhotel.com



七星拱照宴

Menu A

紅袍金豬拼盤
Barbecued Suckling Pig Platter

X.O. 醬碧綠帶子珊瑚蚌
Sautéed Scallops and Coral Clams with Vegetables in X.O. Sauce

陳皮瑤柱素翅燴花膠羹
Double-boiled Fish Maw Soup
with Dried Scallops, Vegetarian Shark's Fin and Tangerine Peel

濃汁扣花菇伴鵝掌
Braised Goose Web and Mushrooms with Superior Sauce

清蒸沙巴海龍躉
Steamed Fresh Giant Sabah Grouper

蒜香脆皮燒雞
Roasted Crispy Chicken with Garlic Flavor

富豪櫻花蝦炒飯
Fried Rice with Dried Baby Shrimps and Ham

金菇海味燜伊麵
Braised E-fu Noodles with Dried Seafood and
Enoki Mushroom in Oyster Sauce

生磨蛋白杏仁茶
Sweetened Almond Cream

每席 \$7,888 per table
(供12位用 per table of 12 persons)

席間無限量供應汽水、橙汁及特選啤酒三小時
Unlimited serving of soft drinks, chilled orange juice and selected beer during the dinner
價目須另收加一服務費
Price is subject to 10% service charge

八 星 報 喜 宴

Menu B

五福臨門拼盤
Barbecued Suckling Pig Platter

黑松露醬香珍菌蚌片蝦仁
Sautéed Prawn and Sliced Clam with Assorted
Mushrooms in Black Truffle Sauce

原粒瑤柱竹笙螺頭燉海參
Double-boiled Conch Soup with Sea Cucumber,
Whole Conpoy and Bamboo Pith

荔蓉香酥鳳尾蝦
Deep-fried Mashed Taro with Prawn

濃汁香扣鮑片伴鵝掌
Braised Sliced Abalone with Goose Web with Superior Sauce

清蒸海星斑
Steamed Fresh Spotted Grouper

古法南乳燒雞
Roasted Chicken with Preserved Bean Curd Sauce

脆金菇濃湯浸時蔬
Braised Seasonal Vegetable and Enoki Mushroom with Superior Soup

臘味鮮荷葉包飯
Steamed Fried Rice
with Preserved Pork Wrapped in Lotus Leaf

金鈎蝦乾銀芽炆伊麵
Braised E-fu Noodles with Dried Shrimp and Sprouts

西式糕點拼盆
Western Petits Fours Platter
(Opera Cake, Strawberry Napoleon and New York Cheesecake)

新會陳皮紅豆沙
Sweetened Red Bean Soup with Xinhui Tangerine Peel

每席 \$8,888 per table
(供12位用 per table of 12 persons)

席間無限量供應汽水、橙汁及特選啤酒三小時
Unlimited serving of soft drinks, chilled orange juice and selected beer during the dinner
價目須另收加一服務費
Price is subject to 10% service charge

九囍臨門宴

Menu C

鴻運乳豬全體
Barbecued Whole Suckling Pig

鮮淮山露筍帶子
Sautéed Scallops with Fresh Yam and Asparagus

黃金杏片沙律海花竹蝦球
Deep-fried Bamboo Shirmp with Almond and Salad Dresssing

發財好市大利椎茸
Braised Dried Oyster, Pork Tonuge, Sea Moos and Mushroom

野生松茸螺頭燉花膠
Double-boiled Fish Maw Soup with Matsutake and Conch

濃汁香扣原隻六頭鮑魚伴鵝掌
Braised Whole Abalone and Goose Web with Superior Sauce

清蒸老虎斑
Steamed Fresh Tiger Grouper

明爐即燒琵琶鵝
Roasted Goose

蛋白鮮蝦瑤柱炒飯
Fried Rice with Shrimps, Shredded Conpoy and Egg White

黑松露醬燜伊麵
Braised E-fu Noodles with Truffle Paste

西式糕點拼盆
Western Petits Fours Platter
(Opera Cake, Strawberry Napoleon and New York Cheesecake)

生磨核桃露
Sweetened Walnut Cream

每席 \$9,888 per table
(供12位用 per table of 12 persons)

席間無限量供應汽水、橙汁及特選啤酒三小時
Unlimited serving of soft drinks, chilled orange juice and selected beer during the dinner
價目須另收加一服務費
Price is subject to 10% service charge

十全十美宴 Menu D

金豬大紅袍

Barbecued Whole Suckling Pig

琥珀鮮百合翡翠海花竹蝦球香酥

Sautéed Bamboo Shrimp with Walnut, Lily Bulbs with Vegetable

香酥百花炸釀蟹鉗

Deep-fried Crab Claw with Shrimp Paste

發財好市大利柱脯

Braised Whole Conpoy with Dried Oyster and Sea Moss

腿茸鮮拆蟹肉雞蓉燴燕窩

Sautéed Bird's Nest Soup with Yunnan Ham, Crab Meat and Minced Chicken

清蒸東星斑

Steamed Fresh Spotted Grouper

濃汁香扣原隻六頭鮑魚伴鵝掌

Braised Whole Abalone and Goose Web with Superior Sauce

金獎茶皇燻雞

Smoked Chicken with Tea Leave Flavor

臘味鮮荷葉包飯

Steamed Glutinous Rice with Preserved Pork Wrapped in Lotus Leaf

金瑤海味燜伊麵

Braised E-fu Noodles with Shredded Conpoy and Dried Seafood

西式糕點拼盆

Western Petits Fours Platter

(Opera Cake, Strawberry Napoleon and New York Cheesecake)

生磨黑芝麻露

Sweetened Black Sesame Cream

每席 \$10,888 per table
(供12位用 per table of 12 persons)

包括無限暢飲汽水、橙汁、特選啤酒及指定紅白酒三小時
Inclusive of unlimited serving of soft drinks, chilled orange juice,
house beer, house red and white wine for 3 hours

價目須另收加一服務費
Price is subject to 10% service charge