

蒙百樂廳婚宴中式晚宴 2025

Montparnasse Ballroom Wedding Chinese Dinner 2025

大紅乳豬全體
 Roasted Whole Suckling Pig
 酥炸百花丸
 Deep-fried Shrimp Mousse Ball
 翡翠花枝蝦仁
 Sautéed Cuttlefish and Shrimps with Vegetables
 瑤柱扒時蔬
 Braised Vegetables with Shredded Conpoy
 雞絲蟲草花燕窩羹
 Braised Bird's Nest Soup with Shredded Chicken & Cordyceps Flower
 碧綠蠔皇鮑片
 Braised Sliced Abalone with Vegetables in Oyster Sauce
 清蒸沙巴龍躉
 Steamed Fresh Giant Grouper
 當紅脆皮雞
 Deep-fried Crispy Chicken
 錦繡海鮮炒飯
 Fried Rice with Assorted Seafood
 鮑汁炆伊麵
 Braised E-fu Noodles in Abalone Sauce
 蓮子百合紅豆沙
 Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs
 美點雙輝
 Chinese Petits Fours

| 婚宴日期 Wedding Date | “星”級優惠 Special Price | |
|---|--|--|
| | 星期一至四 Mon to Thu | 星期五至日及公眾假期 Fri - Sun & Public Holiday |
| 由即日起至2025年9月2日 From now to 2 September 2025 | 每席淨價港幣8,088元 HK\$8,088 nett per table | 每席淨價港幣8,388元 HK\$8,388 nett per table |
| 2025年9月3日至2025年12月31日 From 3 September to 31 December 2025 | 每席淨價港幣9,288元 HK\$9,288 nett per table | 每席淨價港幣9,688元 HK\$9,688 nett per table |

條款及細則 Terms and conditions:

- 凡惠顧婚宴滿十席或以上，即可免費享用典雅場地佈置(價值港幣5,888元) 或 菜譜免費升級至原隻六頭鮑魚及櫻花蝦蛋白炒飯
Enjoy complimentary elegance backdrop decoration (value at HK\$5,888) or free menu upgrade to Six-head Abalone and Fried Rice with Sakura Shrimps, Ham and Egg White for 10 tables or above
- 價目已包括加一服務費及席間三小時無限量供應汽水、橙汁及特選啤酒
Price inclusive of 10% service charge and unlimited serving of soft drinks, orange juice and house beer for 3 hours
- 此菜譜只適用於蒙百樂廳
Menu is applicable for Montparnasse Ballroom only

查詢及預訂，請與酒店宴會部聯絡
 For enquires or reservations,
 please contact our Catering Department

☎ 2313 8671

✉ rkh.banquet@regalhotel.com

凡惠顧中式婚宴套餐2025，可享以下優惠價升級或另加指定菜式:

For all Chinese wedding packages 2025, you can enjoy a special price to upgrade or add the below food item:

| 菜式 Food Items | 每席額外價格 (供10-12人用) Extra price (per table of 10-12 persons) |
|---|---|
| 升級 Upgrade | |
| 升級至碧綠原隻六頭鮑魚 Upgrade to Braised Whole Abalone with Vegetables in Oyster Sauce | HK\$800 |
| 升級至百花炸釀蟹鉗 Deep-fried Stuffed Crab Claws with Shrimp Paste or或 玉環瑤柱甫 Braised Marrow Ring Stuffed with Whole Conpoy | HK\$500 |
| 升級至蟲草花螺頭燉花膠 Upgrade to Double-boiled Soup with Cordyceps Flower, Sea Whelk and Fish Maw | HK\$500 |
| 升級至荔茸炸釀帶子 Upgrade to Deep fried Taro Cake Stuffed with Scallop | HK\$380 |
| 升級至櫻花蝦海鮮炒飯 Upgrade to Fried Rice with Dried Baby Shrimps and Ham | HK\$200 |
| 額外 Additional | |
| 另加3小時無限量供應指定紅/白酒 Add Unlimited Serving of House Red/White Wines for 3 hours | HK\$1,000 |
| 另加鮮果拼盤 Add Fresh Fruit Platter | HK\$480 |
| 另加鵝掌 Add Braised Goose Webs | HK\$200 |
| 另加芝麻湯圓 Add Glutinous Dumplings Stuffed with Sesame | HK\$150 |
| 另加甜橙 (12個) Add Fresh Oranges (12 pieces) | HK\$120 |

條款及細則 Terms and conditions:

- 以上價目如有任何更改，恕不作另行通知 All the above prices and items may subject to change without prior notice
- 以上價錢另收加一服務費 All the above prices are subject to 10% service charge
- 以上項目受場地大小所限 The above items are subject to space availability
- 最少人數為50人 Minimum 50 persons is required

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