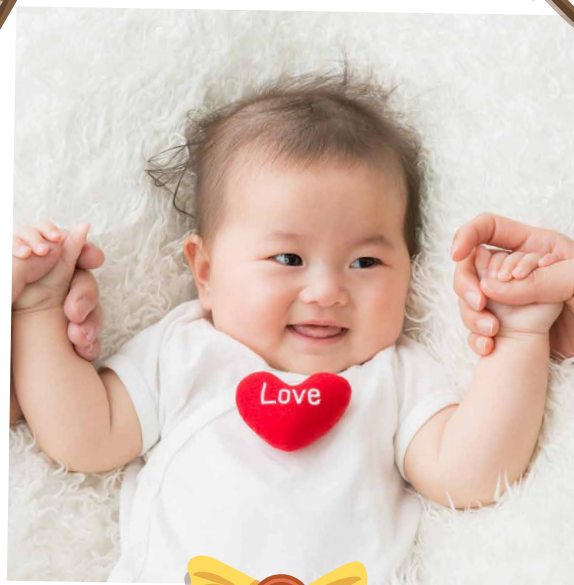


彌月及 百日宴

FULL MOON AND BABY 100 DAYS PARTY



惠顧4席或以上，可享有下列優惠

Enjoy the following privileges for a booking of 4 tables or above

- 奉送3磅鮮果忌廉蛋糕乙個
Complimentary 3-lbs fresh fruit cream cake
- 奉送Baby名字牌匾
Complimentary backdrop foamboard with Baby name

套餐優惠 Package Privilege

- 無限量供應汽水及精選啤酒3小時
- 每2席提供1個免費泊車位 (每個6小時)
- 自備洋酒免收開瓶費 (每席1瓶)
- 免費全場茗茶招待
- 迎賓處及席上枱花擺設與全場華麗椅套
- 免費提供麻雀耍樂設施 (視乎供應情況而定)
- 免費提供音響設備
- 免費提供投影機設備
- Unlimited serving of soft drinks and house beer for 3 hours
- Free parking space for 1 vehicle per 2 tables (6 hours for each vehicle)
- Free corkage for self-brought-in wine (1 bottle per table)
- Chinese tea served throughout the function
- Extensive choices of elegant seat covers and floral centerpiece
- Complimentary mahjong facilities (subject to availability)
- Free use of audio-visual equipment
- Free use of projector with screen

條款及細則

- 有效期至2026年12月31日
- 每席另加港幣\$600，升級席間無限量供應精選紅白餐酒
- 價目需另加一服務費
- 以上之優惠不適用於已確定之宴會
- 優惠不可與其他推廣優惠同時使用
- 麗豪酒店保留更改以上所有優惠細則之權利，恕不作另行通知

Terms & Conditions

- Valid until 31 December 2026
- Supplement of HK\$600 per table for upgrading unlimited serving of house red and white wine
- All prices are subject to 10% service charge
- The above packages are applicable to new booking only
- Offers cannot be used in conjunction with other promotional offers and privileges
- Regal Riverside Hotel reserves the right of final decision for the above special offer without further notice

For any further enquiries and reservation, please contact Catering Sales Office:
如有任何查詢或預定，請致電：

酒店宴會營業部 ☎ 2132 1178 或 電郵 ✉ rrh.banquet@regalhotel.com



中式晚宴菜譜 I
Chinese Dinner Menu I

紅雞蛋酸薑

Red Eggs with Sweet and Sour Pickled Ginger

鴻運乳豬全體

Barbecued Whole Suckling Pig

彩虹美果蝦仁玉帶子

Sautéed Scallops and Shrimps with Peppers

鴛鴦瑤柱雙翡翠

Braised Vegetables Topped with Conpoy

黃金百花炸松葉蟹鉗

Deep-fried Snow Crab Claw with Mashed Shrimp

紅燒花膠海皇燴燕窩

Braised Bird's Nest Soup with Fish Maws and Seafood

碧綠原隻六頭鮑魚伴天白花菇

Braised 6 Heads Whole Abalone and
Black Mushroom with Vegetables

清蒸海星斑

Steamed Fresh Spotted Garoupa

當紅一品燒雞

Roasted Crispy Chicken

蟹籽海皇蛋白炒飯

Fried Rice with Crab Roes, Seafood and Egg White

鮑汁炆伊麵

Braised E-fu Noodles in Abalone Sauce

紅棗萬壽果燉銀耳

Double-boiled Papaya with Red Dates and White Fungus

美點影雙輝

Chinese Petits Fours

Per table 每席港幣 HK\$6,888

中式晚宴菜譜 II
Chinese Dinner Menu II

紅雞蛋酸薑

Red Eggs with Sweet and Sour Pickled Ginger

金陵脆皮金豬全體

Barbecued Whole Suckling Pig

XO醬蝦球桂花蚌

Sautéed Clams and Shrimps in XO Sauce

紅梅帶子碧玉盅

Steamed Hairy Melon and Scallops with Red Plum

葡汁海皇焗蟹蓋

Baked Crab Shell Stuffed with Seafood in Portuguese Sauce

紅燒蟹肉燴燕窩

Braised Bird's Nest Soup with Crab Meat

蠔皇生扣六頭鮑魚伴花膠

Braised 6 Heads Whole Abalone and
Fish Maw in Oyster Sauce

清蒸海星斑

Steamed Fresh Leopard Coral Garoupa

金獎茶皇燻雞

Crispy Chicken with Supreme Tea Leaves

鮑汁鮮蝦福建炒飯

Fujian-style Fried Rice with Shrimps in Abalone Sauce

黑松露珍菌炆伊麵

Braised E-fu Noodles with Mushroom in Black Truffle Sauce

冰花桂圓萬壽果燉植物雪燕

Double-boiled Tragacanth Gum Sweet Soup
with Dried Longan and Papaya

美點影雙輝

Chinese Petits Fours

Per table 每席港幣 HK\$8,888