

Norwegian Smoked Salmon Rolls with Chive Cream Cheese 挪威煙三文魚卷伴香葱忌廉芝士
Half Cooked Sesame Tuna with Mango Salsa 半熟黑白芝麻金槍魚伴香芒莎莎Parma Ham with Cantaloupe 意大利火腿伴密瓜Thai Pomelo and Prawns Salad with Spicy Dressing 泰國金柚辣蝦沙律Black Truffle Egg Sandwiches 黑松露鮮蛋沙律三文治Smoked Ham and Brie Cheese Finger Sandwiches 煙火腿法國芝士迷你三文治

Hot Dishes 熱盤

Teriyaki Chicken with Leek and Ginger Sauce 京蔥薑汁照燒雞
Crispy Porcini Cheese Risotto in Italian Style 意式牛肝菌芝士脆炸飯球
Wagyu Beef and Enoki Mushroom Rolls 日式金菇和牛卷
Crab Meat and Cheese on Puff 芝士蟹肉酥盒
Asparagus and Bacon Rolls with Wasabi Yuzu Vinegar 烤煙肉露筍卷伴芥辣柚子醋
Vegetable Spring Rolls 素菜春卷
Asian Chicken Skewer 東南亞雞肉串燒
Slow-cooked Honey Glazed Duck Breast with Orange 橘子蜜餞鴨胸

Dessert Dishes 甜品

Vanilla Crème Brulee 香草焦糖布甸
Raspberry Yoghurt Shooter 鮮草莓乳酪杯
Selection of Macaroons 雜錦蛋白脆餅
Mini Chocolate Almond Tart 杏仁朱古力撻
Portuguese Egg Tart 焗葡撻
Blueberry Cheese Cake 藍莓芝士餅
Chocolate Truffle Cake 軟朱古力餅
Fresh Fruit Platter 鮮果拼盤

每位 \$398 per person 120 persons or above 120 位或以上

Two hours buffet serving 食物供應 2 小時 The number of persons will be counted after seating in 最終人數以入座後計算

Subject to 10% service charge 另加一服務費

Valid to 31 December 2025 有效期至 2025 年 12 月 31 日



Lobster Stuffed with Egg White and Gold Leaf 金箔芥茉龍蝦釀蛋白
Pan-Fried Scallop with Mexican Guacamole 輕煎日本帶子伴墨西哥牛油果醬
Parma Ham with Cantaloup 意大利火腿伴密瓜
Spanish Octopus Salad 西班牙八爪魚沙律
Black Truffle Egg Sandwiches 黑松露鮮蛋沙律三文治
Prawn and Avocado Finger Sandwiches 牛油果鮮蝦沙律迷你三文治

Carving Station 燒烤精選

Roasted Angus Rib Eye Steak
Served with Mustard and Shallot Red Wine Sauce
燒安格斯肉眼牛扒配芥末及乾蔥紅酒汁

Hot Dishes 熱盤

Teriyaki Chicken with Leek and Ginger Sauce 京蔥薑汁照燒雞
Slow Roasted Cod Fish with Miso Paste 西京燒鱈魚
Peking Duck Spring Rolls 京式片皮鴨春卷
Abalone and Wild Mushroom Puff 迷你鮑魚野菌酥皮盒
Crispy Cheese Risotto with Lobster and Seafood in Italian Style 意式龍蝦海鮮炸飯球
Preserved Cod and Potato Ball in Portugal Style 葡萄牙馬介休球
Pork Belly Skewer in Thai Style 泰式豬腩肉串燒
Slow-cooked Honey Glazed Duck Breast with Orange 橘子蜜餞鴨胸

Dessert Dishes 甜品

3.6 Hokkaido Milk Pudding 3.6 牛乳奶凍
Vanilla Crème Brulee 香草焦糖布甸
White Wine Jelly with Fresh Fruit 白酒啫喱配鮮果
Almond Chocolate Tart 杏仁朱古力撻
Selection of Macaroons 雜錦蛋白脆餅
Lemon Meringue Pie 焗檸檬蛋白批
Blueberry Cheese Cake 藍莓芝士餅
Chocolate Truffle Cake 軟朱古力餅
Fresh Fruit Platter 鮮果拼盤

每位 \$**498** per person 80 persons or above 80 位或以上

Two hours buffet serving 食物供應 2 小時 The number of persons will be counted after seating in 最終人數以入座後計算

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APPETIZER 頭盤

Assorted Seafood Platter (Blue Mussels, Jade Whelks, Red Shrimps and Scallops) 特式海鮮拼盤 (澳洲藍青口、黃金翡翠螺、鮮蝦及扇貝)

served with Cocktail Sauce and Lemon Wedges 配咯嗲汁及檸檬角

Assorted Sushi and California Roll 雜錦壽司及加州卷
Norwegian Smoked Salmon 挪威煙三文魚
Assorted Cold Cut Platter 雜錦凍肉拼盤
Pama Ham with Honeydew Melon 巴馬火腿伴蜜瓜
Assorted Cheese Selections 各式芝士拼盤

Green of The World 田園沙律吧

Classic Caesar Salad 凱撒沙律 Garden Salad 雜錦沙律 Salad Niçoise 法式吞拿魚沙律

Prawns and Broccoli Salad with Garlic Vinaigrette 大蝦西蘭花配香蒜油醋汁 Green Apple Salad with Raisin and Walnut 青蘋果提子合桃沙律 German Sausage, Cheese and Pickle Salad 德國肉陽芝士酸瓜沙律





CARVING STATION 燒烤精選

Fusilli Carbonara 意大利白汁螺絲粉

Roasted Prime Beef Sirloin
Served with Shallot Black Pepper Sauce and Mustard
燒西冷牛扒配乾蔥黑椒汁及芥末

DESSERTS DELIGHT 甜品

Dark Chocolate Brownie 朱古力布朗尼
Vanilla Panna Cotta 意大利香草奶凍
Bread and Butter Pudding 麵包布甸
Bamboo Charcoal Mango Mousse Cake 竹炭芒果慕絲蛋糕
American Cheese Cake 美國芝士餅
Strawberry Mousse Cake 士多啤梨奶凍蛋糕
Tiramisu 意大利咖啡芝士餅
Seasonal Fresh Fruit Platter 四季鮮果拼盤

COFFEE OR TEA 咖啡或茶









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Wedding Package Privileges:	80 persons or	120 persons	180 persons	240 persons		
婚宴套餐優惠:	above	or above	or above	or above		
	80 位或以上 2 Cars	120 位或以上 4 Cars	180 位或以上	240 位或以上		
Car Park Space (Subject to availability) 泊車服務 (視乎酒店供應情況而定)	2 Cars 2 部	4 Cars 4 部	6 Cars 6 部	8 Cars 8 部		
Complimentary one night accommodation	2 Ep	→ □h		Executive Suite		
新婚客房一晚	/	/	Superior Suite 高級套房	行政套房		
Serving of Welcoming Fruit Punch	1 hour	1 hour	2 hours	2 hours		
提供席前迎賓雜果賓治	1小時	1小時	2 小時	2 小時		
Unlimited Serving of Soft Drink, Specified Beer						
and Fresh Orange Juice for 2 hours	•					
酒席期間無限供應汽水及指定啤酒2小時	•					
/自府别间無限於應////次指足平/[27] 1吋						
Additional \$58 + 10 % for unlimited Serving of						
Red and white house wine for 2 hours						
(Corkage fee for each bottle of self-brought	•					
wine is \$150)						
每位另加\$58+10%可享席間無限供應						
紅白餐酒2小時						
(自攜酒每支開瓶費\$150)						
Interest-Free Instalment Program						
(Selected Hang Seng and HSBC credit card only)	_					
免息分期計劃						
(適用於指定恒生或匯豐銀行之信用咭)						
8 Sets of Invitation Cards with Envelopes Per Table						
(Printing is excluded)		•	•			
每席8套精美請柬及信封(請柬不包括印刷)						
Extensive Choices of Elegant Seat Covers and Silk						
Flower Centerpieces		•	•			
迎賓處及席上絲花擺設與全場華麗椅套				4		

*Above promotions not applicable for any confirmed wedding package

以上優惠不適用於已確定之婚宴

*All prices are subject to 10% service charge based on original prices

以上費用須按原價另收加一服務費

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Coupons of selected merchants 特選商戶禮券及優惠:

- Bonluxe: 30% off on foundation lingerie; Complimentary one time of "Perfect Bride Body Analysis"
 「葆露絲」功能內衣(乙件)7折;免費享用「一對一塑身教室」
- Brighten: Any purchase of \$1500 or above at Brightime, get \$200 off. (Including wedding bouquet, thank you bouquet, corsage, hand flower, head flower, car decoration.); 50% off one Wedding Decoration item, upon any purchase of wedding bouquet.

於「繽紛」選購鮮花婚禮花藝滿 \$1500 或以上, 全單減 \$200; 凡訂購花球, 可半價自選一個場地佈置項目

- Kee Wah Bakery Limited: 20% discount upon purchase of Chinese Wedding Cakes and coupons 「奇華餅家」訂購中式嫁喜禮餅及禮餅券尊享 8 折優惠
- Koon Nam Wah: 15% off on renting Chinese "Qungua" Koon Nam Wah 租借中式禮服可享有 85 折優惠
- Lo Kan Fong Chinese LiYi: HK\$3,000 discount on Full Day Chinese Wedding Master Service. 「羅勤芳專業大妗」惠顧婚禮六禮全套三工服務可享有 HK\$3,000 現金優惠
- MODE Limited: HK\$500 discount for tuxedo rental package or tailor-made service with minimum spending of HK\$3,000; Enjoy 20% discount for ready-to-wear suit service.
 惠顧男士禮服外租或度身訂造服務滿港幣 3,000 元,可作港幣 500 元使用
 凡惠顧任何西裝買走服務,即享有正價 8 折優惠

The above coupons are subject to change without prior notice 以上優惠券如有更改不作另行通知





Assorted Sushi Platter and California Roll 雜錦壽司及加州卷 Norwegian Smoked Salmon Platter 挪威煙三文魚 Assorted Cold Cuts Platter 雜錦凍肉拼盤 Pama Ham with Honeydew Melon 巴馬火腿伴蜜瓜 Assorted Cheese Selections 各式芝士拼盤

Green of The World 田園沙律吧

Classic Caesar Salad 凱撒沙律 Garden Salad 雜菜沙律 Salad Nicoise 法式吞拿魚沙律

Prawns and Lychee Mixed Furit Salad 大蝦雜果荔枝沙津 Green Apple Salad with Raisin and Walnut 青蘋果提子合桃沙律 German Sausage and Cheese Salad with Pickle 德國肉腸芝士酸瓜沙律 Pesto Pasta Salad with Roasted Chicken, Asparagus and Basil Vanilla Sauce 燒雞蘆筍意粉沙律伴紫蘇香草汁

Thai Papaya Salad with Pork Neck 泰式豬頸肉青木瓜沙律

Served with Thousand Island Dressing, Balsamic Vinaigrette, Sesame Dressing, **Honey Mustard Dressing and Caesar Dressing**





Roasted Duck Breast with Shallots Port Wine Sauce 烤鴨胸配乾蔥砵酒汁
Roasted Rack of Lamb with Herbs and Garlic 香草蒜香羊仔扒
Slow Cook Beef Cheek 慢煮牛面頰肉
Steamed Fresh Garoupa 清蒸海石斑
Fried Shrimp and Broccoli with XO Sauce XO 大蝦西蘭花
Soft Pork Bones with Sweet and Sour Sauce 甜酸醬燒豬軟骨
Braised Seasonal Vegetables with Assorted Mushrooms 雙菇扒時蔬
Roasted Chicken with Cajun and Herbs 美式香草燒雞
Conpoy and Egg White with Fried Rice 瑤柱蛋白炒飯
Black truffle mushrooms Penne Pasta 野菌松露長通粉

CARVING STATION 燒烤精選

Roasted Angus Rib-eye with Wild Mushroom Reduction and Mustard 鹽燒澳洲和牛肉眼扒配野菌燒汁及芥末

DESSERT DELIGHTS 甜品

White Chocolate Strawberries Mousse 白朱古力士多啤梨慕絲
Chocolate Mousse 朱古力慕絲
Crème Brûlée 法式燉蛋
Almond Chocolate Tart 杏仁朱古力撻
Vanilla Panna Cotta 意大利雲呢嗱奶凍
Bread and Butter Pudding 麵包布甸
American Cheese Cake 美國芝士餅
Crème Brûlée 法式焦糖布甸
Fresh Fruit Platter 園林鮮果拼盤

Coffee or Tea 咖啡或茶

每位 **\$608** per person Minimum **120** persons or above 需 **120** 位或以上

Two hours buffet serving 食物供應 2 小時
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Selection of Sashimi (Salmon, Tuna, Snapper and Sweet Shrimp) 雜錦刺身拼盤 (三文魚刺身、吞拿魚刺身、鯛魚刺身及甜蝦刺身) Assorted Seafood Platter (Blue Mussels, Jade Whelks, Red Shrimps and Scallops) 特式海鮮拼盤 (澳洲藍青口、黃金翡翠螺、鮮蝦及扇貝)

Served with Cocktail Sauce and Lemon Wedges 配咯嗲汁及檸檬角

Assorted Sushi and California Rolls 壽司拼盤及加洲卷
Norwegian Smoked Salmon Platter 挪威煙三文魚
Parma Ham with Honeydew Melon 巴馬火腿伴蜜瓜
Assorted Cold Cut Platter 雜錦凍肉拼盤
Assorted Cheese Selections 各式芝士拼盤

Green of The World 田園沙律吧

Classic Caesar Salad 凱撒沙律 Garden Salad 雜菜沙律 Salad Nicoise 法式吞拿魚沙律

Prawns and Broccoli Salad with Garlic Vinaigrette 大蝦西蘭花配香蒜油醋汁 Green Apple Salad with Raisin and Walnut 青蘋果提子合桃沙律 German Sausage and Cheese Salad with Pickle 德國肉腸芝士酸瓜沙律 Roasted Chicken Asparagus Spaghetti Salad with Perilla herb Sauce 燒雞蘆筍意粉沙律伴紫蘇香草汁 Thai Pork Neck and Papaya Salad 泰式豬頸肉青木瓜沙律





Roasted Angus Rib-eye
and Wild Mushrooms Reduction in Mustard Sauce
鹽燒安格斯牛肉眼扒配野菌燒汁及芥末
Roasted Glazed Ham
served with Honey Mustard Sauce
蜜汁燒火腿配芥末燒汁

DESSERTS DELIGHT 甜品

Manjari Chocolate Cream with Maldon Salt and Peppered Strawberries 朱古力忌廉黑椒士多啤梨
White Chocolate Strawberry Mousse Cake 士多啤梨白朱古力奶凍
Chocolate Mousse 朱古力奶凍
Crème Brûlée 法式焦糖布甸
Strawberry Cheese Cake 士多啤梨芝士餅
Coffee and Cream Jelly 咖啡忌廉果凍
Vanilla Panna Cotta 意大利雲呢嗱奶凍
Bread and Butter Pudding 麵包布甸
Tiramisu 意大利咖啡芝士餅
Fresh Fruit Platter 四季鮮果拼盤
Coffee or Tea 咖啡或茶

每位 **\$768** per person Minimum **120** persons or above 需 **120** 位或以上

Two hours buffet serving 食物供應 2 小時
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Package Privileges: 套餐優惠:	80 persons or above 80 位或以上	120 persons or above 120 位或以上	240 persons or above 240 位或以上	300 persons or above 300 位或以上	
Car Park Space (Subject to availability) 泊車服務 (視乎酒店供應情況而定)	2 Cars 2 部	4 Cars 4 部	6 Cars 6 部	8 Cars 8 部	
Fresh Fruit Cream Cake 鮮雜果忌廉蛋糕	3-lb 3 磅	6-lb 6 磅	8-lb 8 磅	10-lb 10 磅	
Serving of Welcoming Fruit Punch 提供席前迎賓雜果賓治	1.5 hours 1.5 小時	1.5 hours 1.5 小時	2 hours 2 小時	2 hours 2 小時	
Unlimited Serving of Soft Drink, Specified Beer and Fresh Orange Juice for 2 hours 酒席期間無限供應汽水及指定啤酒2小時	•				
Additional \$58 + 10 % for unlimited Serving of Red and white house wine for 2 hours (Corkage fee for each bottle of self-brought wine is \$150) 每位另加\$58+10%可享席間無限供應紅白餐酒 2 小時 (自攜酒每支開瓶費\$150)					
Interest-Free Instalment Program (Selected Hang Seng and HSBC credit card only) 免息分期計劃 (適用於指定恒生或匯豐銀行之信用咭)		•	•		
Extensive Choices of Elegant Seat Covers and Silk Flower Centerpieces 迎賓處及席上絲花擺設與全場華麗椅套		•	•		
DVD and Audio Visual Equipment 光碟播放機、錄影機及投影機設備		•	•		

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