

2024 Christmas & New Year Menu

聖誕宴會套餐

Enjoy the below offers by booking our Christmas Catering Package
 預訂聖誕宴會套餐，可享以下禮遇

Unlimited serving of soft drinks and selected beer for 2 hours 無限供應汽水及指定啤酒2小時	✓
Pre-luncheon welcome fruit punch for 1 hour 席前迎賓雜果賓治1小時	✓
Free car parking spaces (Subject to availability) 泊車服務 (視乎酒店供應情況而定)	✓
Complimentary Party Favor 派對小禮物	✓
Celebration background music 派對背景音樂	✓
Complimentary stage backdrop with 20 English letters 禮堂牌匾佈置及舞台 (只限20個英文字母)	✓
Complimentary use of DVD player and audio equipment 光碟播放機及音響設施	✓

Prices are stated in Hong Kong Dollars and subject to 10% service charge
 價目以港幣計算及另收加一服務費

Number of persons will be counted after sitting in
 最終人數以入座後計算

For enquiries or reservations, please contact Catering Sales Team:
 如有任何查詢或預定, 請致電:

Catering Sales Office
 酒店宴會營業部 ☎ 2132 1178

or email
 或 電郵 ✉ rrh.banquet@regalhotel.com

34-36 Tai Chung Kiu Road, Shatin, Hong Kong
 香港沙田大涌橋路34-36號

REGAL
 RIVERSIDE HOTEL
 SHATIN • HONG KONG
 麗豪酒店



2024 Christmas & New Year Set Lunch Menu

聖誕午宴套餐

Appetizer 頭盤

Mango with Crab Meat and Avocado Tartare

芒果蟹肉牛油果他他

Turkey and Fruit Salad

聖誕火雞鮮果沙律

Soup 湯

Carrot and Pumpkin Cream Soup with Pan-fried Scallop

Served with Assorted Bread and Herbs Butter

甘筍南瓜忌廉湯配香煎帶子

配雜錦麵包及香草牛油

Main Course 主菜

Roasted Spring Chicken with Herbs Sauce

Served with Mashed Potatoes with Bacon and Butter Broccoli

燒春雞配香草汁 配煙肉薯蓉及牛油西蘭花

Or 或

Pan-fried Grouper Fillet with White Wine Shallot Cream Sauce

Served with Mashed Potatoes with Bacon and Butter Broccoli

香煎石斑魚柳伴乾蔥白酒忌廉汁 配煙肉薯蓉及牛油西蘭花

Dessert 甜品

Cranberry Chocolate Cake with Mango and Passion Fruit Sauce

紅莓朱古力蛋糕 配芒果熱情果醬

Coffee or Tea 香濃咖啡或茶

Petits Fours 精美小甜點

Per Person 每位\$458

Subject to 10% service charge

另加一服務費

2024 Christmas & New Year Set Dinner Menu

聖誕晚宴套餐

Appetizer 頭盤

Smoked Salmon, Turkey and Fresh Fruit Salad

煙三文魚 配聖誕火雞鮮果沙律

Soup 湯

Lobster Bisque with Crab Meat

Served with Assorted Bread and Herbs Butter

蟹肉龍蝦忌廉湯

配雜錦麵包及香草牛油

Main Course 主菜

American Angus Rib-Eye Steak with Port Wine Sauce

Served with Broccoli and Grilled New Potatoes with Garlic

烤美國安格斯肉眼牛扒

配砵酒汁伴牛油西蘭花及蒜燒新薯

Or 或

Pan-fried Sea Bass in Basil Sauce with

Tomato and Grilled New Potatoes with Garlic

香煎海鱸魚 配羅勒醬伴扒蕃茄蓉及蒜燒新薯

Dessert 甜品

Tiramisu

意大利芝士餅

Coffee or Tea 香濃咖啡或茶

Petits Fours 精美小甜點

Per Person 每位\$548

Subject to 10% service charge

另加一服務費

2024 Christmas & New Year Lunch Buffet Menu

聖誕節自助午餐套餐

Per Person 每位\$498

Serving for 2 Hours 供應2小時
(Minimum 50 persons) (50位起)

Cold Dishes 冷盤

Selection of Sashimi 精選刺身

(Salmon, Tuna, Snapper and Sweet Shrimp)
(三文魚刺身, 吞拿魚刺身, 鯛魚刺身及甜蝦刺身)

Assorted Sushi 精選壽司

(Eel, Salmon, Crab Stick, Gunkan-maki and California Roll)
(鰻魚, 三文魚, 蟹柳, 軍艦壽司及加州卷)

Serve with Pickle Ginger, Wasabi and Soy Sauce
配日本酸薑, 日式芥末及醬油

Assorted Charcuterie Board with Turkey Breast
雜錦凍肉盤拼香草燒火雞胸

Green of The World 田園沙律吧

Assorted French Lettuce 法國雜錦鮮菜

Romaine Lettuce 法國生菜

Roasted Vegetables with Truffle 黑松露烤雜菜

Smoked Turkey and Peach Salad 水蜜桃煙火雞沙律

German Sausage and Cheese with Pickle Salad
德國肉腸芝士酸瓜沙律

Pumpkin and Shrimp Salad 南瓜大蝦沙律

Cucumber, Cherry Tomato with Cheese and Olive Oil Salad
意式欖油青瓜車厘茄芝士沙律

with Cherry Tomatoes, Cucumbers, Carrot and Sweet Corn
伴車厘茄, 青瓜, 甘筍及粟米粒

Served with Thousand Island Dressing, Honey Mustard Dressing,
Balsamic Vinaigrette and Olive Oil
配千島汁、蜜糖芥末汁、黑醋汁及橄欖油

Soup 湯

Roasted Pumpkin Soup with Carrot

Served with Assorted Bread and Herbs Butter
南瓜甘筍湯 配雜錦麵包及香草牛油

Carving Station 燒烤精選

Roast Christmas Turkey with Cherry Tomato in Red Wine Sauce
聖誕烤火雞 配車厘茄紅酒燒汁

Hot dishes 熱盤

Pan-fried Sole Fillet with Herbs Cream Sauce
香煎龍躑魚柳 配香草忌廉汁

Baked Broccoli with Cheese in French style
法式芝士焗西蘭花

Stir-fried Seasonal Vegetables with Snail Slices in Regal XO Sauce
富豪XO醬螺片炒時蔬

Braised Pork Shanks with Roasted Egg-plant in Red Wine Sauce
紅酒燴豬小腿 配香烤茄子

Stir-fried Mussels with Peppers in Thai Style
泰式香葉辣椒炒青口

Ham and Mushroom Macaroni with Cream Sauce
火腿野菌長通粉 配香草忌廉汁

Stir-fried New Potato with Black Truffle and Butter
黑松露牛油炒新薯

Regal Court Fried Rice with Assorted Seafood
富豪軒海鮮炒飯

Desserts 甜品

Christmas Log Cake 聖誕樹頭蛋糕

Christmas Stollen 傳統聖誕果子蛋糕

Chestnut Mousse Dome 栗子慕絲蛋糕

American Cheesecake 美國芝士餅

White Chocolate Green Tea Brownie 白朱古力綠茶布朗尼

Panna Cotta with Fresh Mango 意大利香草奶凍拌鮮芒果

Orange Crème Brûlée 法式香橙焦糖布甸

Bread Pudding 麵包布甸

Fresh Fruit Platter 園林鮮果拼盤

Coffee or Tea 香濃咖啡及茶

2024 Christmas & New Year Dinner Buffet Menu

聖誕節自助晚宴套餐

Per Person 每位\$598

Serving for 2 Hours 供應2小時
(Minimum 50 persons) (50位起)

Cold Dishes 冷盤

Assorted Seafood Platter 雜錦凍海鮮拼盤
(Clams, Blue Mussels, Prawns and Sea Whelks)
(鮮蜆, 澳洲藍青口, 鮮蝦及黃金螺)

Selection of Sashimi 精選刺身

(Salmon, Tuna, Snapper and Sweet Shrimp)
(三文魚刺身, 吞拿魚刺身, 鯛魚刺身及甜蝦刺身)

Serve with Pickle Ginger, Wasabi and Soy Sauce
配日本酸薑, 日式芥末及醬油

Assorted Charcuterie Board with Turkey Breast
雜錦凍肉盤拼香草燒火雞胸

Smoked Salmon with Horseradish Sauce
煙三文魚配辣根汁

Green of The World 田園沙律吧

Assorted French Lettuce 法國雜錦鮮菜

Romaine Lettuce 法國生菜

Roasted Vegetables with Truffle 黑松露烤雜菜

Smoked Turkey and Peach Salad 水蜜桃煙火雞沙律

German Sausage and Cheese with Pickle Salad
德國肉腸芝士酸瓜沙律

Pumpkin and Shrimp Salad 南瓜大蝦沙律

Cucumber, Cherry Tomato with Cheese and Olive Oil Salad
意式欖油青瓜車厘茄芝士沙律

with Cherry Tomatoes, Cucumbers, Carrot and Sweet Corn
伴車厘茄, 青瓜, 甘荀及粟米粒

Served with Thousand Island Dressing, Honey Mustard Dressing,
Balsamic Vinaigrette and Olive Oil
配千島汁、蜜糖芥末汁、黑醋汁及橄欖油

Soup 湯

Roasted Pumpkin Soup with Carrot

Served with Assorted Bread and Herbs Butter
南瓜甘荀湯 配雜錦麵包及香草牛油

Carving Station 燒烤精選

Roast Christmas Turkey with Cherry Tomato in Red Wine Sauce
聖誕烤火雞 配車厘茄紅酒燒汁

Grilled Sirloin Steak with Black Pepper Reduction and
English Mustard
海鹽烤西冷牛扒 配黑椒燒汁及英式芥末

Hot dishes 熱盤

Pan-fried Sole Fillet with Herbs Cream Sauce
香煎龍剛魚柳 配香草忌廉汁

Roasted Duck Breast in Dark Cherry Sauce
燒鴨胸 配黑櫻桃汁

Stir-fried Seasonal Vegetables with Mushrooms in Abalone Sauce
鮑汁鮮菌燴時蔬

Roasted Lamb Legs served with Rosemary with Grilled Eggplants
香草燒羊腿 配香烤茄子

Coconut Curry Chicken in Malay Style
馬來椰汁咖哩雞

Ham and Mushroom Macaroni with Cream Sauce
火腿野菌長通粉 配香草忌廉汁

Stir-fried New Potato with Black Truffle and Butter
黑松露牛油炒新薯

Fried Rice with Shrimps and Chicken in Regal XO Sauce
富豪XO醬海鮮炒飯

Desserts 甜品

Christmas Log Cake 聖誕樹頭蛋糕

Christmas Stollen 傳統聖誕果子蛋糕

Baked Christmas Cookies 焗聖誕曲奇餅

Orange Chocolate Mousse Dome 香橙朱古力慕絲蛋糕

White Chocolate Green Tea Mousse 白朱古力綠茶奶凍

Tiramisu 意大利芝士餅

Orange Crème Brûlée 法式香橙焦糖布甸

Bread Pudding 麵包布甸

Fresh Fruit Platter 園林鮮果拼盤

Coffee or Tea 香濃咖啡及茶