

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

A glass of welcome fruit punch for every guest 每位賓客可享一杯迎賓水果賓治	✓
Invitation card (8 sets per table) 邀請卡（每席8張）	✓
30% discount on pre-dinner snacks 餐前小食7折優惠	✓
Unlimited serving of soft drinks, chilled orange juice and specified house beer 無限暢飲汽水、橙汁及指定啤酒	✓
Free corkage (1 bottle per table) 免開瓶費（每席1瓶）	✓
3 complimentary parking spaces (subject to availability) 免費泊車位3個（視供應情況而定）	✓
Complimentary use of audio-visual equipment (subject to availability) 免費提供影音設備（視供應情況而定）	✓
Party favours for guests per table 每桌賓客均可獲贈派對禮物	✓
Discounted price on usage of built-in LED walls and vertical panels 優惠價租用LED幕牆及垂直面板	✓
One sponsored gift per event 每場活動贈送1份贊助禮品	✓

Terms and Conditions條款及細則

- This offer is valid until 31 December 2025
此優惠適用至2025年12月31日
- Price is in Hong Kong dollars and subject to 10% service charge
價目以港幣計算及須另收加一服務費
- Minimum booking of 100 persons is required
最低預訂人數須達100人
- This offer cannot be used in conjunction with other discounts, offers and privileges
此優惠不可與其他折扣、優惠及禮遇同時使用
- Menus and prices are subject to change without prior notice
菜單及價目如有變更，恕不另行通知
- Regala Skycity Hotel reserves the right of final decision in case of any dispute
如有任何爭議，麗豪航天城酒店保留最終決定權

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 ☎ 3556 3225

or email
或電郵 ✉ events@skycity.regala-hotels.com

8 Airport Expo Boulevard, Hong Kong International Airport,
Chek Lap Kok, Hong Kong
香港赤鱗角香港國際機場航展道8號



Christmas & New Year Menu
聖誕新年宴會套餐

Christmas Lunch Buffet 聖誕自助午餐

HK\$488 per person 每位

with unlimited serving of soft drinks, chilled orange juice and specified house beer
for maximum 3 hours

席間無限量供應汽水、橙汁及指定啤酒3小時

SEAFOOD ON ICE 冰鎮海鮮

Green Mussels 青口
Cooked Prawns 蝦
Cooked Clams 蜆
with cocktail sauce and lemon wedges
配雞尾酒醬及檸角

JAPANESE COUNTER 日式美饌

Assorted Nigiri Sushi and Maki Rolls with Condiments
雜錦壽司及卷物（附配料）
Japanese Crab Meat and Cucumber Salad
日式蟹肉黃瓜沙律
Soba Noodle with Noodle Soup and Condiments
湯蕎麥麵（附配料）

GREEN BAR 素食

Selection of Mixed Green, Romaine Lettuce
Sweet Corn, Cucumber, Cherry Tomato,
Bacon Bits, Parmesan Cheese, Garlic Crouton
Caesar Dressing, Italian Dressing, Thousand Island Dressing
自由配搭沙律菜、羅馬生菜、粟米粒、青瓜、櫻桃番茄、
煙肉粒、巴馬臣芝士、烤蒜香麵包粒
凱撒醬、意式香草醬、千島醬

APPETISERS 前菜

Assorted Cold Cuts
精選冷盤
Smoked Salmon with Red Onions and Capers
煙三文魚配紫洋蔥及酸豆
Cheese Board with Crackers and Dried Fruits
芝士拼盤配脆餅及乾果

SALAD 沙律

Pineapple and Chicken Salad with Chorizo Sausage
菠蘿雞肉沙律配西班牙辣香腸
Roasted Beef Salad with Red Onion and Gherkin
烤牛肉沙律配紫洋蔥及酸瓜
Thai Mixed Seafood and Glass Noodle Salad
泰式海鮮冬粉沙律
Greek Potato Salad with Dill Yoghurt Dressing
希臘風味薯仔沙律配香草乳酪

SOUP 湯

Roasted Butternut Squash Bisque
served with bread rolls, butter, margarine
法式烤南瓜濃湯附餐包、牛油及植物奶油

CARVING 即切烤肉

Butter-roasted Christmas Turkey 烤聖誕火雞
(Mustard, Cranberry Jam, Red Wine Sauce, Giblet Gravy)
(Chestnut Stuffing, Brussels Sprouts, Glazed Sweet Potato)
醬料：芥末、蔓越莓醬、紅酒汁、特調肉汁
配菜：香栗餡、抱子甘藍、焦糖甜薯

HOT DISHES 熱葷

Grilled Barramundi Fillet with Caper White Wine Sauce
香煎澳洲盲曹魚柳配酸豆白酒汁
Slow-roasted Canada Pork Loin with Apricot Sauce
慢烤加拿大豬柳配杏脯醬
Braised Beef Rib Finger with Red Wine Sauce
紅酒燉牛肋條
Indian Lamb Curry with Basmati Rice
印度羊肉咖喱配印度香米
Wok-fried Squid and Vegetables with Chili Bean Sauce
辣豆瓣醬爆炒鮮魷及時蔬
Sweet and Sour Pork with Pineapple
菠蘿咕嚕肉
Fried Rice with BBQ Pork and Scallions
叉燒香蔥炒飯
Wok-fried Seasonal Greens with Garlic
蒜香炒時蔬

DESSERTS 甜品

Yule Log Cake 聖誕樹頭蛋糕
Christmas Panettone 意式聖誕麵包
Blueberry Cheese Cake 藍莓芝士蛋糕
Banana Chocolate Cake 香蕉朱古力蛋糕
Chestnut Mousse Cake 栗子慕斯蛋糕
Walnut Chocolate Brownie 合桃朱古力布朗尼
Vanilla Panna Cotta 香草奶凍
Rum Raisin Gingerbread Pudding
秣酒提子乾薑味布丁
Ginger Bread Cookies 薑餅人曲奇
Seasonal Fresh Fruit Platter 時令鮮果拼盤

Christmas Dinner Buffet 聖誕自助晚餐

HK\$588 per person 每位

with unlimited serving of soft drinks, chilled orange juice and specified house beer
for maximum 3 hours

席間無限量供應汽水、橙汁及指定啤酒3小時

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Legs 鱈場蟹腳
Green Mussels 青口
Cooked Prawns 蝦
Cooked Clams 蜆
with cocktail sauce and lemon wedges
配雞尾酒醬及檸角

JAPANESE COUNTER 日式美饌

Assorted Nigiri Sushi and Maki Rolls with Condiments
雜錦壽司及卷物（附配料）
Japanese Crab Meat and Cucumber Salad
日式蟹肉黃瓜沙律
Soba Noodle with Noodle Soup and Condiments
湯蕎麥麵（附配料）

GREEN BAR 素食

Selection of Mixed Green, Romaine Lettuce
Sweet Corn, Cucumber, Cherry Tomato,
Bacon Bits, Parmesan Cheese, Garlic Crouton
Caesar Dressing, Italian Dressing, Thousand Island Dressing
自由配搭沙律菜、羅馬生菜、粟米粒、青瓜、櫻桃番茄、
煙肉粒、巴馬臣芝士、烤蒜香麵包粒
凱撒醬、意式香草醬、千島醬

APPETISERS 前菜

Italian Cured Meat Platter with Condiments: Ripe Olive, Gherkins
意大利風乾肉拼盤配橄欖及酸瓜
Smoked Salmon with Red Onions and Capers
煙三文魚配紫洋蔥及酸豆
Cheese Board with Crackers and Dried Fruits
芝士拼盤配脆餅及乾果

SALAD 沙律

Smoked Turkey and Apple Salad with Dried Cranberry
煙燻火雞蘋果沙律佐蔓越莓乾
Thai Squid and Pomelo Salad with Sour Chili Dressing
泰式魷魚柚子沙律配酸辣醬
Prawn and Melon Salad with Thousand Island Dressing
鮮蝦蜜瓜沙律佐千島醬
Salt-baked Beet and Quinoa Salad with Citrus Mustard
Dressing 鹽焗紅菜頭藜麥沙律配柑橘芥末醬

SOUP 湯

Creamy Wild Mushroom, Truffle Aroma
(Assorted Bread Rolls, Butter, Margarine)
松露野菌忌廉湯
（附雜錦麵包卷、牛油、植物牛油）

CARVING 即切烤肉

Butter-Roasted Christmas Turkey 牛油烤聖誕火雞
Slow-roasted Sirloin of Beef 慢烤西冷牛肉
(Mustard, Cranberry Jam, Red Wine Sauce, Giblet Gravy)
(Chestnut Stuffing, Brussels Sprouts, Glazed Sweet Potato)
醬料：芥末醬、蔓越莓醬、紅酒汁、特調肉汁
配菜：香栗餡、抱子甘藍、焦糖甜薯

HOT DISHES 熱葷

Pot Roasted Chicken “Poulet Roti”
法式烤雞
Traditional Irish Lamb Stew with Potato
愛爾蘭傳統燉羊肉配薯仔
Mixed Seafood Spaghetti with Puttanesca Sauce
海鮮意大利麵配普塔妮絲卡醬
Stir-fried Sliced Beef Short Rib with Black Pepper
黑椒炒牛肋片
Wok-fried Prawn and Vegetables with X.O Sauce
X.O醬炒鮮蝦時蔬
Thai Red Curry Duck with Jasmine Rice
泰式紅咖喱鴨配茉莉香米
Fried Rice with Assorted Seafood and Crab Roe
蟹肉海鮮炒飯
Braised Seasonal Greens with Straw Mushroom Sauce
草菇汁燜時蔬

DESSERTS 甜品

Yule Log Cake 聖誕樹幹蛋糕
Christmas Panettone 意大利聖誕麵包
Strawberry Mousse Cake 士多啤梨慕斯蛋糕
Mango Cheese Cake 芒果芝士蛋糕
Chocolate Opera Cake 歌劇院朱古力蛋糕
Green Tea Tiramisu 綠茶提拉米蘇
Christmas Pudding, Brandy Sauce
聖誕布甸配白蘭地醬
Ginger Bread Cookies 薑餅人曲奇
Assorted Ice-cream Ball 雜錦雪糕球
Seasonal Fresh Fruit Platter 時令鮮果拼盤