

With a minimum booking of 100 persons, enjoy the following with our compliments 凡預訂滿100位,即可尊享以下禮遇

A glass of welcome fruit punch for every guest 每位賓客可享一杯迎賓水果賓治	1
Invitation card (8 sets per table) 邀請卡 (每席8張)	1
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)	1
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	✓
Complimentary use of built-in LED walls and vertical panels 免費使用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	√

Enquires or Bookings: 查詢或預訂:

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或電郵 🔀 events@skycity.regala-hotels.com



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

Terms and Conditions

- This offer is valid until 31 December 2025
- Price is in Hong Kong dollars and subject to 10% service charge
- Minimum booking of 100 persons is required
- $\bullet \mbox{ This offer cannot be used in conjunction with other discounts, offers and privileges \\$
- Menus and prices are subject to change without prior notice
 Regala Skycity Hotel reserves the right of final decision in case of any dispute

條款及細則

- •此優惠適用於至2025年12月31日





Christmas Lunch Buffet 聖誕自助午餐

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、栗米粒、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 醬料:芥末、蔓越莓醬、紅酒汁、特調肉汁) (Chestnut Stuffing, Brussels Sprouts, Glazed Sweet Potato 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 印度羊肉咖哩配印度香米 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 冧酒提子乾薑味布丁
Ginger Bread Cookies 薑餅人曲奇
Seasonal Fresh Fruit Platter 時令鮮果拼盤

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

Christmas Dinner Buffet 聖誕自助晚餐

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、栗米粒、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 松露野菌忌廉湯 (Assorted Bread Rolls, Butter, Margarine 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 醬料:芥末、蔓越莓醬、紅酒汁、特調肉汁)
(Chestnut Stuffing, Brussels Sprouts, Glazed Sweet Potato 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 Tiramisù 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

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