

## Western Wedding Dinner Package 2022

Pearl  
**HK\$858 per person**

Diamond  
**HK\$958 per person**

For a minimum reservation of 120 persons, you are entitled to enjoy the following privileges:  
凡惠顧 120 人或以上, 即可享有以下優惠:

- ♥ Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours  
席間三小時無限量供應汽水、橙汁及特選啤酒
- ♥ **One night accommodation in Standard room with American breakfast for 2 persons in the following morning**  
新婚蜜月客房一晚連翌日雙人美式早餐
- ♥ Chauffeured limousine service for 3 hours  
三小時免費豪華轎車連司機接送服務
- ♥ Complimentary welcome fruit punch  
席前迎賓雜果賓治
- ♥ Floral arrangement for all dining tables and reception table  
全場席上及迎賓接待處花卉擺設
- ♥ Seat covers for all banquet chairs  
全場賓客座椅套
- ♥ Complimentary eight sets of invitation card per table (printing excluded)  
每席贈送結婚喜帖八張 (不包括印刷)
- ♥ A complimentary Chinese style guest signature book  
中式嘉賓提名冊乙本
- ♥ Complimentary mahjong set up with Chinese tea service  
免費麻雀耍樂及中國香茗
- ♥ Free usage of amplifying equipment, LCD projector and screen  
免費使用音響設備、液晶投影機及銀幕
- ♥ A 5-tier dummy wedding cake for photo taking  
五層模型結婚蛋糕供拍照用
- ♥ Free corkage charge for one bottle of self-bring in liquor per table  
自攜洋酒免收開瓶費 (每席壹瓶)
- ♥ Complimentary car parking service (subject to hotel's availability)  
免費泊車服務 (須依酒店當日情況而定)
- ♥ Regal Dining Club – Regal Card one year membership to enjoy exclusive dining privileges (upon purchase of HK\$110,000 or above)  
富豪國際酒店集團送出富豪餐飲會籍一年 (適用於消費滿港幣 110,000 元或以上)
- ♥ Coupons for selected merchants  
特選商戶禮券及優惠

**Remarks:**

- \* All prices are valid until 31 December 2022
- \* Subject to 10% service charge and minimum food and beverage charge will be applied on different venues
- \* Cannot be used in conjunction with any other discounts, promotional offers or VIP privileges
- \* All above privileges are not applicable to the reserved booking
- \* Regal Kowloon Hotel reserves the final right to arbitrate the final decision over any dispute arise

**備註:**

- \* 以上之婚宴套餐適用期至 2022 年 12 月 31 日
- \* 須加一服務費及設最低餐飲消費
- \* 此優惠不可與其他推廣優惠及貴賓卡同時使用
- \* 上述所有優惠不適用於已訂之酒席
- \* 以上所有資料, 以酒店最後公佈為準

查詢詳情及預訂, 請致電 ☎ 2313 8671 或電郵至 [rkh.banquet@regalhotel.com](mailto:rkh.banquet@regalhotel.com)

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## Pearl Buffet Dinner Menu

### Salad Corner

Iceberg Lettuce, Mesclun, Lollo Rosso  
Jade Sprout, Green Coral

Cucumber, Sweet Corn, Cherry Tomato  
Parmesan Cheese, Garlic Crouton  
Raisin, Bacon, Almond

### Salad Dressing

Thousand Island  
Italian  
French  
Vinaigrette

### Salad

Mixed Seafood Salad with Citrus Dressing  
Waldorf Salad  
Thai Style Squid and Pomelo Salad

### Seafood on Ice

Snow Crab Leg, N.Z Mussel  
Jade Sea Whelk, Cooked Shrimp

### Japanese Counter

Assorted Deluxe Sashimi and Sushi with Condiments  
Soba Noodles with Salmon Roe and Seaweed

### Appetizer

Smoked Salmon with Red Onion and Capers  
Air Dried Salami and Chorizo with Ripe Melon  
Black Pepper Tuna Tataki with Matsuhisa Dressing  
Assorted BBQ Platter  
Mediterranean Grilled Vegetables with Semi-dried Tomato

### Soup

Wild Mushroom & Truffle Cream Soup  
Shredded Chicken Soup with Conpoy  
Bread Basket (Served with Butter & Margarine)

### Carving

Roasted Prime Ribs of Beef with Red Wine Sauce

### 自助沙律吧

西生菜, 雜沙律菜, 紅葉菜  
翡翠苗, 綠珊瑚

青瓜, 粟米粒, 車厘茄  
芝士粉, 蒜蓉包粒  
提子乾, 煙肉, 杏仁片

### 醬汁

千島汁  
意式醬汁  
法式醬汁  
油醋汁

### 精選沙律

雜錦海鮮沙律配柑橘汁  
華都夫沙律  
泰式金柚魷魚沙律

### 特色海鮮

雪場蟹腳, 紐西蘭青口  
加拿大翡翠螺, 熟蝦

### 日式吧

雜錦壽司及刺身  
橋麥麵配三文魚子及紫菜

### 頭盤

燻魚拼盤碟  
意式風乾火腿及辣肉腸配哈密瓜  
半熟黑椒吞拿魚配日式洋蔥醬油汁  
燒味拼盤  
地中海烤雜菜沙律配半乾蕃茄

### 湯

野菌黑松露忌廉湯  
雞絲瑤柱羹\*  
麵包籃

### 銀爐燒烤

烤特級肉眼牛扒配紅酒汁

### Hot Dishes

Whole Suckling Pig per table (Served for one time)  
Oven Roasted Lamb Chop with Mint Shallot Compote  
Pan-seared Halibut Fillet with Champagne Thyme Sauce  
Baked Scallops with Hollandaise Sauce  
Curry Chicken in Thai Style with Rice  
Fried Crispy Chicken  
Sweet & Sour Prawns  
Steamed Whole Garoupa with Soya Sauce and Spring Onion  
Braised Sliced Preserved Conch with Seasonal Vegetables  
Fried Rice with Baby Shrimps & Chicken  
Braised E-fu Noodles with Asian Mushrooms

### Dessert

Strawberry Napoleon  
Mini Blueberry Cheese Cake  
Chocolate Truffle Cake  
Ginger Crème Brulee  
Coffee Panna Cotta  
Japanese Red Bean Green Tea Cake  
Hokkaido Milk Pudding with Black Sesame Cream  
Strawberry Mousse in Glass  
Bread & Butter Pudding  
Baked Apple Strudel with Vanilla Sauce  
Ice-Cream  
Fresh Fruit Platter

### 熱盤

乳豬全體 (每席一隻)  
烤羊扒配薄荷乾葱  
香煎比目魚柳配香檳百里香汁  
荷蘭汁焗帶子  
泰式咖喱雞配白飯\*  
當紅炸子雞\*  
咕嚕蝦球\*  
清蒸原條石斑  
鮑螺片扒時蔬\*  
櫻花蝦薑米雞粒炒飯\*  
鮮菇炆伊麵\*

### 甜品

士多啤梨拿破崙  
迷你藍莓芝士蛋糕  
特濃朱古力蛋糕  
法式薑汁燉蛋  
意大利咖啡奶凍  
日式紅豆綠茶蛋糕  
北海道牛乳黑芝麻忌廉布甸  
士多啤梨慕絲杯  
焗麵包布丁  
焗蘋果卷配雲呢拿汁  
雜錦雪糕  
鮮果拼盤

Coffee or Tea 咖啡或茶

每位港幣 HK\$858+10% per person  
(Minimum 120 persons)  
(120 位起)

Included 3 hours unlimited pouring of chilled orange juice, soft drinks and house beer  
席間無限量供應汽水、橙汁及特選啤酒三小時

\*Chinese Dishes 中式菜式