

## 【2022 西式婚宴午餐】

### Western Wedding Lunch Package 2022



西式自助午餐菜譜 I

每位 HK\$708 per person

Western Buffet Lunch Menu I

西式自助午餐菜譜 II

每位 HK\$888 per person

Western Buffet Lunch Menu II

凡惠顧 50 位或以上，可享有以下優惠：

For party of 50 persons or above, you may enjoy the following privileges:

- 包括席間 2 小時無限量供應汽水、橙汁及啤酒  
Unlimited supply of soft drinks, chilled orange juice and beer for 2 hours
- 迎賓雜果實治  
Welcome fruit punch for all guests
- 祝酒香檳乙瓶  
A bottle of Champagne for toasting
- 3 磅鮮果忌廉蛋糕乙個  
A 3-pound fresh fruit cream cake
- 精緻五層結婚模型蛋糕供切餅儀式及拍照用  
A 5-tier dummy wedding cake for ceremony and photo taking
- 自攜洋酒及餐酒免收開瓶費 (每 20 位乙瓶)  
Free corkage for self-brought liquor or wine (1 bottle per 20 persons)
- 禮堂背景英文字樣 (新人名字)  
Backdrop wordings in the English name of the Bride and the Groom
- 嘉賓提名冊乙本  
A guest signature book
- 精美西式結婚喜帖連信封 (不包括印刷)  
Western-style invitation cards with envelopes (printing excluded)
- 典雅餐桌佈置  
Elegant centerpiece on each table
- 免費提供視聽器材、液晶體投射機及屏幕  
Free use of PA, AV equipments and LCD projector with screen
- 每惠顧滿 30 位可享免費泊車位乙個 (每個 5 小時) 視乎供應情況而定  
One free parking space for every 30 persons with a maximum of 5 hours each on a first-come-first-serve basis
- 免費享用帝京酒店花月庭自助晚餐 2 位  
Complimentary dinner buffet for 2 persons at La Scala at Royal Plaza Hotel
- 精選婚宴優惠券  
Wedding discount coupons

凡惠顧 240 位或以上，可額外享用浪漫場地佈置。

For party of 240 persons or above, you may enjoy the Romantic Venue Decoration on Hotel standard.

備註 Remarks:

以上套餐適用於 2022 年 1 月 1 日至 12 月 31 日

The above package is valid from January 1 to December 31, 2022

以上價目需另加一服務費及場地設有最低餐飲消費額

All prices are subject to 10% service charge & minimum charge of food and beverage

宴會須預訂及視乎酒店場地之供應情況而定

Reservation in advance is necessary and subject to hotel availability

帝京酒店保留修改以上菜單價格及項目之權利

Royal Plaza Hotel reserves the right to change the prices and items of the above package

宴會安排可能因應政府實施的《預防及控制疾病(禁止群組聚集)規例》而有所變更

The banquet arrangements may change subject to any updates on Prevention and Control of Disease (Prohibition on Group Gathering) Regulation implemented by the Government

如欲查詢或預訂，請聯絡項目及宴會營業部

For enquiries or reservation, please contact our Event and Catering Sales Office

電話 Tel : 2622 6222 / 2622 6223 傳真 Fax : 2628 9913 電郵 Email: [banquet@royalplaza.com.hk](mailto:banquet@royalplaza.com.hk)

## 【2022 西式婚宴午餐】

### Western Wedding Lunch Package 2022



#### 西式自助午餐菜譜 I Western Buffet Lunch Menu I

每位 **HK\$708** per person  
(最少 50 位)  
(minimum 50 persons)

#### 冷盤類

海鮮拼盤配檸檬角及咯哆汁  
(凍海蝦、藍青口、翡翠螺)  
日式刺身  
(吞拿魚、三文魚、鯛魚)  
雜錦壽司及加州卷  
煙燻挪威三文魚碟  
德國式凍肉碟  
酒香泡椒鳳爪  
煙鴨胸配蜜糖芥末

#### APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp, Blue Mussels and Sea Whelks on Ice)  
Japanese Sashimi Corner  
(Tuna, Salmon and Snapper)  
Assorted Sushi and California Maki  
Norwegian Smoked Salmon with Condiments  
Cold Cut Platter in German Style  
Marinated Chicken Paws with Chilli  
Smoked Duck Breast with Honey Mustard

#### 沙律類

田園沙律  
車厘番茄、粟米粒、青瓜片  
番茄水牛芝士沙律  
日式蟹籽青瓜沙律  
芒果辣雞肉沙律  
煙三文魚長通粉沙律  
泰式青木瓜明蝦沙律

#### SALADS

Garden Green Salad with Dressing and Condiments  
Cherry Tomato, Sweet Corn and Sliced Cucumber  
Mozzarella Cheese with Tomato Salad  
Crab Roe Salad with Cucumber in Japanese Style  
Cajun Chicken and Mango Salad  
Penne Salad with Smoked Salmon  
Green Papaya Salad with Shrimps in Thai Style

#### 湯類

帶子南瓜忌廉湯  
韭皇瑤柱鴨絲羹  
各式麵包及牛油

#### SOUPS

Cream of Pumpkin with Scallop  
Braised Shredded Duck Soup with Yellow Chives and Conpoy  
Selection of Bread Rolls and Butter

#### 燒烤肉類

香草燒西冷牛肉  
冰燒五層腩

#### CARVING

Roasted Beef Sirloin with Herbs  
Roasted Pork Belly

**熱盤類**

迷迭香燒羊鞍  
法式燴海鮮  
蒜香檸檬燒春雞  
韓式香梨燉牛肋條  
香焗龍脷柳伴龍蝦忌廉汁  
夏果菠蘿咕嚕雞柳  
鎮江黑醋骨  
雙菇扒時蔬  
黑豚肩配鳳梨燒烤汁  
櫻花蝦蛋黃海皇炒香苗  
金菇鮑絲燴伊府麵

**甜品類**

意大利芝士餅  
3.6 牛乳布甸  
軟心朱古力撻  
芒果千層酥  
草莓吉士忌廉蛋糕  
藍莓芝士蛋糕  
脆脆榛子朱古力慕絲蛋糕  
鮮果沙律  
迷你杯裝雪糕

咖啡及紅茶

**HOT ENTRÉES**

Roasted Rack of Lamb with Rosemary and Gravy  
Braised Seafood with Pommery Mustard Sauce  
Roasted Spring Chicken with Lemon and Garlic  
Braised Beef Short Ribs with Pear in Korean Style  
Bake Sole Fillet with Lobster Cream Sauce  
Sweet and Sour Chicken Fillet with Pineapple and Macadamia Nuts  
Stewed Pork Ribs with Black Vinegar  
Braised Vegetables with Twins Mushrooms  
Grill Pork Shoulder with Pineapple BBQ Sauce  
Fried Rice with Assorted Seafood, Red Cherry Shrimp and Egg Yolk  
Braised E-fu Noodles with Shredded Abalone and Enoki Mushroom

**DESSERTS**

Tiramisu  
3.6 Milk Pudding  
Chocolate Ganache Tarts  
Mango Mille Feuille  
Strawberry Custard Cream Cake  
Blueberry Cheese Cake  
Crunchy Hazelnut Chocolate Mousse Cake  
Fresh Fruit Salad  
Assorted Mini Cup Ice-cream

Coffee and Tea

以上婚宴套餐價目，需另加一服務費。帝京酒店保留修改以上菜單價格及項目之權利。

All prices are subject to 10% service charge.

Royal Plaza Hotel reserves the right to change the prices and items of the above menus.

## 【2022 西式婚宴午餐】 Western Wedding Lunch Package 2022

### 西式自助午餐菜譜 II

### Western Buffet Lunch Menu II

每位 **HK\$888** per person

(最少 50 位)

(minimum 50 persons)

#### 冷盤類

海鮮拼盤配檸檬角及咯哆汁

(麵包蟹、凍海蝦、藍青口)

日式刺身

(吞拿魚、油甘魚、三文魚)

雜錦壽司及加州卷

煙燻挪威三文魚碟

酒香燻蹄 拌 海蜇

煙鴨胸伴意式莎樂美腸

柏爾瑪火腿伴香瓜

#### APPETIZERS

Seafood Platter Served with Lemon Wedges and Cocktail Dip

(Brown Crab, Shrimp and Blue Mussels on Ice)

Japanese Sashimi Corner

(Tuna, Hamachi and Salmon)

Assorted Sushi and California Maki

Norwegian Smoked Salmon with Condiments

Marinated Sliced Pork knuckles with Rice Liquor & Jelly Fish

Smoked Duck Breast with Italian Salami

Parma Ham with Cantaloupe Melon

#### 沙律類

凱撒沙律

田園沙律

車厘番茄、粟米粒、青瓜絲

櫻桃番茄水牛芝士沙律

香蔥脆煙肉薯仔沙律

日式蟹籽青瓜沙律伴蟹肉

越式柚子雞絲沙律

法式吞拿魚沙律

香芒明蝦沙律

#### SALADS

Caesar Salad

Garden Green Salad

Cherry Tomato, Sweet Corn and Cucumber Julienne

Mozzarella Cheese with Cherry Tomato Salad

Potato Salad with Bacon Bits and Spring Onion

Crab Roe Salad with Cucumber and Crab Meat in Japanese Style

Vietnam Cold Cut and Chicken Pomelo Salad

French Tuna Fish Salad

Mango Salad with Baby Shrimps

#### 湯類

干邑龍蝦湯

竹笙海皇燴花膠

各式麵包及牛油

#### SOUPS

Lobster Bisque

Braised Fish Maw Soup with Assorted Seafood and Bamboo Pith

Selection of Bread Rolls and Butter

#### 燒烤肉類

燒牛肉眼

焗三文魚威靈頓

蜜餞黑豚叉燒

#### CARVING

Roasted Beef Rib-eye

Baked Salmon Wellington

Barbecued Filets of Pork Loin with Honey Sauce

**熱盤類**

避風塘辣椒炒蝦  
叁蔥豉味鳳凰蚌花枝片  
Sauce  
金銀蒜雲耳蒸龍躉頭腩  
第戎芥末香草燒羊鞍  
烤鴨胸配香橙碎蔥汁  
燒釀松露野菌雞卷  
野菌燒汁燴豬柳  
士多啤梨豚肉骨  
法式紅酒燴牛肉  
薑汁蝦乾炒芥蘭  
揚州炒飯  
意式肉醬長通粉

**甜品類**

意大利芝士餅  
雜草莓白酒果凍  
軟心朱古力撻  
芒果千層酥  
草莓吉士忌廉蛋糕  
藍莓芝士蛋糕  
脆脆榛子朱古力慕絲蛋糕  
焗麵包布甸  
鮮果沙律  
迷你杯裝雪糕

咖啡及紅茶

**HOT ENTRÉES**

Stir-fried Prawns with Garlic and Chili  
Sautéed Clam and Cuttlefish with Spring Onion in Preserved Soybean  
Sauce  
Steamed Giant Garoupa Head and Belly with Black Fungus and Garlic  
Roasted Rack of Lamb with Dijon Herb Crusted  
Roasted Duck Breast in Orange Chives Sauce  
Roasted Chicken Roulade Stuffed with Truffle and Mushroom  
Braised Pork Loin with Wild Mushrooms in Gravy Cream Sauce  
Stewed Pork Ribs with Strawberry Sauce  
Beef Bourguignon  
Stir-fried Kale with Dried Shrimps in Ginger Sauce  
Fried Rice with Yang Zhou Style  
Penne Bolognese

**DESSERTS**

Tiramisu  
Mixed Berries White Wine Jelly  
Chocolate Ganache Tarts  
Mango Mille Feuille  
Strawberry Custard Cream Cake  
Blueberry Cheese Cake  
Crunchy Hazelnut Chocolate Mousse Cake  
Baked Bread and Butter Pudding  
Fresh Fruit Salad  
Assorted Mini Cup Ice-cream

Coffee and Tea

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