

2025 - 2026 Annual & Spring Chinese Package 2025 - 2026 中式團年春茗套餐

套餐優惠 Package Privileges	三席或以上 3 tables or above	五席或以上 5 tables or above	十席或以上 10 tables or above
席間 2-3 小時無限暢飲橙汁、汽水及特選啤酒 Unlimited serving of chilled orange juice, soft drinks and selected beer for 2-3 hours	☆	☆	☆
全場桌上絲花擺設 Silk floral centerpiece for each dining table	☆	*	*
自攜烈酒或紅白餐酒免收開瓶費 (每席 1 瓶) Free corkage for self-brought-in wine or liquor (1 bottle per table)	☆	*	☆
每位賓客可享席前雜果賓治 Complimentary welcome fruit punch for each guest	-	☆	☆
餐前小食 Pre-dinner snacks	-	3 dozens 打	6 dozens 打
免費泊車位於宴會期間使用 Complimentary car parking space during the event	1 Car 部	2 Cars 部	4 Cars 部
標準禮堂背板及英文掛字 Complimentary standard backdrop with English wordings	☆	☆	☆
麻雀耍樂及中式香茗 Mahjong entertainment with Chinese tea	*	*	*
免費使用影音設備 Complimentary use of audio-visual equipment	*	*	*
免費使用 16:9 LED 屏幕 (200 x 350) Complimentary use of 16:9 LED wall (200 x 350)	-	-	*
全場華麗桌布及椅套 Table linen and seat covers for all chairs	*	☆	☆



滿華堂盛宴 Cheerful Chinese Lunch Menu

四季永興隆(燒味拼盤) (叉燒、鹵水牛展、燒鴨、海蜇)

Assorted Barbecued Meat Platter (Barbecued Pork, Marinated Beef Shank, Rosted Duck & Marinated Jellyfish)

金銀滾滾來(鮮蟹肉焗釀蟹蓋) Baked Crab Shell Stuffed with Fresh Crab Meat, Diced Onion and Carrot

四季佳呈祥(XO 醬帶子桂花蚌) Sautéed Scallops and Coral Calms with Vegetables in XO Sauce

金玉滿華堂(牛肝菌螺頭燉雞) Double-boiled Chicken Soup with Dried Conchs and Porcini Mushrooms

年年慶有餘(蔥油蒸沙巴龍躉) Steamed Sabah Giant Garoupa with Housemade Soy Sauce and Scallion Oil

> 鵲聲齊報喜(當紅炸子雞) Roasted Crispy Chicken

金稻迎豐收(揚州炒飯) Fried Rice in Yangzhou Style

全年順景麵(韮王蝦籽金菇伊麵) Braised E-fu Noodles with Enoki Mushrooms, Shrimp Roe and Chives

> 丁財兩興旺(精美鮮果盤) Fresh Fruit Platter

每席港幣 HK\$6,288 per table of 10 - 12 persons

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 2 hours

- The above prices are subject to 10% service charge 以上價格需另收加一服務費
- The above prices are valid for event to be held on or before 31 March 2026 以上價格適用於 2026 年 3 月 31 日或之前舉辦的宴會
- A minimum food and beverage charge is applied on reserving the event venue and subject to the event date 預訂宴會場地均設最低餐飲費用,並視乎宴會日期而定
- Please inform our Catering Sales Team of any food related allergies 如閣下或其他賓客對任何食物有過敏反應,請與宴會營業團隊聯絡
- The above privileges and prices are subject to change without prior notice 以上優惠及價格如有更改,恕不另行通知
- Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability 由於價格變動及資源供應關係,皇家太平洋酒店保留修改以上價格及項目之權利



年年有餘宴 Wealth Feast Chinese Lunch Menu

黄金堆满屋(鮮果沙律百花蟹鉗)

Deep-fried Crab Claws stuffed with Minced Shrimp accompanied with Fresh Fruit Salad

富貴迎生氣(脆果帶子炒花枝片)

Sautéed Scallops and Sliced Squid with Cashew Nuts and Vegetables

花開齊富貴(瑤柱扒翡翠)

Braised Shredded Conpoy with Vegetables

大展滿鴻圖(竹笙螺頭燉花膠)

Double-boiled Fish Maw with Dried Conches and Bamboo Piths

春花慶有餘(蔥油蒸東星班)

Steamed Spotted Garoupa in Housemade Soy Sauce and Scallion Oil

喜鳳樂迎者(客家鹽焗雞)

Back Chicken in Rock Salt

家肥添屋潤(櫻花蝦海皇炒飯)

Fried Rice with Assorted Seafood and Sakura Shrimps

福澤喜綿綿(鮮菌炆伊麵)

Braised E-fu Noodles with Wild Mushroom

丁財兩興旺(精美鮮果盤)

Fresh Fruit Platter

每席港幣 HK\$7,288 per table of 10 - 12 persons

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 2 hours

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全年順景宴

Success Feast Chinese Dinner Menu

黄金灌萬兩(芝士鮮蟹肉焗釀蟹蓋)

Baked Crab Shell Stuffed with Fresh Crab Meat, Diced Onion, Carrot and Cheese

如意又吉祥(琥珀甜豆炒玉帶)

Sautéed Scallops with Glazed Walnut and Honey Bean

好市大鴻圖(蜜餞燒汁燒桶蠔)

Grilled Oysters with Homemade Honey Gravy

財源滾滾來(牛肝菌螺頭燉雞)

Double-boiled Chicken Soup with Dried Conchs and Porcini Mushrooms

發財皆旺舖(蠔皇瑤柱扒翡翠)

Braised Vegetables with Shredded Conpoy

年年慶有餘(蔥油頭抽蒸沙巴龍夢)

Steamed Sabah Giant Garoupa with Housemade Soy Sauce and Scallion Oil

龍馬顯精神(脆皮牛坑腩)

Deep-fried Crispy Beef Brisket

鳳凰傳喜訊(金牌客家鹽焗雞)

Baked Chicken in Rock Salt

五穀齊豐收(瑤柱福建蛋炒飯)

Fujian Fried Rice with Assorted Seafood, Shredded Conpoy and Egg

全年順景麵(韭黃金菇炆伊麵)

Braised E-fu Noodles with Enoki Mushrooms and Chives

歡笑樂融融(蓮子百合紅豆沙)

Sweetened Red Bean Soup with Lotus Seeds and Lily Bulbs

美滿一齊來(精美鮮果盤)

Fresh Fruit Platter

HK\$8,988 per table of 10 - 12 persons

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 3 hours

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大展鴻圖宴

Fortune Feast Chinese Dinner Menu

金豬賀昇平(金陵乳豬全體) Barbecued Whole Suckling Pig

金銀滾滾來(XO醬帶子桂花蚌) Sautéed Scallops and Sea Clam in XO Sauce

黄金堆满屋(鮮果沙律百花蟹鉗)

Deep-fried Crab Claws stuffed with Minced Shrimp accompanied with Fresh Fruit Salad

雙星齊報喜(瑤柱扒翡翠)

Braised Vegetables with Shredded Conpoy

鵬程展萬里(燕窩竹笙燉菜膽)

Double-boiled Bird's Nest with Bamboo Piths and Chinese Cabbage

滿掌皆金錢(蠔皇花菇燴鵝掌)

Braised Goose Webs with Black Mushrooms in Oyster Sauce

家家慶有餘(清蒸沙巴龍躉)

Steamed Sabah Giant Garoupa with Housemade Soy Sauce and Scallion Oil

金鳳來報喜(當紅炸子雞) Deep-fried Crispy Chicken

嘻哈齊豐收(八寶荷葉飯)

Steamed Rice with Shrimp, Roasted Duck and Shredded Conpoy wrapped with Lotus Leaf

雙喜福臨門(韮王蝦籽金菇伊麵)

Braised E-fu Noodles with Enoki Mushrooms, Shrimp Roe and Chives

鴻運慶年年(蓮子紅棗燉百合)

Double-boiled Red Dates with Lotus Seeds and Lily Bulbs

美滿一齊來(精美鮮果盤)

Fresh Fruit Platter

HK\$10,688 per table of 10 – 12 persons

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 3 hours

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For enquiry and reservation, please contact Catering Department Tel: (852) 2738 2236 E-mail: catering@royalpacific.com.hk China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon Hong Kong



年年豐盛宴

Prosperity Feast Chinese Dinner Menu

豐 盛 賀 昇 平 (鴻 運 乳 豬 全 體) Barbecued Whole Suckling Pig

雙星齊報喜(蜜糖豆珊瑚蚌炒蝦球) Sautéed Prawns and Coral Clam with Honey Bean

百花齊盛放(芝士百花釀蟹鉗) Deep-fried Crab Claws stuffed with Minced Shrimp and Cheese

金銀堆滿舖(發財多子玉環柱脯)

Braised Whole Conpoy in Marrow Melon with Black Moss, Garlic Cloves and Seasonal Vegetables

大展鴻圖讌(紅燒蟹肉燴燕窩) Braised Bird's Nest with Crab Meat

福祿包有來(原隻八頭鮑魚扣鵝掌) Braised Whole Abalone and Goose Webs with Vegetables

年年盛有餘(蔥油蒸東星班) Steamed Whole Spotted Garoupa with Housemade Soy Sauce and Scallion Oil

> 喜鵲報佳音(脆皮炸子雞) Deep-fried Crispy Chicken

> 鴻圖大豐收(八寶荷葉飯)

Steamed Rice with Shrimp, Roasted Duck and Shredded Conpoy wrapped with Lotus Leaf

雙 喜 福 滿 門 (蝦 籽 什 菌 炆 伊 麵)

Braised E-fu Noodles with Assorted Mushroom and Shrimp Roe

鴻運慶團圓(紫米露湯圓)

Sweetened Black Glutinous Rice with Glutinous Dumpling

美滿一齊來(精美鮮果碟伴紅豆糕)

Fresh Fruit Platter accompanied with Red Bean Cake

HK\$12,188 per table of 10 – 12 persons

Inclusive of unlimited serving of chilled orange juice, soft drinks & selected beer for 3 hours

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