



ROYAL PACIFIC
HOTEL

2025 - 2026 Annual & Spring Western Buffet Package 2025 – 2026 西式自助餐團年春茗套餐

套餐優惠 Package Privileges	50 人或以上 50 pax or above	80 人或以上 80 pax or above	120 人或以上 120 pax 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	2 Car 部	4 Cars 部	5 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	★	★	★

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
查詢詳情請致電皇家太平洋酒店宴會部 電話: (852) 2738 2236 電郵: catering@royalpacific.com.hk
香港九龍尖沙咀廣東道 33 號中港城



ROYAL PACIFIC
HOTEL

2025 - 2026 周年及春茗自助午餐菜譜 A 2025 – 2026 Annual & Spring Lunch Buffet Menu A

Appetiser and Salad 冷盤及沙律

Assorted Sushi 雜錦壽司
Smoked Salmon with Condiments 煙三文魚及佐料
Smoked Duck Breast with Orange Segment Salad 煙鴨胸配香橙沙律
Roasted Turkey Salad with Pommery Mustard Dressing 烤火雞芥末沙律
Roasted Pumpkin Salad with Garbanzo Beans, Olive Oil and Thyme 烤南瓜、鷹嘴豆沙律
Pomelo Salad “Thai style” 泰式柚子沙律
Marinated Cucumber and Brown Fungus with Black Vinegar 黑醋青瓜木耳
Tuna Nicoise Salad 吞拿魚尼哥斯沙律
Grilled Vegetables with Balsamic Reduction 扒雜菜配意大利黑醋汁
Fresh Garden Assorted Leaves 新鮮田園沙律菜
Caesar, French, Thousand Island and Italian Dressing 凱撒汁、法汁、千島汁及意大利汁

Seafood Corner 冰鎮海鮮

Fresh Prawns, Sea Whelks and New Zealand Mussels 鮮蝦、翡翠螺、紐西蘭青口
Served with Lemon, Cocktail Sauce and Hot Sauce 配檸檬角、咯嗲汁及辣茄汁

Soup 湯

Boston Seafood Chowder with Cracker 波士頓海鮮周打湯配克力架餅
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包及牛油

Hot Dish 熱盤

Pan-fried Sole Fillets Topped with Ratatouille and Garlic Tomato Sauce
香煎龍脷柳配法式燉菜伴蒜香番茄汁
Braised Beef Ribs with Red Wine Sauce 紅酒燴牛肋肉
Baked New Zealand Mussels Provencale 法式香草焗青口
Pan-fried Pork Piccata with Tomato Coulis 香煎意式豬柳伴番茄醬
Wok-fried Fresh Prawns with Broccoli 富貴蝦球
Deep-fried Chicken Fillet with Sweet Lemon Sauce 西檸炸雞
Fried Rice with Shredder Conpoy and Egg White 瑤柱蛋白炒香苗
Wok-fried Seasonal Vegetables 清炒時蔬



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2025 - 2026 周年及春茗自助午餐菜譜 A (續)
2025 – 2026 Annual & Spring Lunch Buffet Menu A (Con't)

Dessert 甜品

Tiramisu 意大利芝士餅
Strawberry Mousse Cake 草莓慕絲蛋糕
Dark Chocolate Raspberry Tart 特濃朱古力紅桑子撻
Mango Cheese Cake 香芒芝士蛋糕
Green Tea Panna Cotta 綠茶意大利奶凍
Marble Cheese Cake 大理石芝士蛋糕
Fresh Fruit Platter 精美鮮果盤

Coffee or Tea 咖啡或茶

HK\$598 per person 每位

包括 2 小時無限量供應汽水、橙汁及特選啤酒

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beers 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
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2025 - 2026 周年及春茗自助午餐菜譜 B 2025 – 2026 Annual & Spring Lunch Buffet Menu B

Appetiser and Salad 冷盤及沙律

Assorted Sashimi and Sushi 雜錦刺身及壽司
Marinated Salmon with Dill and Honey Mustard Sauce 刁草醃三文魚配蜜糖芥末汁
Assorted Cold Cut 精選凍肉拼盤
Parma Ham with Sweet Melon 意大利巴馬火腿伴蜜瓜
Tamako Tofu Salad with XO Sauce XO 醬玉子豆腐沙律
Seafood Salad with Fresh Fruit 鮮果海鮮沙律
Pasta Salad with Spring Onion and Miso Dressing 青蔥意粉沙律伴味噌醬
Spicy Pomelo Salad with Chicken and Fresh Coriander 香辣柚子雞沙律
Tomato and Buffalo Mozzarella with Pesto 香草番茄伴意大利水牛芝士
Beetroot Salad with Orange Segments 紅菜頭香橙沙律
Fresh Garden Assorted leaves 新鮮田園沙律菜
Caesar, French, thousand island and Italian dressing 凱撒汁、法汁、千島汁及意大利汁

Seafood Corner 冰鎮海鮮

Fresh Prawns, Fresh Crab, Ocean Clams and Sea Whelk 鮮蝦、新鮮凍蟹、大蜆、翡翠螺
Served with Lemon, Cocktail Sauce and red Wine Shallot 配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Soup 湯

Butter Squash with Truffle Cream 松露南瓜忌廉湯
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包及牛油

Carving 烤肉

Roasted U.S. Beef Sirloin with Gravy Sauce 燒原條美國西冷伴燒汁

Hot Dish 熱盤

Baked Seabass Fillet with Red Bell Pepper Coulis 香焗鱸魚柳伴紅甜椒醬
Deep-fried Minced Shrimp Balls with Sweet Chilli Sauce 炸黃金蝦丸配辣甜醬
Braised Beef Ribs with Red Wine Sauce 紅酒燴牛肋肉
Grilled Lamb Chops with Thyme Jus 燒羊扒伴香草燒汁
Stir-Fried Chicken with Broccoli 西蘭花炒雞柳
Fried Rice with Assorted Seafood and Sakura Shrimp 櫻花蝦海鮮炒香苗
Braised E-fu Noodles with Mushroom and Oyster Sauce 蠔皇草菇炆伊麵
Oven Baked New Potatoes with Herbs and Olive Oil 香草欖油焗新薯
Wok-fried Seasonal Vegetables 清炒時菜

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2025 - 2026 周年及春茗自助午餐菜譜 B (續) 2025 – 2026 Annual & Spring Lunch Buffet Menu B (Con't)

Dessert 甜品

Tiramisu 意大利芝士餅
Strawberry Mousse Cup 草莓慕絲杯
Mini “Portuguese-Style” Egg Tart 迷你葡式蛋撻
Dark Chocolate Raspberry Tart 特濃朱古力紅桑子撻
Mango Cheese Cake 香芒芝士蛋糕
Passion Fruit Mousse Cup 熱情果慕絲杯
Coffee Cheese Cake 咖啡芝士蛋糕
Fresh Fruit Platter 精美鮮果盤

Coffee or Tea 咖啡或茶

HK\$698 per person 每位

包括 2 小時無限量供應汽水、橙汁及特選啤酒

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beers for 2 hours

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2025 - 2026 周年及春茗自助晚餐菜譜 A 2025 – 2026 Annual & Spring Dinner Buffet Menu A

Appetiser and Salad 冷盤及沙律

Assorted Sushi and Sashimi 雜錦壽司及刺身
Cold Soba Noodles 日式冷麵
Smoked Salmon with Condiments 煙三文魚及佐料
Grilled Mediterranean Vegetables and Roast Bell Peppers 扒地中海雜菜伴燒甜椒
Seared Yellow Fin Tuna Tataki with Cucumber 輕煎黃鰭吞拿魚配青瓜
Sauteed Wild Mushrooms Salad with Fresh Herbs 香草炒野菌沙律
Parma Ham with Sweet Melon 意大利巴馬火腿伴蜜瓜
Beet Root and Orange Salad with Cheese 紅菜頭橙沙律配芝士
Grilled Fresh Prawns with Mango and Avocado Salad 香芒牛油果扒蝦沙律
Sausage and Cheese Salad 腸芝士沙律
Orange and Fennel Salad with Salami 意大利沙樂美腸配茴香鮮橙沙律
Thai Beef Salad 泰式牛肉沙律
Mixed Garden Greens Salad, Cherry Tomato and Sweet Corn
田園雜菜沙律、車厘茄及甜粟米
Caesar, French, Thousand Island and Italian Dressing
凱撒汁、法汁、千島汁及意大利汁

Seafood Corner 冰鎮海鮮

Snow Crab Legs, Fresh Prawns, New Zealand Mussels, Sea Whelks and Clams
蟹腳、鮮蝦、紐西蘭青口、翡翠螺、蜆
Served with Lemon, Cocktail Sauce and Hot Sauce
配檸檬角、咯嗲汁及辣茄汁

Soup 湯

Boston Seafood Chowder with Cracker 波士頓海鮮周打湯配克力架餅
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包及牛油

Carving 烤肉

Roasted Angus Beef Ribs Eye with Port Wine Sauce
燒安格斯牛肉眼伴砵酒汁



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2025 - 2026 周年及春茗自助晚餐菜譜 A (續) 2025 – 2026 Annual & Spring Dinner Buffet Menu A (Con't)

Hot Dish 熱盤

Roasted Lamb Chop “Provençal Style” 普羅旺斯燒羊扒
Gratinated Assorted Seafood with Cheese Sauce 芝士白汁焗海鮮
Breaded Chicken Scallopini with Capers Sauce 意式炸雞薄片、水瓜柳汁
Deep-fried Minced Shrimp Ball with Sweet Chilli Sauce 炸蝦丸配甜辣汁
Stir-fried Beef Cube with Assorted Mushroom 珍菌牛柳粒
Wok-fried Garoupa Fillets with Broccoli and Chinese Fungus 雲耳西蘭花炒班球
Chicken Makhani 印式咖喱雞
Indian Basmati Rice 印式香米飯
Lyonnais Potato 香草洋蔥炒薯仔

Dessert 甜品

Tiramisu 意大利芝士餅
Mango Mousse Cake 香芒慕絲蛋糕
Baked Apple Tart 焗蘋果撻
Dark Chocolate Raspberry Tart 特濃朱古力紅桑子撻
Green Tea Panna Cotta 綠茶意大利奶凍
Marble Cheese Cake 大理石芝士蛋糕
Osmanthus Jelly 桂花糕
Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

HK\$788 per person 每位

包括 3 小時無限量供應汽水、橙汁及特選啤酒
Inclusive of unlimited serving soft drink, chilled orange juice and selected beers for 3 hours

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2025 - 2026 周年及春茗自助晚餐菜譜 B 2025 – 2026 Annual & Spring Dinner Buffet Menu B

Appetizer and Salad 冷盤及沙律

Assorted Sushi and Sashimi 雜錦刺身及壽司
Italian Air-dried Meat and Cold Cut Platter 精選意大利凍肉拼盤
Marinated Salmon with Dill and Honey-mustard Sauce 刁草醃三文魚配芥菜蜜糖汁
Sautéed Wild Mushrooms Salad with Fresh Herbs 香草炒野菌沙律
Serrano Ham and Sweet Melon 西班牙風乾火腿配蜜瓜
Smoked Salmon with Avocado 牛油果煙三文魚
Soba with Scallop and Crab Roe 日式蕎麥冷麵配帶子及蟹籽
Housemade Duck Liver Terrine with 秘製鴨肝凍批
Smoked Duck Breast and Peach, Blueberry Yoghurt 煙鴨胸蜜桃沙律, 藍莓乳酪
Potato Salad with Bacon and Spring Onion 煙肉洋蔥薯仔沙律
Grilled Mediterranean Vegetables Salad 扒地中海雜菜
Mixed Garden Greens Salad, Cherry Tomato and Sweet Corn
田園雜菜沙律、車厘茄及甜粟米
Caesar, French, Thousand Island and Italian Dressing
凱撒汁、法汁、千島汁及意大利汁

Seafood Corner 冰鎮海鮮

Seafood Corner 冰鎮海鮮
Snow Crab Legs, Fresh Prawns, New Zealand Mussels, Sea Whelks and Clams
蟹腳、鮮蝦、紐西蘭青口、翡翠螺、蜆
Served with Lemon, Cocktail Sauce and Hot Sauce
配檸檬角、咯嗲汁及辣茄汁

Soup 湯

Lobster and Crab Meat Bisque 龍蝦蟹肉濃湯
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包及牛油

Carving 烤肉

Roasted Angus Beef Ribs Eye with Port Wine Sauce
燒安格斯牛肉眼伴砵酒汁



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2025 - 2026 周年及春茗自助晚餐菜譜 B (續) 2025 – 2026 Annual & Spring Dinner Buffet Menu B (Con't)

Hot Dish 熱盤

Baked Boston Lobster Thermidor (Half piece per person) 芝士焗開邊波士頓龍蝦 (每位半份)
Pan-fried Halibut Fillets with Truffle Cream Sauce 香煎比目魚柳伴黑松露忌廉汁
Roasted Lamb Chops with Mustard Sauce 烤羊扒伴芥末汁
Pork Piccata with Tomato Coulis 意式煎薄豬柳配鮮茄醬
Wok-fried Beef Cubes with Wild Mushrooms 野菌牛肉粒
Wok-fried Seafood and Green Squash with XO Sauce XO 醬翠肉瓜炒海鮮
Deep-fried Crispy Chicken 金牌炸子雞
Fried Rice with Diced Abalone and Chicken 鮑魚雞粒炒香苗
Braised E-fu Noodle with Mixed Mushroom and Dried Shrimp Roe 蝦籽鮮菇燴伊麵
Gratinated Sweet Potato and Pumpkin 芝士甜薯焗南瓜
Braised Red Cabbages, Glazed Chestnuts, Brussels Sprouts and Caramelized Sweet Potatoes
燴紅椰菜、蜜餞栗子、炒椰菜仔、焦糖甜薯

Dessert 甜品

Mango Cheese Cake 香芒芝士蛋糕
Strawberry Mousse Cake 草莓慕絲蛋糕
Chocolate Truffle Cake 特濃朱古力蛋糕
Pumpkin and Almond Tart 南瓜杏仁撻
Mini Portuguese Egg Tart 迷你葡式蛋撻
Black Forest Gateau 黑森林蛋糕
Mango Pudding 芒果布甸
Sweetened Red Bean Cream with Glutinous Rice Dumplings 蓮子紅豆沙配花生湯圓
Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

HK\$888 per person 每位

包括 3 小時無限量供應汽水、橙汁及特選啤酒

Inclusive of unlimited serving soft drink, chilled orange juice and selected beers for 3 hours

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