



ROYAL PACIFIC
HOTEL
皇家太平洋酒店



GRADUATION CELEBRATION DINNER 謝師宴

Royal Pacific Hotel presents sumptuous buffet menus meticulously crafted by the culinary team, refined venues and impeccable services for the perfect venue to celebrate this special milestone in life.

皇家太平洋酒店誠獻別出心裁的謝師宴自助餐菜譜，配以典雅場地及殷勤服務，讓莘莘學子聊表對師長的謝意，締造喜悅難忘的時刻。



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PRIVILEGES 優惠

- 3-hour unlimited serving of chilled orange juice and soft drinks
3小時無限量供應橙汁及汽水

For parties of 50 persons or more, the following privileges can be enjoyed:
凡惠顧謝師宴自助餐滿50位或以上，可享下列精彩優惠：

- Complimentary standard hotel backdrop with English lettering
標準禮堂英式掛字
- Floral centerpiece for each dining table and reception table
全場桌上絲花擺設
- Unlimited servings of chilled orange juice and soft drink for 3 hours
三小時無限暢飲果汁及汽水
- A glass of welcome fruit punch per person
奉送每位雜果賓治乙杯
- Complimentary 3-lb fresh fruit cream cake
奉送3磅鮮忌廉蛋糕乙個
- Charges waived for Principal and Vice Principal
校長及副校長可享免費優待
- Complimentary 20 sets of invitation cards (printing excluded)
奉送20套精美邀請卡（不包括印刷）
- Complimentary use of audio-visual equipment
免費享用標準影音設備

For parties of 100 persons or above, more exclusive privileges can be enjoyed:
凡惠顧謝師宴自助餐滿100位或以上，可享更多升級禮遇：

- Complimentary 40 sets of invitation cards (printing excluded)
升級奉送40套精美邀請卡（不包括印刷）
- Upgrade to a 6-lb fresh fruit cream cake
升級至6磅鮮果忌廉蛋糕
- Two complimentary car parking spaces for the event
免費車位兩個

Terms and conditions 條款及細則

- Minimum charges apply 設最低消費
- Subject to 10% service charge 另收加一服務費
- Valid for banquets to be held on or before 31 August 2024 此套餐適用於2024年8月31日或之前舉辦的宴會
- Royal Pacific Hotel reserves the right to alter the above menu items due to market price fluctuations and availability
由於價格變動及貨源關係，皇家太平洋酒店保留修改以上菜單價格及項目之權利
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡

For details, please contact our Catering Team 如欲查詢詳情，歡迎聯絡皇家太平洋酒店宴會部

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香港九龍尖沙咀廣東道33號中港城



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MENU 菜譜 A

Cold dishes 冷盤

- Smoked salmon with traditional garnish
煙三文魚
- Crab meat salad with mango and avocado
蟹肉香芒牛油果沙律
- Air-dried meat platter with pickled cucumbers
雜錦風乾凍肉拼盤
- Soba noodles with seared scallops
香煎帶子配日式蕎麥冷麵
- Assorted sashimi, sushi
雜錦刺身、壽司
- Marinated mini octopus and sea whelk
日式迷你八爪魚及螺肉

Seafood corner 冰鎮海鮮

- Fresh prawns, New Zealand mussels, sea whelks
鮮蝦、紐西蘭青口、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

Garden greens 沙律

- Homemade pasta and lobster salad
龍蝦幼麵沙律
- Glass noodles salad with calamari “Thai style”
泰式魷魚粉絲沙律
- Seafood and fresh fruit salad
海鮮鮮果沙律
- Roast beet root salad with orange segment
燒紅菜頭香橙沙律
- Caesar salad with crispy bacon
凱撒沙律配香脆煙肉
- Assorted garden greens with selection of dressings
田園沙律伴各式沙律醬
- Thousand Island, French, balsamic vinaigrette
千島汁、法汁、黑醋汁

Soup 湯

- Cream of wild mushrooms with crouton
野菌忌廉湯配麵包粒

Hot dishes 熱盤

- Pan-fried sea bass fillets with dill cream sauce
香煎鱸魚柳伴刁草忌廉汁
- Roast lamb rack with mustard seed sauce
烤羊架配芥末籽汁
- Gratinated assorted seafood with cheese sauce
芝士白汁焗海鮮
- Barbecued baby pork ribs
醬烤豬肋骨
- Deep-fried crispy chicken
金牌脆皮燒雞
- Fried rice with mixed seafood and egg white
海鮮蛋白炒香苗
- Braised e-fu noodles with abalone sauce
鮑汁炆伊麵
- Braised straw mushrooms with baby cabbage
鮮菇扒津白

Carving trolley 燒肉類

- Roast Australian grain-fed beef striploin
served with red wine sauce
烤澳洲穀飼西冷牛扒伴紅酒汁

Desserts 甜品

- Marble cheesecake
大理石芝士蛋糕
- Black and white forest cake
黑白森林蛋糕
- Cheese tart
芝士撻
- Chocolate truffle cake
特濃朱古力蛋糕
- Green tea with red bean Swiss roll
綠茶紅豆瑞士卷
- Tiramisu
意大利芝士餅
- Bread and butter pudding
牛油麵包布甸
- Sweetened sago cream with mango and pomelo
楊枝甘露
- Selections of ice-cream and condiments
自選雪糕

Coffee or tea 咖啡或茶

港幣 HK\$600 per person 每位

Include unlimited serving soft drink and chilled orange juice for 3 hours
包括3小時無限量供應橙汁及汽水

For Minimum of 50 persons 適用於50位或以上

Terms and conditions 條款及細則

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以上價格需另收加一服務費
- The above prices are valid for banquets to be held on or before 31 August 2024
以上價格適用於2024年8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 wedding date
預訂宴會場地均設最低餐飲費用，並視乎婚禮日期而定
- Please inform our Catering Sales Team of any food related allergies as your well-being and comfort are our greatest concern
為客人的健康著想，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
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MENU 菜譜 B

Cold dishes 冷盤

Smoked salmon with traditional garnish
煙三文魚

Parma ham with sweet melon
意大利巴馬火腿配蜜瓜

Seafood corner 冰鎮海鮮

fresh prawns, New Zealand mussels, sea whelks
鮮蝦、紐西蘭青口、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

Japanese corner 日式美饌

Assorted sashimi, sushi
雜錦刺身、壽司

Marinated baby octopus and green seaweed
日式迷你八爪魚及中華沙律

Cold soba noodles
日式冷麵

Garden greens 沙律

Beetroot and orange salad with feta cheese
紅菜頭橙沙律配希臘芝士

Tuna Nicoise salad
吞拿魚尼多斯沙律

Grilled Italian vegetables
意大利扒什菜沙律

Caesar salad with condiments
凱撒沙律

Assorted garden greens
with dressings and condiments
田園沙律伴各式沙律醬及配料

Soup 湯

Lobster bisque with Cognac
干邑龍蝦湯

Hot dishes 熱盤

Sautéed scallops and prawns with broccoli
西蘭花炒帶子蝦球

Indian chicken tikka
印式烤雞

Pan-fried sea bass fillets with shallot butter sauce
香煎鱸魚魚柳伴乾蔥牛油汁

Pork piccata with tomato coulis
香煎意式薄豬柳伴鮮茄醬

Slow-braised premium beef cheek
in Burgundy sauce
法式紅酒慢煮牛面頰肉

Roast lamb racks in “Provençal style”
法式烤香草羊架

Vegetables curry “Indian style”
印度素菜咖喱

Fried rice with wild mushrooms and pine nuts
松子野菌炒香苗

Lyonnais potato
洋蔥炒薯

Carrot vichy, sautéed Kenya bean
and braised baby corn
炒甘筍、法邊豆及粟米仔

Carving trolley 烤肉類

Oven-roast U.S. Angus rib-eye
with red wine sauce
烤美國安格斯肉眼扒伴紅酒汁

Desserts 甜品

Mango cheese cake
香芒芝士蛋糕

Mini apple crumble
焗迷你蘋果金寶

Crème brûlée
法式焦糖燉蛋

Strawberry chiffon cake
草莓海綿蛋糕

Black forest cake
黑森林蛋糕

Pineapple mousse with coffee jelly
菠蘿慕絲配咖啡凍

Marble Cheese Cake
大理石芝士蛋糕

Fresh fruit platter
精美鮮果盤

Crepes with selections of ice-cream
and condiments
即製班戟配自選雪糕

Coffee or tea 咖啡或茶

港幣 HK\$700 per person 每位

Include unlimited serving soft drink and chilled orange juice for 3 hours
包括3小時無限量供應橙汁及汽水

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