



ROYAL PACIFIC
HOTEL

2024 Annual / Spring Dinner Package 中式團年春茗套餐 2024

With our comfortable and flexible banquet venues including attentive service and perfect equipment, Royal Pacific Hotel offers a variety of auspicious menus for your joyful Annual/Spring Dinner celebration with your work team to welcome a fruitful new year.

皇家太平洋酒店誠獻三款團年春茗菜譜，每道用料上乘的美饌佳餚均帶有吉祥寓意，配合簡約典雅的宴會場地、殷勤細心的服務及完善周全的設備，定能讓您與工作團隊歡樂暢聚，迎接美好新一年。

套餐優惠 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 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 house beer for 3 hours	★	★	★
宴會期間免茶芥費用 Chinese tea and condiments	★	★	★
全場桌上絲花擺設 Silk floral centerpiece for each dining table	★	★	★
麻雀耍樂 Mahjong for entertainment	★	★	★
自攜洋酒免收開瓶費 (每席乙瓶) Corkage waived for a bottle of self-brought wine / hard liquor per table	★	★	★
每位賓客可享席前雜果賓治 Complimentary non-alcoholic 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 spaces during banquet	1 car 部	1 car 部	2 cars 部
標準禮堂英式掛字 Complimentary standard backdrop with wordings	★	★	★

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

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香港九龍尖沙咀廣東道 33 號中港城



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全年順景宴

Success Feast Spring Dinner Menu

嘻哈順景來(金蒜牛油焗明蝦)
Baked Prawn with Golden Garlic and Butter

好市大鴻圖(蜜餞燒汁燒桶蠔)
Grilled Oyster with Homemade Honey Sauce

如意又吉祥(琥珀甜豆炒玉帶)
Stir – fried Scallop with Glazed Walnut and Honey Pea

財源滾滾來(棗皇花膠燉雞)
Double – boiled Chicken with Fish Maw Red Dates

發財皆旺舖(蠔皇瑤柱扒雙蔬)
Braised Twin Vegetables with Shredded Conpoy in Oyster Sauce

年年慶有餘(蔥油頭抽蒸海斑)
Steamed Whole Garoupa with Supreme Soy Sauce and Scallion Oil

龍馬顯精神(戈巴黑椒牛肋骨)
Grilled Beef Ribs in Black Pepper Sauce

鳳凰傳喜訊(金牌客家鹽焗雞)
Baked Chicken with Salty

四季齊豐收(欖菜四季豆炒飯)
Fried Rice with Preserved Vegetables and Spring Beans

全年順景麵(菇片韭黃炆伊麵)
Braised E – Fu Noodles with Sliced Mushroom and Chinese Chives

歡笑樂融融(蓮子百合紅豆沙)
Sweetened Red Bean Soup with Lotus and Lily Bulb

美滿一齊來(美點雙輝)
Chinese Petits Fours

HK\$8,388.00 per table of 10 – 12 persons

With 3 hours unlimited serving of chilled orange juice, soft drinks, house beer and house red & white wine during dinner

Remarks

- 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 2024
以上價格適用於 2024 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 as your well-being and comfort are our greatest concern
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ROYAL PACIFIC
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大展鴻圖宴

Fortune Feast Spring Dinner Menu

金豬賀昇平(金陵乳豬全豬)

Barbecued Whole Suckling Pig

黃金堆滿屋(格蘭焗響螺)

Baked Sea Conch stuffed with Diced Chicken, Onion and Mushroom

金銀滾滾來(XO 醬帶子桂花蚌)

Sauteed Scallop and Clams in X.O. Sauce

雙星齊報喜(瑤柱扒鴛鴦蔬)

Braised Twin Vegetables with Shredded Conpoy

鵬程展萬里(燕窩竹笙燉菜膽)

Double – boiled Bird Nest's Soup with Bamboo Pitch and Chinese Cabbage

滿掌皆金錢(蠔皇花菇燴鵝掌)

Braised Goose Webs with Chinese Mushrooms in Oyster Sauce

家家慶有餘(清蒸大海斑)

Steamed Whole Garoupa with Homemade Soy Sauce and Scallion Oil

金鳳來報喜(當紅脆皮雞)

Deep – fried Crispy Chicken

嘻哈齊豐收(三文魚鮮蝦炒絲苗)

Fried Rice with Diced Salmon and Fresh Prawn

雙喜福臨門(雙喜伊麵)

Braised E – Fu Noodles with Shredded Black Mushroom and Straw Mushroom

鴻運慶年年(蓮子紅棗燉百合)

Double – boiled Red Dates Soup with Lotus Seed and Lily Bulb

美滿一齊來(美點雙輝)

Chinese Petits Fours

HK\$9,988 per table of 10 – 12 persons

With 3 hours unlimited serving of chilled orange juice, soft drinks, house beer and house red & white wine during dinner

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年年豐盛宴

Prosperity Feast Spring Dinner Menu

豐盛賀昇平(鴻運當紅全豬)

Barbecued Whole Suckling Pig

雙星齊報喜(錦繡百合蝦球蚌片)

Sauteed Prawn and Squid with Lily Bulb and Cashew Nuts

百花齊盛放(百花鳳尾蝦)

Deep – fried Prawn Stuffed with Mashed Squid and Shrimp Meat Paste

金銀堆滿舖(芙蓉多子玉環柱脯)

Braised Whole Conpoy with Garlic Cloves and Egg White in Baby Greens

大展鴻圖燕窩(紅燒花膠海皇燴燕窩)

Braised Bird's Nest Soup with Shredded Fish Maw and Assorted Seafood

或 OR

身壯齊力健(姬松茸竹筴燉豬腱)

Double – boiled Pork Shank with Himematsutake Mushroom and Bamboo Pitch

福祿包有來(蠔皇八頭鮑魚伴玉掌)

Braised (8 Heads) Whole Abalone with Goose Webs in Oyster Sauce

年年盛有餘(清蒸沙巴金花尾)

Steamed Sabah Giant Grouper with Homemade Soy Sauce and Scallion Oil

喜鵲報佳音(脆皮皇家炸子雞)

Deep – fried Crispy Chicken

鴻圖大豐收(蟹子海皇炒飯)

Fried Rice with Assorted Seafood and Crab Roe

雙喜福滿門(雙喜伊麵)

Braised E – Fu Noodles with Shredded Black Mushroom and Straw Mushroom

鴻運慶團圓(紫米露湯圓)

Sweetened Black Glutinous Rice Soup with Dumpling

美滿一齊來(美點雙輝)

Chinese Petits Fours

HK\$11,388 per table of 10 – 12 persons

With 3 hours unlimited serving of chilled orange juice, soft drinks, house beer and house red & white wine during dinner

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