



ROYAL PACIFIC
HOTEL

2024 聖誕及新年派對套餐 2024 Christmas and New Year Celebration Package

聖誕節是普天同慶的日子，當然要與同事、合作伙伴、家人及好友分享喜悅。相約工作伙伴和摯友蒞臨皇家太平洋酒店，盡享一場難忘的節日盛宴；在華麗溫馨的節慶氛圍中，盡情品嚐豐富多樣的佳餚美饌。

Christmas is filled with joy, laughter, and gourmet treats. It is the best season to share happiness with your colleagues, associates, family and friends by hosting a festive celebration party. Celebrate the holiday season and treat yourself and your loved ones to an unforgettable feast at the Royal Pacific Hotel. Here, you can savour an opulent selection of delectable dishes as you enjoy a festive ambience.



Early Bird Offer: Special privilege for booking on or before 30 November 2024 早鳥優惠: 於 2024 年 11 月 30 日或之前預訂

Inclusive of unlimited serving of chilled orange juice, soft drinks and selected beer

可享席間 無限量供應橙汁、汽水及特選啤酒

- Lunch for 2 hours 午宴兩小時
- Dinner for 3 hours 晚宴三小時

Above prices are subject to 10% service charge 以上價錢另收加一服務費

Valid until 15 January 2025. 菜譜適用至 2025 年 1 月 15 日

Royal Pacific Hotel reserves the right to alter the above menu items due to unforeseeable 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

For enquiries, please contact catering team of Royal Pacific Hotel 查詢詳情請致電皇家太平洋酒店宴會部
Tel 電話: (852) 2738 2236 E-mail 電郵: catering@royalpacific.com.hk
China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon, HK 香港九龍尖沙咀廣東道 33 號中港城



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	聖誕及新年自助午餐菜譜 Christmas & New Year Lunch Buffet	聖誕及新年自助晚餐菜譜 Christmas & New Year Dinner Buffet
菜譜 A Menu A	HK\$598 per person 每位	HK\$788 per person 每位
菜譜 B Menu B	HK\$698 per person 每位	HK\$888 per person 每位

套餐優惠:

Package Privileges:

- ✓ Unlimited serving of chilled orange juice, soft drinks and selected beer for 3 hours
席間 3 小時無限暢飲橙汁、汽水及特選啤酒
- ✓ Silk floral centerpiece for each dining table
全場桌上絲花擺設
- ✓ Mahjong entertainment
麻雀耍樂
- ✓ Complimentary use of audio-visual equipment
免費使用影音設備
- ✓ Complimentary non-alcoholic welcome fruit punch for each guest
每位席前雜果賓治

Booking of 60 persons or above to enjoy the following additional privileges:

凡惠顧 **60 位或以上**，可享有以下優惠:

- ✓ Free corkage for self-brought in wine or hard liquor (one bottle per table)
每席免收開瓶費一瓶
- ✓ Complimentary 2 car parking spaces
免費泊車位兩個

Booking of 120 persons or above to enjoy the following additional privileges:

凡惠顧 **120 位或以上**，額外可享有以下優惠:

- ✓ Upgraded to the unlimited serve of non-alcoholic welcome fruit punch for 1 hour
席前一小時無限供應雜果賓治
- ✓ Complimentary 4 car parking spaces
免費泊車位四個
- ✓ Complimentary standard hotel backdrop with English wordings
標準禮堂英式掛字



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2024 聖誕及新年自助午餐菜譜 A 2024 Christmas & New Year Lunch Buffet Menu A

Appetiser 冷盤

Assorted Sushi and California Roll 雜錦壽司及加州卷
Smoked Salmon with Condiments 煙三文魚配佐料
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 Chicken, 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 Black Fungus with Black Vinegar 黑醋青瓜木耳
Tuna Nicoise Salad 吞拿魚尼哥斯沙律
Grilled Italian Vegetables with Balsamic Reduction 扒意大利雜菜配黑醋汁

Salad 沙律

Assorted Fresh Garden 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 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 Spicy Tomato Sauce 配檸檬角、咯嗲汁及辣茄汁

Soup 湯

Cream of Forest Mushroom 野菌忌廉湯
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包

Carving 烤肉

Roast Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
傳統烤火雞釀自家製栗子餡, 干邑火雞燒汁, 甘巴利汁



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2024 聖誕及新年自助午餐菜譜 A (續)
2024 Christmas & New Year Lunch Buffet Menu A (Con't)

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 Crab Roe and Egg White 蟹籽蛋白炒香苗
Wok-Fried Seasonal Vegetables with Supreme Oyster Sauce 蠔皇炒時蔬
Braised Red Cabbages, Glazed Chestnuts, Brussels Sprouts 燴紅椰菜、蜜餞栗子、炒椰菜仔

Dessert 甜品

Christmas Log Cake 聖誕樹頭蛋糕
Christmas Stollen 聖誕果子餅
Christmas Festive Mince Pie 聖誕免治批
Assorted Christmas Cookies 雜錦聖誕曲奇餅
Sweet Candied Fruits Tart on Vanilla Crust 鮮果撻
American Cheese Cake 美式芝士餅
Panna Cotta 意大利奶凍
Fresh Fruit Platter 鮮果拼盤
Häagen-Dazs Ice-cream Cups Häagen-Dazs 雪糕杯

Coffee or Tea 咖啡或茶

HK\$598 per person 每位

Price is subject to 10% service charge. 以上價格須另加一服務費

The above menu is based on a minimum of 60 persons over a 2-hour period. 此菜單只適用於最少 60 位賓客，供應時間為兩小時。

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2024 聖誕及新年自助午餐菜譜 B 2024 Christmas & New Year Lunch Buffet Menu B

Appetiser 冷盤

Assorted Sashimi, Sushi and California roll 雜錦刺身, 壽司及加洲卷
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, Strawberry 鮮果海鮮沙律
Squid Ink Pasta Salad with Spring Onion and Miso Dressing 青蔥墨魚麵沙律, 味噌醬
Assorted Fresh Garden Leaves 新鮮田園沙律菜
Spicy Pomelo Salad with Chicken and Fresh Coriander 香辣柚子雞沙律
Tomato and Buffalo Mozzarella with Fresh Basil 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

Salad 沙律

Assorted Fresh Garden 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 冰鎮海鮮

Fresh Prawns, Canadian Crab Legs, Ocean clams and Sea Whelks 鮮蝦、加拿大蟹腳、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 Velouté with White Truffle Oil 松露南瓜忌廉湯
Freshly Baked Assorted Bread Roll 新鮮烘焙麵包

Carving 烤肉

Roast U.S. beef Sirloin with Black Pepper Sauce
燒原條美國西冷伴黑椒汁



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2024 聖誕及新年自助午餐菜譜 B (續)
2024 Christmas & New Year Lunch Buffet Menu B (Con't)

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 Ball with Sweet Chilli Sauce 炸黃金蝦丸伴辣甜醬
Beef Short Rib Bulgogi 韓式牛仔骨
Grilled Lamb Chops with Thyme Jus 燒羊扒伴香草燒汁
Stir-Fried Mixed Seafood with Celery 西芹炒雜海鮮
Fried Rice with Yunnan Ham and Sakura Shrimp 櫻花蝦雲腿炒香苗
Braised E-fu Noodles with Mushroom and Oyster Sauce 蠔皇草菇炆伊麵
Oven Baked New Potatoes with Herbs, Sea Salt and Olive Oil 香草欖油焗新薯
Sautéed Seasonal Vegetables 清炒時菜
Braised Red Cabbages, Glazed Chestnuts, Brussels Sprouts 燴紅椰菜、蜜餞栗子、炒椰菜仔

Dessert 甜品

Christmas Pudding with Brandy Sauce 聖誕布甸伴白蘭地汁
Christmas Log Cake 聖誕樹頭蛋糕
Assorted Christmas Cookies 雜錦聖誕曲奇餅
Blueberry Cheese Cake 藍莓芝士蛋糕
Chocolate Mud Cake 朱古力蛋糕
Apple Crumble 焗蘋果金寶
Coffee Creme Caramel Custard 咖啡焦糖布甸
Fresh Fruit Platter 鮮果拼盤
Häagen-Dazs Ice-cream Cups Häagen-Dazs 雪糕杯

Coffee or Tea 咖啡或茶

HK\$698 per person 每位

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2024 聖誕及新年自助晚餐菜譜 A 2024 Christmas & New Year Dinner Buffet Menu A

Appetiser 冷盤

Assorted Sushi and Sashimi 雜錦壽司及刺身
Japanese Soba Noodles 日式冷麵
Smoked Salmon with Condiments 煙三文魚及配料
Grilled Mediterranean Vegetables and Roast Bell Peppers 扒地中海雜菜伴燒甜椒
Seared Yellow Fin Tuna Tataki with Cucumber and Grapefruit 輕煎黃鰭吞拿魚配青瓜及西柚
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
Swiss Sausage and Cheese Salad 瑞士腸芝士沙律
Orange and Fennel Salad with Salami 意大利沙樂美腸, 茴香鮮橙沙律
Thai Style Beef Salad with Onion and Tomatoes 泰式牛肉沙律

Salad 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 冰鎮海鮮

Canadian Crab Legs, Fresh Prawns and New Zealand Mussels
Served with Lemons, Cocktail Sauce and Red Wine Shallot
加拿大蟹腳、鮮蝦及紐西蘭青口配檸檬角、咯嗲汁及乾蔥紅酒醋汁

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 新鮮烘焙麵包

Carving 烤肉

Roast Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
傳統烤火雞釀自家製栗子餡, 干邑燒汁, 甘巴利汁
Honey-glazed Gammon Ham with Pineapple and Barbecued Sauce
燒蜜糖火腿配菠蘿及燒烤汁

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2024 聖誕及新年自助晚餐菜譜 A (續)
2024 Christmas & New Year Dinner Buffet Menu A (Con't)

Hot Dish 熱盤

Roast Lamb Racks "Provençal style" 普羅旺斯燒羊架
Stir-Fried Beef Cube with Cashew Nut and Black Pepper 腰果黑椒牛柳粒
Wok-Fried Garoupa with Broccoli, Chinese Fungus and Bell Peppers 雲耳西蘭花炒班球
Breaded Chicken Scallopini with Lemon Capers Sauce 意式炸雞薄片、檸檬水瓜柳汁
Gratinated Assorted Seafood with Cheese Sauce 芝士白汁焗海鮮
Deep-Fried Crab Claws with Sweet Chilli Sauce 炸蟹鉗配甜辣汁
Chicken Makhani 印式咖喱雞
Indian Basmati Rice 印式檸檬香苗
Lyonnaised Potato 香草洋蔥炒薯仔
Sautéed Seasonal Vegetables 清炒時菜
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

Christmas pudding with Brandy Sauce 聖誕布甸伴白蘭地汁
Christmas Yule log cake 聖誕樹頭蛋糕
Christmas stollen 聖誕果子餅
Marble Cheese Cake 雲石芝士餅
Cranberry walnut tart 合桃紅莓撻
Festive Mince Pie 聖誕免治批
Christmas Cupcake Tower 聖誕紙杯蛋糕塔
Pumpkin mousse cake 南瓜慕絲蛋糕
Bailey Panna Cotta 百利甜酒奶凍
Fresh fruit platter 鮮果拼盤
Häagen-Dazs ice-cream cups Häagen-Dazs 雪糕杯

Coffee or Tea 咖啡或茶

HK\$788 per person 每位

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Appetiser 冷盤

Assorted Sushi and Sashimi 雜錦刺身及壽司
Italian Air-Dried Meat and Cold Cut Platter with Pickle 精選凍肉拼盤
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
24-Month Serrano Ham and Sweet Melon 24 個月西班牙風乾火腿配蜜瓜
Spicy Salmon Tartar with Avocado 香辣牛油果三文魚他他
Soba with Scallop and Salmon Roe 日式蕎麥冷麵配帶子及三文魚籽
Homemade Duck Liver Terrine with Port Wine Aspic 秘製鴨肝砵酒凍批
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 and Roasted Bell Peppers 扒地中海雜菜伴燒甜椒

Salad 沙律

Mixed Garden Greens Salad, Cherry Tomato and Sweet Worn 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 冰鎮海鮮

Canadian Crab Legs, Fresh Prawns, New Zealand Mussels, Ocean Clams and Sea Whelk
Served with Lemons, Cocktail Sauce and Red Wine Shallot
新鮮凍蟹、鮮蝦、紐西蘭青口、翡翠螺、大蜆配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Soup 湯

Lobster and Crab Meat Bisque 龍蝦蟹肉濃湯
Freshly baked Assorted Bread Roll 新鮮烘焙麵包

Carving 烤肉

Roast Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
傳統烤火雞釀自家製栗子餡, 干邑燒汁, 甘巴利汁
Roast Angus Beef Prime Ribs with Port Wine Sauce
燒安格斯頂級牛肋扒伴砵酒汁



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2024 聖誕及新年自助晚餐菜譜 B (續)
2024 Christmas & New Year Dinner Buffet Menu B (Con't)

Hot Dish 熱盤

- Baked Boston Lobster Thermidor (To be served – half piece per person)
芝士焗開邊波士頓龍蝦 (每位半份-位上)
- Pan-Fried Halibut Fillets with Truffle Cream Sauce 香煎比目魚魚柳伴黑松露忌廉汁
Roast Lamb Racks with Mustard Sauce 烤羊架伴芥末醬
- Wok-Fried Beef cubes with Wild Mushrooms and garlic chips 蒜片野菌牛肉粒
Deep-Fried Crispy Chicken 金牌脆皮燒雞
Thai Style Roasted Pork Neck 泰式燒豬頸肉
- Wok-fried Seafood and Jade Melon with XO Sauce XO 醬翠肉瓜炒海鮮
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

- Christmas Pudding with Brandy Sauce 聖誕布甸伴白蘭地汁
Christmas Log Cake 聖誕樹頭蛋糕
Christmas Stollen 聖誕果子餅
- Christmas Fruit Cake and Brandy Custard 鮮果白蘭他吉士蛋糕
Pumpkin and Almond Tart 南瓜杏仁撻
Assorted Christmas Cookies 雜錦聖誕曲奇餅
Black Forest Gateau 黑森林蛋糕
Blueberry cheese cake 藍莓芝士蛋糕
Mango Pudding 芒果布甸
Fresh Fruit Platter 鮮果拼盤
- Selections of Häagen-Dazs Ice-cream cups Häagen-Dazs 雪糕杯

Coffee or Tea 咖啡或茶

HK\$888 per person 每位

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Valid until 15 January 2025. 菜譜適用至 2025 年 1 月 15 日
Royal Pacific Hotel reserves the right to alter the above menu items due to unforeseeable market price fluctuations and availability.
皇家太平洋酒店保留修改以上菜單價格及項目之權利

For enquiries, please contact catering team of Royal Pacific Hotel 查詢詳情請致電皇家太平洋酒店宴會部
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