



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 12 December 2024 早鳥優惠: 於 2024 年 12 月 12 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

Booking for minimum 60 persons. 菜單只適用於最少 60 位賓客

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
- ✓ 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
- ✓ Complimentary standard hotel backdrop with English wordings  
標準禮堂英式掛字

**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



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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。

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

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皇家太平洋酒店保留修改以上菜單價格及項目之權利

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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, 壽司及加州卷  
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  
Sauteed 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**

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

Price is subject to 10% service charge. 以上價格須另加一服務費  
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## 2024 聖誕及新年自助晚餐菜譜 B 2024 Christmas & New Year Dinner Buffet Menu B

### 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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The above menu is based on a minimum of 60 persons over a 2.5-hour period. 此菜單只適用於最少 60 位賓客，供應時間為兩小時三十分  
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

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