



ROYAL PACIFIC
HOTEL

2025-2026 聖誕及新年派對套餐

2025-2026 Christmas and New Year Celebration Package

Early Bird Discount: Enjoy 10% off for bookings made on or before 12 December 2025.

早鳥優惠: 於 2025 年 12 月 12 日或之前預訂可享 9 折優惠

套餐優惠 Package Privileges	60 人或以上 60 pax or above	120 人或以上 120 pax or above	180 人或以上 180 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-meal 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			

- Above prices are subject to 10% service charge. 以上價錢另收加一服務費
- Valid until 18 January 2026. 菜譜適用至 2026 年 1 月 18 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



ROYAL PACIFIC
HOTEL

2025-2026 聖誕及新年自助午餐菜譜 A 2025-2026 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

Wild Mushroom Cream Soup 野菌忌廉湯
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包及牛油

Carving 烤肉

Roasted Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
傳統烤火雞配自家製釀栗子餡、干邑火雞燒汁及甘巴利汁



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2025-2026 聖誕及新年自助午餐菜譜 A (續) 2025-2026 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
Sauteed Fresh Prawns with Broccoli 錦繡富貴蝦球
Deep-fried Chicken Fillet with Sweet Lemon Sauce 西檸香脆炸雞
Fried Rice with Crab Roe and Egg White 蟹籽蛋白炒香苗
Wok-fried Seasonal Vegetables 清炒時蔬
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\$638 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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ROYAL PACIFIC
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2025-2026 聖誕及新年自助午餐菜譜 B 2025-2026 Christmas & New Year Lunch Buffet Menu B

Appetiser 冷盤

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 Platter 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 青蔥意粉沙律配味噌醬
Spicy Pomelo Salad with Chicken 泰式柚子沙律
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, Snow Crab Legs, Ocean Clams and Sea Whelks 鮮蝦、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 Truffle 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 Beef Sirloin with Black Pepper Sauce 燒原條西冷伴黑椒汁
Roasted Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
傳統烤火雞配自家製釀栗子餡、干邑火雞燒汁及甘巴利汁

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2025-2026 聖誕及新年自助午餐菜譜 B (續) 2025-2026 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 炸蝦丸配甜辣汁
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 Sliced 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 蠔皇什菌炆伊麵
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\$738 per person 每位

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2025-2026 聖誕及新年自助晚餐菜譜 A 2025-2026 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 Roasted 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 Mushroom 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 Swiss 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

Snow Crab Legs, Fresh Prawns, New Zealand Mussels and Sea Whelk
蟹腳、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

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 Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
傳統烤火雞配自家製釀栗子餡、干邑火雞燒汁及甘巴利汁
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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Hot Dish 熱盤

Roasted Lamb Chop "Provencal Style" 普羅旺斯燒羊扒
Stir-fried Beef Cube with Assorted Mushrooms 珍菌牛柳粒
Wok-fried Sliced Chicken with Broccoli 西蘭花炒雞柳
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 Minced Shrimp Ball with Sweet Chilli Sauce 炸蝦丸配甜辣汁
Chicken Makhani 印式咖喱雞
Indian Basmati Rice 印度香米飯
Lyonnais 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
Baileys 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\$838 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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2025-2026 聖誕及新年自助晚餐菜譜 B 2025-2026 Christmas & New Year Dinner Buffet Menu B

Appetiser 冷盤

Assorted Sushi and Sashimi 雜錦刺身及壽司
Air-dried Meat and Cold Cut Platter 精選凍肉拼盤
Smoked Salmon with Dill and Honey-Mustard Sauce 刁草醃煙三文魚配芥菜蜜糖汁
Sautéed Wild Mushroom 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
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
Housemade Duck Liver Terrine 秘製鴨肝批
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

Snow Crab Legs, Fresh Prawns, New Zealand Mussels, Clams and Sea Whelk
新鮮凍蟹、鮮蝦、紐西蘭青口、蜆及翡翠螺
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

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 Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
傳統烤火雞配自家製釀栗子餡、干邑火雞燒汁及甘巴利汁
Roasted Angus Beef Prime Ribs with Port Wine Sauce 燒安格斯頂級牛肋扒伴碎酒汁



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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
Roasted Lamb Chops with Mustard Sauce 烤羊扒伴芥末醬
Stir-fried Beef Cube with Assorted Mushrooms 珍菌牛柳粒
Deep-fried Crispy Chicken 金牌脆皮炸子雞
Thai Style Roasted Pork Neck 泰式燒豬頸肉
Wok-fried Seafood and Broccoli with XO Sauce XO 醬西蘭花炒海鮮
Fried Rice with Shredded Conpoy and Egg White 瑤柱蛋白炒香苗
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\$938 per person 每位

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