



# ROYAL PACIFIC



# 2025 謝師晚宴專享優惠

### 2025 GRADUATION DINNER PRIVILEGES

GRADUATION PRIVILEGES 謝師宴專享優惠	5 tables / 50 persons or above 五席 / 50 人 或以上	9 tables / 100 persons or above 九席 / 100 人 或以上
A glass of welcome fruit punch per person 迎賓雜果賓治每位乙杯	\$	<b>(A)</b>
Unlimited servings of chilled orange juice and soft drinks for 3 hours 三小時無限暢飲果汁及汽水	\$	\$
Complimentary fresh fruit cream cake 奉送鮮忌廉蛋糕	3 lbs 磅	6 lbs 磅
Exquisite silk floral centerpiece for each dining table and reception table 全場席上及迎賓桌絲花擺設	জ	<b>S</b>
Table linen and seat covers for all chairs 全場華麗桌布及椅套	জ	<b>জ</b>
Complimentary use of audio-visual equipment 免費使用影音設備	জ	\$
Complimentary use of raffle drum and background music 免費使用抽獎箱和背景音樂	জ	\$
Standard hotel backdrop with English wordings 標準禮堂背板及英文掛字	\$	\$
Invitation cards (printing excluded) 精美請柬(不包括印刷)	20 sets 套	40 sets 套
Free of charge for Principal and Vice Principal 校長及副校長免費	জ	<b>S</b>
Free use of hotel Wi-Fi 無線上網	\$	\$
Complimentary car parking spaces during the event 免費泊車位於宴會期間使用	2 Cars 部	3 Cars 部

- The above privileges are subject to change without prior notice. 以上優惠如有更改,恕不另行通知。 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 privileges. 皇家太平洋酒店保留修改以上專享優惠項目之權利。
- All products, services, privileges and information related to the offers are directly sold and applied to customers by the respective merchants who are solely responsible for all related obligations and liabilities.

所有商戶優惠內之貨品、服務及資訊均由有關商戶直接售賣及提供給客戶,有關責任及義務亦由該有關商戶全權負責。

14.1.25



# 2025 Graduation Dinner Buffet (A) 2025 謝師宴晚餐菜譜 (A)

# Appetiser 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 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

#### Salad 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 Soup 野菌忌廉湯 Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包

### Hot Dish 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 Sauce 烤羊架配芥末
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 Seafood and Crab Roe 蟹籽海鮮炒香苗
Braised E-fu Noodles with Mushroom and Shrimp Roe 蝦籽什菌炆伊麵
Braised Straw Mushrooms with Baby Cabbage 鮮菇扒津白



# 2025 Graduation Dinner Buffet (A) 2025 謝師宴晚餐菜譜 (A)

(Cont'd)

### Carving 燒肉類

Roast US Beef Striploin served with Red Wine Sauce 烤美國西冷牛排伴紅酒汁

### Dessert 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

# HK\$598 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

- The above prices are subject to 10% service charge 以上價格需另收加一服務費
- For Minimum of 50 persons 適用於 50 位或以上

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  ❖ The above prices are valid for banquet to be held on or before 31 August 2026
  以上專享價格適用於 2026 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 dinner banquet 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 為客人的健康等。如果我们可以使用的证明,如果你们可以使用的证明。如果你们可以使用的证明,我们可以使用的证明。
- 為各人的健康者思,如圖下或共他負各對江門沒物有過數及應,明典女員召未四序卿的
  ◆The above privileges and prices are subject to change without prior notice
  以上專享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 menu items due to market price fluctuations and availability
  由於價格變動及貨源供應關係,皇家太平洋酒店保留修改以上價格及餐單之權利



# 2025 Graduation Dinner Buffet (B) 2025 謝師宴晚餐菜譜 (B)

# Appetiser 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 冰鎮海鮮

Fresh Prawns, New Zealand Mussels, Sea Whelks 紐西蘭青口、翡翠螺, 鮮蝦 served with Lemon, Cocktail Sauce and Red Wine Shallot 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

#### Salad 沙律

Beet Root 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

Thousand Island, French, Balsamic Vinaigrette 千島汁、法汁、黑醋汁

#### Soup 湯

Lobster Bisque with Cognac 干邑龍蝦湯 Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包

#### Hot Dish 熱盤

Sauteed Cuttlefish Fillet and Prawns with Celery 脆芹蝦仁炒花枝片 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 法式紅酒慢煮牛面頻肉 Roast Lamb Racks in "Provencal Style" 法式烤香草羊架

Vegetables Curry "Indian Style" 印度素菜咖喱

Fried Red Brown Rice with Golden Corn and Pine Nuts 金票崧子仁糙米炒香苗 Lyonnaise Potato 洋蔥炒薯

Carrot Vichy, Sauteed Kenya Bean and Braised Baby Corn 炒甘筍、法邊豆及粟米仔



# 2025 Graduation Dinner Buffet (B) 2025 謝師宴晚餐菜譜 (B)

(Cont'd)

### Carving 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

#### Dessert 甜品

Mango Cheese Cake 香芒芝士蛋糕 Mini Apple Crumble 焗迷你蘋果金寶 Creme Brulee 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

# HK\$698 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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- ◆ The above prices are valid for banquet to be held on or before 31 August 2026 以上專享價格適用於 2026 年 8 月 31 日或之前舉辦的宴會
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- 等 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,如閉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
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- A Royal Pacific Hotel reserves the right to alter the above prices and menu items due to market price fluctuations and availability 由於價格變動及貨源供應關係,皇家太平洋酒店保留修改以上價格及餐單之權利