



ROYAL PACIFIC
HOTEL

2025 歡聚喜慶自助餐 2025 Celebration Buffet Package

Menu 菜譜	歡聚喜慶自助午餐 Celebration Lunch Buffet Menu	歡聚喜慶自助晚餐 Celebration Dinner Buffet Menu
Price 價錢	每位港幣 558 起 from HK\$558 per person	每位港幣 688 起 from HK\$ 688 per person

Benefits 優惠:

- Unlimited serving of chilled orange juice, soft drinks and selected beer for 2-3 hours (Min.50 persons)
席間兩至三小時無限量供應橙汁、汽水及特選啤酒 (50 位起)
- Complimentary Preserved Young Ginger and Red Eggs for hundred days celebration /
Complimentary Longevity Bun for birthday celebration
百日宴每席敬送酸薑紅雞蛋 / 壽宴每席敬送蟠桃獻壽
- Chinese tea and condiments
宴會期間免茶芥費用
- Exquisite centerpiece for each dining table
全場桌上精緻擺設
- Complimentary use of audio-visual equipment
免費使用影音設備
- Mahjong entertainment
麻雀耍樂
- Free corkage for self-brought in wine or hard liquor (one bottle per table)
每席免收開瓶費 (一瓶)

Additional Benefits for 50 persons or above 惠顧 50 位或以上額外優惠:

- Complimentary standard hotel backdrop with English wordings
標準禮堂英式掛字
- Complimentary welcome fruit punch (1 hour)
迎賓飲品 (1 小時)
- Complimentary car parking spaces (subject to availability)
免費泊車服務 (車位需視乎供應情況而定)

❖ The above prices are subject to 10% service charge.
以上價目需另收加一服務費。

❖ The above privileges and prices are valid for dinner banquet to be held on or before 31 December 2025.
以上優惠及價目適用於 2025 年 12 月 31 日或之前舉辦的晚宴宴會。

❖ Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability.
皇家太平洋酒店保留修改以上價格及項目之權利。



ROYAL PACIFIC
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2025 西式自助午餐菜譜 A 2025 Celebration Lunch Buffet Menu A

Appetiser 冷盤

Smoked Salmon with Traditional Garnish 煙三文魚及配料
Assorted Sashimi and Sushi with Pickled Ginger 雜錦刺身及壽司
Parma Ham with Sweet Melon 意大利巴馬火腿配蜜瓜
Grilled Mediterranean Vegetables with Pesto 香草扒地中海雜菜
Marinated Cucumber and Brown Fungus with Black Vinegar 黑醋青瓜木耳
Cobb Salad 雜菜牛油果雞肉沙律
Grilled Prawns and Citrus Salad "Thai Style" 泰式扒大蝦柚子沙律
Tomato Salad with Sesame Dressing 鮮茄沙律伴日式胡麻醬

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, New Zealand Mussels, Sea Whelks Served with Lemon,
Cocktail Sauce and Red Wine Shallot
鮮蝦、紐西蘭青口、翡翠螺配檸檬角、咯嗲汁及乾蔥紅酒醋

Soup 湯

Cream of Carrot 甘筍忌廉湯
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包

Hot Dish 熱盤

Pan-Fried Sole Fillet Piccata with Tomato Coulis 香煎意式龍脷柳伴蕃茄醬
Gratinated Assorted Seafood with Cheese Sauce 芝士白汁焗海鮮
Slow-Cook Premium Beef Cheek in Burgundy Sauce 法式紅酒慢煮牛面頰肉
Wok-Fried Squids and Honey Beans with XO Sauce XO 醬炒鮮魷蜜糖豆
Roast Stuffed Kurobuta Pork Loin with Prunes Gravy 燒黑豚豬柳釀西梅伴燒汁
Indian Chicken Tikka 印式烤雞
Braised E-fu Noodles with Straw Mushrooms 干燒伊麵
Fried Rice with Diced Chicken and Vegetables 雜菜雞粒炒香苗
Sautéed Seasonal Vegetables 清炒時菜



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2025 西式自助午餐菜譜 A (續)
2025 Celebration Lunch Buffet Menu A (Cont'd)

Dessert 甜品

Mango Pudding 香芒布甸
Mini Egg Tart 迷你蛋撻
Black and White Forest Cake 黑白森林蛋糕
New York Cheese Cake 美式芝士蛋糕
Marble Cheese Cake 大理石芝士蛋糕
Dark Chocolate Mousse 特濃朱古力慕絲
Sweetened Sago Cream with Mango and Pomelo 楊枝甘露
Fresh Fruit Platter 鮮果拼盤

Coffee or Tea 咖啡或茶

HK\$558 per person 每位

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beer for 2 hours

包括2小時無限量供應橙汁、汽水及特選啤酒

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 50 persons over a 2-hour period. 此菜單只適用於最少 50 位賓客，供應時間為兩小時。

Valid until 31 December 2025. 菜譜適用至 2025 年 12 月 31 日

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2025 西式自助午餐菜譜 B 2025 Celebration Lunch Buffet Menu B

Appetiser 冷盤

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
Smoked Salmon with Dill 刁草煙三文魚
Marinated Eggplants and Zucchini with Pesto Sauce 香草扒茄子及青瓜
Parma Ham with Sweet Melon 意大利巴馬火腿配蜜瓜
Prawns and Fresh Fruit Salad 鮮果大蝦沙律
Baby Cuttlefish Salad with Bean Sprouts 迷你墨魚沙律

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, New Zealand Mussels, Sea Whelks
Served with Lemon, Cocktail Sauce and Red Wine Shallot
鮮蝦、紐西蘭青口、翡翠螺
配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Soup 湯

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

Carving 烤肉

Oven-Roast U.S. Angus Beef Striploin with Black Pepper Sauce
烤美國安格斯燒牛西冷扒伴黑椒汁



ROYAL PACIFIC
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2025 西式自助午餐菜譜 B (續)

2025 Western Lunch Buffet Menu B (Cont'd)

Hot Dish 熱盤

- Pan-Fried Sea Bass Fillets with Dill Cream Sauce 香煎鱸魚柳伴刁草忌廉汁
Grilled Lamb Chops with Green Pepper Corn Sauce 燒羊扒伴青胡椒汁
Wok-Fried Shrimps and Scallops and Celery with Cashew Nuts 西芹腰果炒帶子蝦仁
Deep-Fried Chicken with Prawn Crackers 炸子雞配蝦片
Roast Stuffed Kurobuta Pork Loin with Prunes and Mustard Gravy
燒黑豚豬柳釀西梅伴芥末燒汁
Fettuccine with Chorizo and Spicy Tomato Sauce 西班牙辣肉腸茄醬寬條麵
Gratinated Pumpkin Potato 南瓜焗薯
Fried Rice with Shredded Conpoy, Egg White and Vegetables 瑤柱蛋白雜菜炒香苗
Sautéed Kenya Bean, Glazed Carrots and Stuffed Tomato with Ratatouille
炒法邊豆、甘筍、雜菜釀番茄

Dessert 甜品

- Tiramisu 意大利芝士餅
Creme Brulee 法式焦糖燉蛋
Baked Apple Pie 焗蘋果批
Dark Chocolate Raspberry Tart 特濃朱古力紅桑子撻
Green Tea Panna Cotta 綠茶意大利奶凍
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及配料

Coffee or Tea 咖啡或茶

HK\$658 per person 每位

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beer for 2 hours

包括2小時無限量供應橙汁、汽水及特選啤酒

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 50 persons over a 2-hour period. 此菜單只適用於最少 50 位賓客，供應時間為兩小時。

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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

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 西式自助晚餐菜譜 A
2025 Celebration Dinner Buffet Menu A

Appetiser 冷盤

Smoked Salmon with Traditional Garnish 煙三文魚及配料
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
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 Sashimi, Sushi 雜錦刺身、壽司
Marinated Mini Octopus and Sea Whelk 日式迷你八爪魚及螺肉

Salad 沙律

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

Seafood 冰鎮海鮮

Fresh Prawns, New Zealand Mussels, Sea Whelks Served
with Lemon, Cocktail Sauce and red Wine Shallot
鮮蝦、紐西蘭青口、翡翠螺
配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Soup 湯

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

Carving 烤肉

Roasted US Beef Striploin Served with Red Wine Sauce
烤澳洲穀飼西冷牛扒伴紅酒汁



ROYAL PACIFIC
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2025 西式自助晚餐菜譜 A (續)
2025 Celebration Dinner Buffet Menu A (Cont'd)

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 烤羊架配芥末汁
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 蝦籽什菌伊麵
Braised Straw Mushrooms with Baby Cabbage 鮮菇扒津白

Dessert 甜品

Marble Cheese Cake 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\$688 per person 每位

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beer for 3 hours
包括 3 小時無限量供應橙汁、汽水及特選啤酒

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 50 persons over a 2.5-hour period.

此菜單只適用於最少 50 位賓客，供應時間為 2.5 小時。

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2025 西式自助晚餐菜譜 B 2025 Celebration Dinner Buffet Menu 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
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
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

Salad 沙律

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

Seafood 冰鎮海鮮

Fresh Prawns, New Zealand Mussels, Sea Whelks
Served with Lemon, Cocktail Sauce and Red Wine Shallot
鮮蝦、紐西蘭青口、翡翠螺 配檸檬角、咯嗲汁及乾蔥紅酒醋汁

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

Carving 烤肉

Roasted U.S. Angus Rib-eye with Red Wine Sauce
烤美國安格斯肉眼扒伴紅酒汁



ROYAL PACIFIC
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2025 西式自助晚餐菜譜 B (續) 2025 Celebration Dinner Buffet Menu B (Cont'd)

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 法式紅酒慢煮牛面頰肉
Roasted Lamb Racks 法式烤香草羊架
Indian Vegetables Curry 印度素菜咖喱
Fried Rice Red Brown Rice with Golden Corn and One Nuts 金粟崧子仁糙米炒香苗
Lyonnais Potato 洋蔥炒薯
Carrot Vichy, Sauteed Kenya Bean and Braised Baby Corn 炒甘筍、法邊豆及粟米仔

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 精美鮮果碟
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\$788 per person 每位

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beer for 3 hours
包括 3 小時無限量供應橙汁、汽水及特選啤酒

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