



ROYAL PACIFIC
HOTEL

Mid-Autumn Festival Reunion Dinner Menu

中秋節嚐味·團圓晚宴菜譜

三小碟

(陳醋雲耳、酥炸腐皮卷、麻醬雞絲粉皮)

Black Fungus Marinated with Black Vinegar, Deep-fried Bean Curd Sheets Roll with Mushrooms, Shredded Chicken & Green Bean Jelly with Sesame Sauce

碧綠金銀帶子

Deep-fried and Sauteed Scallops with Seasonal Greens

芝士百花炸蟹鉗

Deep-fried Crab Claws Stuffed with Minced Shrimp and Cheese

燕窩竹笙燉菜膽

Braised Birds Nest Broth with Bamboo Fungus and Vegetables

蠔皇花菇扣鮑魚

Braised Whole Abalone and Chinese Black Mushrooms in Abalone Sauce

瑤柱扒鴛鴦蔬

Braised Whole Abalone with Chinese Black Mushrooms in Oyster Sauce

碧綠油泡龍躉球

Sauteed Garoupa Fillet with Vegetables

陳皮脆皮雞

Baked Crispy Chicken with Tangerine Peel

鮮蝦荷葉飯

Steamed Rice Wrapped with Lotus Leaf with Shrimps, Shredded Conpoy, and Diced Duck

紅豆沙湯圓

Sweetened Red Bean Soup with Glutinous Dumplings

鮮果拼盤

Seasonal Fruit Platter

Original Price 原價每位港幣\$568 per person

Special Price 優惠價每位港幣\$468 per person

(兩位起 Minimum 2 persons per booking)

每位另加港幣 HK\$50 可享無限飲橙汁、汽水及特選啤酒

Unlimited serving of chilled orange juice, soft drinks and selected beer for an additional HK\$50 per person

- ❖ The above prices are subject to 10% service charge
以上價格需另收加一服務費
- ❖ The above menu is only applicable to the dinner to be held on 17 September 2024
菜譜適用於 2024 年 9 月 17 日舉行之晚宴
- ❖ 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，如閣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
- ❖ Royal Pacific Hotel reserves the right to alter the above prices and items due to market price fluctuations and availability
由於價格變動及資源供應關係，皇家太平洋酒店保留修改以上價格及項目之權利

For enquiries and reservations, please contact our Catering Sales Team of Royal Pacific Hotel

如欲查詢或預訂，歡迎與皇家太平洋酒店宴會營業團隊聯絡

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