



ROYAL PACIFIC
HOTEL

Menu I

鮮蟹肉焗釀蟹蓋

Baked Crab Shell Stuffed with Fresh Crab Meat

姬松茸螺頭燉鮮雞

Double-boiled Chicken Soup with Dried Conchs and Agaricus Mushrooms

花菇扣原隻鮑魚

Braised Whole Abalone with Black Mushrooms in Oyster Sauce

露筍帶子珊瑚蚌

Sautéed Scallops and Coral Mussels with Asparagus

珍菌蒜片牛柳粒

Diced Beef with Assorted Mushrooms and Sliced Garlic

窩貼棠菜餅

Deep-fried Minced Shrimps with Shanghai White Cabbage

濃湯竹笙杞子時蔬

Poached Vegetables with Bamboo Pith and Wolfberries in Supreme Soup

瑤柱蛋白炒飯

Fried Rice with Dried Conpoy and Egg White

香滑合桃露

Sweetened Walnut Cream

每位港幣 \$528 (最少兩位用)

HK\$528 per person (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 11 or 12 May 2024
菜譜適用於 2024 年 5 月 11 或 12 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

Tel 電話: (852) 2738 2236 E-mail 電郵: catering@royalpacific.com.hk

China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon, Hong Kong 香港九龍尖沙咀廣東道 33 號中港城



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Menu II

三小碟

(煙燻素鵝卷/川香辣藕片/蔥油海蜇頭)

Appetizers

(Smoked Bean Curd Skin Roll/Lotus Root Slices with Sichuan Spicy Sauce/Jelly Fish with Spring Onion Flavoured Oil)

金黃焗釀響螺

Baked Sea Conch Stuffed with Diced Chicken, Onion and Mushroom

碧綠玉掌扣鮮鮑

Braised Whole Abalone with Goose Palm and Vegetable in Oyster Sauce

上湯海鮮燕窩羹

Braised Bird Nest with Assorted Seafood

黑醋小排骨

Deep-fried Spare-ribs in Chinkiang Vinegar

金湯酸菜魚

Poached Fish Fillet with Pickled Vegetables in Supreme Soup

羊肚菌炒菜苗

Sautéed Morel Mushrooms with Baby Kale

珍珠荷葉飯

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

蓮蓉西米焗布甸

Baked Lotus Seed Paste Pudding with Sago

每位港幣 \$628 (最少兩位用)

HK\$628 per person (Minimum 2 persons per booking)

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