ROYAL PACIFIC
HOTEL
皇家太平洋酒店

STANDARD MENU FOR QUARANTINE STAY
(EFFECTIVE FROM 1 JUNE 2022)
檢疫住宿計劃標準餐單(2022年6月1日起生效)

Breakfast 早餐

Day 星期	Asian 中式	Western 西式	Hong Kong Vegetarian 港式素菜	Western Vegetarian 西式素菜
Mon 一	Congee with Chicken and Shiitake Mushroom, Twisted Scallion Roll, Stir-fried Cabbage and Carrot 冬菇滑雞粥配蔥花卷及椰菜炒甘荀絲	Spinach, Mushroom and Cheese Egg Muffin, Numberger Sausage, Streaky Bacon with Roasted Potatoes and Snap Peas 菠菜蘑菇芝士蛋餅配紐倫堡腸、煙肉、燒薯粒及蜜豆	❄ Continental Breakfast - Strawberry Cream Cheese Crepe, Seasonal Fresh Fruit, Mixed Fruit Compote, Cinnamon Apple and Quinoa Porridge 士多啤梨法式班戟配鮮果、糖煮水果及玉桂蘋果藜麥粥	Spinach, Mushroom and Cheese Egg Muffin, Spices-caramelized Baby Carrot, Stewed Cherry Tomatoes, Roasted Potatoes and Snap Peas 菠菜蘑菇芝士蛋餅配香草焦糖甘筍仔、車厘茄、燒薯粒及蜜豆
Tue 二	Barbecued Pork Rice Dumpling, Dim Sum, Chinese Tea Egg, Sesame Marinated Celtuce 叉燒飯糰配點心、茶葉蛋及麻香萵筍	Mushroom Omelette, Chicken Chipolata, Hash Brown, Boston Bean and Green Soy Beans 蘑菇奄列配雞肉腸、薯餅、波士頓豆及毛豆	Stir-fried Rice Vermicelli with Vegetable and Mushroom, Dim Sum, Chinese Tea Egg, Sesame Marinated Celtuce 冬菇雜菜炒米粉配點心、茶葉蛋及麻香萵筍	❄ Continental Breakfast - Blueberry Chia Seed Pudding with Seasonal Fruits and Cheeses 藍莓奇亞籽配鮮果及芝士
Wed 三	Stir-fried Instant Noodle, Satay Beef, Boiled Egg, Barbecued Pork Bun, Stir-fried Chinese Cabbage with Chili Pepper 沙嗲牛肉公仔麵配烚蛋、叉燒包及紅尖椒炒紹菜	Kale and Tomato Frittata, Veal Sausage, Gammon Ham, Roasted Cauliflower with Sauteed Spinach 羽衣甘藍番茄蛋批配牛仔腸、金門火腿、燒椰菜花及炒波菜	❄ Continental Breakfast - Apple and Banana Bircher Muesli, Sesaonal Fresh Fruit, Breakfast Bakeries 蘋果香蕉瑞士麥片配鮮果及蛋糕	Kale and Tomato Frittata, Zucchini and Corn Fritter, Roasted Cauliflower and Sauteed Spinach 羽衣甘藍番茄蛋批配青意瓜粟米餡餅、燒椰菜花及炒波菜
Thu 四	Pan-fried Rice Roll with Sweet and Spicy Sauce, Whole Wheat Vegetarian Barbecued Pork Bun, Soy Sauce Egg, Stir-fried Chinese Brassica with Baby Corn 甜辣醬煎腸粉配全麥素叉燒包、滷蛋及清炒小棠菜粟米筍	Mushroom Scrambled Egg, Numberger Sausage, Streaky Bacon, Hash Brown with Grilled Asparagus 蘑菇炒蛋配紐倫堡腸、煙肉、薯餅及烤露筍	Pan-fried Rice Flour Roll with Sweet and Spicy Sauce, Whole Wheat Vegetarian Barbecued Pork Bun, Soy Sauce Egg, Stir-fried Chinese Brassica with Baby Corn 甜辣醬煎腸粉配全麥素叉燒包、滷蛋及清炒小棠菜粟米筍	❄ Continental Breakfast - Strawberry Cream Cheese Crepe, Bircher Muesli, Seasonal Fresh Fruit, Banana and Raisin Muffin 士多啤梨法式班戟配瑞士麥片、鮮果及香蕉提子鬆餅
Fri 五	Steamed Glutinous Rice with Chicken, Steamed Rice Roll, Sweet and Spicy Sauce, Stir-fried Cabbage and Carrot 糯米雞配甜辣醬腸粉及椰菜炒甘荀絲	Spanish Omelette (Spanish Tortilla), Chicken Chipolata, Baked Bean, Roasted Potatoes with Snap Peas 西班牙奄列配雞肉腸、茄汁焗豆、燒薯粒及蜜豆	Stir-fried Udon with Vegetarian Barbecued Pork, Dim Sum, Stir-fried Cabbage with Carrot 素叉燒烏冬配點心及椰菜炒甘荀絲	❄ Continental Breakfast - Orange and Prune Muesli, Seasonal Fresh Fruit, Breakfast Bakeries 香橙梅子果麥配鮮果及蛋糕
Sat 六	Hawaii Style Loco Moco 夏威夷漢堡飯	Mediterranean Baked Egg, Veal Sausage, Streaky Bacon, Roasted Tomato and Sauteed Mixed Mushroom 地中海烤蛋配牛仔腸、煙肉、燒番茄及炒雜菇	❄ Continental Breakfast - Apple Oatmeal, Seasonal Fresh Fruit and Chocolate and Banana Muffin 蘋果燕麥粥配鮮果及朱古力香蕉鬆餅	Mediterranean Baked Egg, Roasted Brussel Sprout, Baked Bean, Roasted Tomato and Sauteed Mix Mushroom 地中海烤蛋配椰菜仔、茄汁焗豆、燒番茄及炒雜菇
Sun 日	Rice Porridge - Pumpkin and Shiitake, Korean Mayak Egg, Dim Sum, Korean Marinated Spinach 冬菇南瓜潮州粥配滷蛋、點心及韓式醬菠菜	English Muffin Scrambled Egg, Roasted Cherry Tomatoes and Sauteed Spinach 英式鬆餅炒蛋配燒車厘茄及炒菠菜	Rice Porridge - Pumpkin and Shiitake, Korean Mayak Egg, Dim Sum, Korean Marinated Spinach 冬菇南瓜潮州粥配滷蛋、點心及韓式醬波菜	❄ Continental Breakfast - Blueberry and Sago Cereal, Pancake with Banana Compote, Seasonal Fresh Fruit 藍莓西米麥片配香蕉醬班戟及鮮果

❄ Cold Dishes 冷盤

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Lunch 午餐

Day 星期	Asian 中式	Western 西式	Hong Kong Vegetarian 港式素菜	Western Vegetarian 西式素菜
Mon 一	Sweet and Sour Chicken, Stir-fried Spring Bean with Preserved Olive Leaf, Steamed Rice with Kernel Corn 菠蘿咕嚕雞球配欖菜四季豆及粟米飯	Cider Pork and Apple Stew, Butter Potatoes with Parsley, Green Soy Bean and Corn Succotash 蘋果炆豬肉配蕃茜牛油薯粒及豆煮粟米	Sweet and Sour Plant-based Meatball, Stir-fried Spring Bean with Preserved Olive Leaf, Steamed Rice with Kernel Corn 菠蘿咕嚕素獅子頭配欖菜四季豆及粟米飯	Cider Apple and Mushroom Stew, Butter Potatoes with Parsley, Green Soy Bean and Corn Succotash 蘋果炆蘑菇配蕃茜牛油薯粒及豆煮粟米
Tue 二	Silver Pin Noodle Laksa with Prawn and Fish Balls 鮮蝦魚蛋喇沙銀針粉	Mongolian Lamb Casserole, Chick Pea Stew, Haricot Vert with Spiced Chickpeas 蒙古燉羊肉配雞豆及香草雞豆邊豆	Silver Pin Noodle in Kimchi Tofu Soup 泡菜豆腐湯銀針粉	Mongolian Plant-based Chicken Casserole, Chick Pea Stew, Haricot Vert with Spiced Chickpeas 蒙古燉素雞配雞豆及香草雞豆邊豆
Wed 三	Taiwanese Minced Pork with Crispy Chicken, Stir-fried Cabbage and Carrot, Soy Sauce Egg, Steamed Rice 台式滷肉炸雞配椰菜炒甘荀絲、滷蛋及白飯	Hungarian Beef Goulash, Herbs-roasted Sweet Potatoes, Roasted Parsley Cauliflower 匈牙利牛肉粒配香草燒蕃薯及燒蕃茜椰菜花	Stewed Winter Melon with Mushroom, Stir-fried Cabbage and Carrot, Soy Sauce Egg, Steamed Rice 蠔皇冬瓜炆冬菇配椰菜炒甘荀絲、滷蛋及白飯	Hungarian Plant-based Minced Beef Goulash, Herbs-roasted Sweet Potatoes, Roasted Parsley Cauliflower 匈牙利素免治牛配香草燒蕃薯及燒蕃茜椰菜花
Thu 四	Bulgogi Beef Bibimbap 韓式烤牛肉拌飯	Chicken Picatta, Tomato Concasse Sauce, Marinara Penne, Haricot Vert with Spiced Chickpeas 香煎意式芝士雞配番茄醬尖通粉及香草雞豆邊豆	Minced Plant-based Beef Bulgogi Bibimbap 韓式烤素免治牛肉拌飯	Pan-fried Burdock Steak, Tomato Concasse Sauce, Marinara Penne, Haricot Vert with Spiced Chickpeas 煎牛蒡漢堡扒配茄汁、番茄醬尖通粉及香草雞豆邊
Fri 五	Green Curry Duck, Mixed Vegetables and Steamed Rice 青咖喱鴨配雜菜及白飯	Rosemary-roasted Chicken Thigh, Crispy Potatoes, Spicy Lemon Cauliflower 迷迭香燒雞脾配脆薯及香辣檸檬椰菜花	Green Curry Pineapple, Mixed Vegetables and Steamed Rice 青咖喱菠蘿配雜菜及白飯	Mushroom and Eggplant Lasagne, Crispy Potatoes, Spicy Lemon Cauliflower 蘑菇茄子千層麵配脆薯及香辣檸檬椰菜花
Sat 六	Pork Ribs in Black Vinegar Sauce, Broccoli and Carrot, Vegetable Fried Rice 鎮江骨配西蘭花甘筍及雜菜	Meatballs in Tomato Ragout, Spaghetti with Tomato and Garlic Crumbs, Paprika-roasted Fennel 意式豬肉丸配香蒜番茄意大利麵及紅椒粉烤茴香	Deep-fried Mock Fish Fillet with Corn Sauce, Broccoli and Carrot, Vegetable Fried Rice 粟米汁素魚扒配西蘭花甘筍及雜菜炒飯	Plant-based Meatballs in Spicy Tomato Sauce, Spaghetti with Tomato and Garlic Crumbs, Paprika-roasted Fennel 辣番茄汁素肉丸配香蒜番茄意大利麵及紅椒粉烤茴香
Sun 日	Malaysian Curry Chicken, Stir-fried Spring Bean and Coconut Steamed Rice 馬來咖喱雞配四季豆及椰漿飯	Moroccan Fish Tagine, Spiced Vegetable Pearl Cous Cous, Rattatouille 摩洛哥魚鍋配香辣蔬菜中東米及法式雜菜	Malaysian Curry Vegetable, Stir-fried Spring Bean and Coconut Steamed Rice 馬來咖喱雜菜配四季豆及椰漿飯	Moroccan Vegetable Tagine, Spiced Vegetable Pearl Cous Cous, Ratatouille 摩洛哥蔬菜鍋配香辣蔬菜中東米及法式雜菜

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Dinner 晚餐

Day 星期	Asian 中式	Western 西式	Hong Kong Vegetarian 港式素菜	Western Vegetarian 西式素菜
Mon 一	Teriyaki Chicken Steak, Mixed Capsicum, Onion, Pineapple, White and Red Steamed Rice 照燒汁雞扒配雜椒洋蔥菠蘿及紅米飯	12hrs Braised Beef Cheek, Red Wine Sauce, Lyonnaise Potatoes 12小時慢煮牛頰肉配紅酒汁及洋蔥炒薯	Teriyaki Crispy Plant-based Pork, Mixed Capsicum, Onion, Pineapple, White and Red Steamed Rice 照燒汁素香酥肉配雜椒洋蔥菠蘿及紅米飯	Spaghetti with Plant-based Bolognese, Red Wine Sauce, Lyonnaise Potatoes 素肉醬意粉配紅酒汁及洋蔥炒薯
Tue 二	Wok-fried Beef with Scallion and Capsicum, Baby Chinese Cabbage, Steamed Jade Rice 尖椒蔥爆牛肉配娃娃菜及菜飯	Parmesan Crusted Chicken Breast, White Balsamic Cherry Tomatoes, White Cream Penne, Chili and Herbs-marinated Zucchini 巴馬臣芝士雞胸配白香醋車厘茄、忌廉白汁尖通粉及香草辣椒青意瓜	Stewed NOChicken Spicy Hot Pot, Baby Chinese Cabbage, Steamed Jade Rice 麻辣素雞煲配娃娃菜及菜飯	Cauliflower and Green Pea Arancini, White Balsamic Cherry Tomatoes, White Cream Penne, Chili and Herbs-marinated Zucchini 青豆椰菜花飯丸配白香醋車厘茄、忌廉白汁尖通粉及香草辣椒青意瓜
Wed 三	Pork Bulgogi, Marinated Snow Peas and Tree Fungus, Kimchi Fried Rice 韓式燒烤醬炒豬肉配荷蘭豆木耳及泡菜炒飯	Stewed Pork in Caper and Tomato Sauce, Roasted Gnocchi with Pumpkin, Roasted Parsley Cauliflower 番茄水瓜豆燴豬肉粒配南瓜薯仔丸子及燒蕃茜椰菜花	Seitan Bulgogi, Marinated Snow Peas and Tree Fungus, Kimchi Fried Rice 韓式燒烤醬炒麵筋配荷蘭豆木耳及泡菜炒飯	Leek, Mushroom and Pumpkin Quiche, Tomato Concasse Sauce, Roasted Gnocchi with Pumpkin, Roasted Parsley Cauliflower 大蔥蘑菇南瓜撻配南瓜薯仔丸子及燒蕃茜椰菜花
Thu 四	Three Treasure Rice Bowl (Barbecued Pork, Soy Chicken Wing, Red Sausage) 港式三寶飯(叉燒、雞翼、紅腸)	Creamy Mushroom Chicken Stew, Roasted Gnocchi with Pumpkin, Roasted Mixed Capsicum 忌廉蘑菇燉雞配南瓜薯仔丸子及燒雜椒	Braised Vegetables with Red Fermented Beancurd, Choy Sum, Steamed Rice 南乳炆粗齋配菜心及白飯	Creamy Mushroom Pumpkin Stew, Roasted Gnocchi with Pumpkin, Roasted Mixed Capsicum 忌廉蘑菇燉南瓜配南瓜薯仔丸子及燒雜椒
Fri 五	Tofu with Minced Pork and Preserved Vegetables, Stewed Mushroom with Ginger and Wine, Oatmeal Steamed Rice 梅菜肉鬆豆腐配三杯菇及燕麥飯	Roasted Pork Chops, Dijon Mushroom Sauce, Lyonnaise Potatoes, Rosemary-roasted Apple 燒豬扒配第戎芥末蘑菇醬、洋蔥炒薯及迷迭香烤蘋果	Fried Eggplant and Beancurd in Vegan Spicy Garlic Sauce, Stewed Mushroom with Ginger and Wine, Oatmeal Steamed Rice 素魚香汁茄子豆腐配三杯菇及燕麥飯	Roasted Cauliflower Souffles, Dijon Mushroom Sauce, Lyonnaise Potatoes, Rosemary-roasted Apple 椰菜花梳乎厘配第戎芥末蘑菇醬、洋蔥炒薯及迷迭香烤蘋果
Sat 六	Steamed Pork Patty with Water Chestnut and Mushroom, Shiitake Broth Chinese Brassica, Shallot Noodles in Taiwanese-Style 馬蹄冬菇蒸肉餅配冬菇清湯小棠菜及蔥油擔仔麵	Roasted Chicken Thigh, White Balsamic Cherry Tomatoes, Rosemary Potato Wedges, Haricot Vert with Spiced Chickpeas 燒雞扒配白香醋車厘茄、露絲瑪莉燒薯角及燒香草雞豆邊豆	Red Braised Plant-based Meatball, Shiitake Broth Chinese Brassica, Shallot Noodles in Taiwanese-Style 紅燒素獅子頭配冬菇清湯小棠菜及蔥油擔仔麵	Tofu and Chickpea Burger Steak, White Balsamic Cherry Tomatoes, Rosemary Potato Wedges, Haricot Vert with Spiced Chickpeas 豆腐雞豆漢堡配白香醋車厘茄、露絲瑪莉燒薯角及燒香草雞豆邊豆
Sun 日	Soy-braised Rice Vermicelli with Braised Beef Brisket with Turnip, Shiitake Broth Baby Chinese Cabbage 柱侯蘿蔔炆牛腩滷水米粉配冬菇清湯娃娃菜	Prawn and Mussel Cioppino, Marinara Penne, Vegetable Ratatouille 意式燉青口鮮蝦配番茄醬尖通粉及法式雜菜	Soy-braised Rice Vermicelli with Braised Mock Meatball in Enoki and Beancurd Stick, Shiitake Broth Baby Chinese Cabbage 金菇枝竹燴素丸滷水米粉配冬菇清湯娃娃菜	Crockpot Moroccan Chickpea Stew, Marinara Penne, Vegetable Ratatouille 摩洛哥雞豆燉鍋配番茄醬尖通粉及法式雜菜