



CHRISTMAS PARTY WITH US

Host a memorable Christmas party with our festive dining menus in Royal Pacific Hotel. Whether it's a large themed party or an intimate celebration, our dedicated culinary service team will be ready to create the most wonderful time of the year for you.

	Menu A	Menu B
Festive Lunch Buffet	HK\$498	HK\$598
Festive Dinner Buffet	HK\$638	HK\$738

An additional HK\$50 per person to enjoy unlimited serving of selected red or white wine.

Early bird special offers:

For bookings confirmed with deposit settled on or before 20 November 2020, the following privileges can be enjoyed:

- 2-hour unlimited serving of soft drinks, chilled orange juice and selected beers for festive lunch buffet
- 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers for festive dinner buffet
- Complimentary afternoon tea voucher for 2 at Café on the PARK as a raffle prize

For a party of 50 persons or above, an array of privileges will be included:

- Welcome fruit punch for guests before dinner
- For festive lunch buffet, a complimentary lunch buffet voucher for 2 at Café on the PARK will be offered as a raffle prize; For festive dinner buffet, a complimentary dinner buffet voucher for 2 at Café on the PARK will be offered as a raffle prize
- Festive table decorations and party favours
- Complimentary standard hotel backdrop with English wordings
- 2 complimentary car parking spaces throughout the party (subject to availability)

Terms & conditions:

- Menus are valid from 1 to 31 December 2020 • All prices are subject to 10% service charge
- Minimum charge applies for each banquet venue

For enquiries and reservations, please contact our Catering Department.
 T (852) 2738 2236 E catering@royalpacific.com.hk www.royalpacific.com.hk
 China Hong Kong City, 33 Canton Road, Tsimshatsui, Kowloon, Hong Kong



ROYAL PACIFIC
HOTEL

Festive Lunch Buffet Menu A

Appetisers and Salads

Assorted Sushi and California Rolls
Smoked Salmon with Condiments
Smoked Duck Breast with Orange Salad
Roast Turkey Salad with Pommery Mustard Dressing
Roast Pumpkin Salad with Garbanzo Beans, Olive Oil and Thyme
Thai Pomelo Salad
Marinated Cucumber and Brown Fungus with Black Vinegar
Tuna Nicoise Salad
Grilled Italian Vegetables with Balsamic Reduction
Fresh Garden Salad
Caesar, French, Thousand Island and Italian Dressings

Seafood on Ice

Fresh Prawns, Sea Whelks and New Zealand Mussels
served with Lemon, Cocktail Sauce and Hot Sauce

Soup

Cream of Forest Mushroom
Freshly Baked Assorted Bread Rolls and Butter

Carving Station

Roast Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
or
Honey-glazed Gammon Ham served with Apple Port Wine Sauce
or
Roast Australian Beef Sirloin served with Madeira Jus

Hot Dishes

Pan-fried Sole Fillets topped with Ratatouille and Garlic Butter Sauce
Braised Beef Breast with Red Wine Sauce
Wok-fried Fresh Prawns with Broccoli
Deep-fried Chicken Fillets with Sweet Lemon Sauce
Baked New Zealand Mussels Provencale
Pan-fried Pork Piccata with Tomato Coulis
Fried Rice with Crab Roe and Egg White
Wok-fried Seasonal Vegetables with Supreme Oyster Sauce in Chinese Style
Braised Red Cabbages, Glazed Chestnuts and Brussels Sprouts

Desserts

Christmas Yule Log Cake
Christmas Stollen
Festive Mince Pie
Sweet Candied Fruit Tarts on Vanilla Crust
American Cheesecake
Panna Cotta
Christmas Assorted Cookies
Fresh Fruit Platter
Selection of Three Flavours of Premium Ice Cream

Coffee or Tea

HK\$498 per person

Subject to 10% service charge

Festive Lunch Buffet Menu B

Appetisers

Assorted Sashimi, Sushi and California Rolls
Marinated Salmon with Dill and Honey Mustard Sauce
Assorted Cold Cut
Parma Ham with Sweet Melon
Thai Green Mango with Shrimp Cocktail Cup

Salads

Seafood Salad with Fresh Fruit
Squid Ink Pasta Salad with Spring Onion and Miso Dressing
Fresh Garden Salad
Spicy Pomelo Salad with Chicken and Fresh Coriander
Tomato and Buffalo Mozzarella with Fresh Basil Pesto
Beetroot Salad with Oranges
Caesar, French, Thousand Island and Italian Dressings

Seafood on Ice

Fresh Prawns, Snow Crab Legs, Ocean Clams and Sea Whelks
served with Lemon, Cocktail Sauce and Red Wine Shallot

Soup

Butter Squash Velouté with White Truffle Oil
Freshly Baked Assorted Bread Rolls and Butter

Carving Station

Roast Turkey with Homemade Chestnut Stuffing, Brandy GIBLETS Gravy and Cranberry Sauce
or
Honey-glazed Gammon Ham served with Apple Port Wine Sauce
or
Roast U.S. Beef Rib Eye with Black Pepper Sauce

Hot Dishes

Baked Sea Bass Fillets with Red Bell Pepper Coulis
Deep-fried Prawn Dumplings with Sweet Chilli Sauce
Beef Short Rib Bulgogi
Grilled Lamb Chops with Thyme Jus
Stir-fried Mixed Seafood with Celery
Fried Rice with Yunnan Ham and Sakura Shrimp
Braised Rice Noodles with Roast Shredded Duck
Oven-baked New Potatoes with Herbs, Sea Salt and Olive Oil
Sautéed Seasonal Vegetables
Braised Red Cabbages, Glazed Chestnuts and Brussels Sprouts

Desserts

Christmas Pudding with Brandy Sauce
Christmas Log Cake
Assorted Christmas Cookies
Blueberry Cheesecake
Chocolate Mud Cake
Apple Crumble Tart
Coffee Crème Caramel Custard
Fresh Fruit Platter
Selection of Three Flavours of Premium Ice Cream

Coffee or Tea

HK\$598 per person

Subject to 10% service charge

Festive Dinner Buffet Menu A

Appetisers

Assorted Sushi and Sashimi
Cold Soba Noodles
Smoked Salmon with Condiments
Grilled Mediterranean Vegetables and Roast Bell Peppers
Seared Yellow Fin Tuna Tataki with Cucumbers and Grapefruits
Sautéed Wild Mushroom Salad with Fresh Herbs
Parma Ham with Sweet Melon
Beetroot and Orange Salad with Feta Cheese

Salads

Grilled Fresh Prawns with Mango and Avocado Salad
Swiss Sausage and Cheese Salad
Orange and Fennel Salad with Salami
Beef Salad with Onion and Tomatoes in Thai Style
Mixed Garden Green Salad, Cherry Tomatoes and Sweet Corn
Caesar, French, Thousand Island and Italian Dressings

Seafood on Ice

Snow Crab Legs, Fresh Prawns and New Zealand Mussels
served with Lemons, Cocktail Sauce and Red Wine Shallot

Soup

Boston Seafood Chowder with Crackers

Carving Station

Roast Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
or
Honey-glazed Gammon Ham with Pineapples and Barbecued Sauce
or
Roast U.S. Angus Beef Striploin with Aged Port Wine Sauce

Hot Dishes

Roast Lamb Racks in Provençal Style
Stir-fried Beef with Cashew Nuts and Green Apples
Wok-fried Garoupa with Broccoli, Cloud Ear Fungus and Bell Peppers
Breaded Chicken Scallopini with Lemon Capers Sauce
Gratinated Assorted Seafood with Cheese Sauce
Deep-fried Crab Claws with Sweet Chilli Sauce
Chicken Makhani
Indian Basmati Rice
Lyonnaisé Potatoes
Sautéed Seasonal Vegetables
Braised Red Cabbages, Glazed Chestnuts, Brussels Sprouts and Caramelised Sweet Potatoes

Desserts

Christmas Pudding with Brandy Sauce
Christmas Log Cake
Christmas Stollen
Marble Cheesecake
Cranberry Walnut Tart
Festive Mince Pie
Christmas Cupcake Tower
Pumpkin Mousse Cake
Bailey Panna Cotta
Red Wine Jelly with Five Spices and Fresh Berries
Fresh Fruit Platter
Crepe Station with Selection of Three Premium Ice Cream

Coffee or Tea

HK\$638 per person

Subject to 10% service charge

Festive Dinner Buffet Menu B

Appetisers

Assorted Sushi and Sashimi
Italian Air-dried Meat and Cold Cut Platter with Pickles
Marinated Salmon with Dill and Honey Mustard Sauce
Sautéed Wild Mushroom Salad with Fresh Herbs
24-month Serrano Ham and Sweet Melon
Spicy Salmon Tartare with Avocado
Soba with Scallops and Salmon Roes
Homemade Duck Liver Terrine with Port Wine Aspic

Salads

Waldorf Salad with Smoked Duck Breast and Blueberry Yoghurt
Potato Salad with Bacon and Spring Onion
Grilled Mediterranean Vegetables Salad and Roast Bell Peppers
Mixed Garden Green Salad, Cherry Tomatoes and Sweet Corn
Caesar, French, Thousand Island and Italian Dressings

Seafood on Ice

Snow Crab Legs, Fresh Prawns, New Zealand Mussels, Ocean Clams and Sea Whelks
Served with Lemons, Cocktail Sauce and Red Wine Shallot

Soup

Lobster and Crab Meat Bisque

Carving Station

Roast Turkey with Homemade Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce
or
Roast Angus Beef Prime Ribs with Port Wine Sauce
or
Honey-glazed Smoked Bone-in Ham served with Pineapples and Apricot Sauce

Hot Dishes

Baked Boston Lobster Thermidor
Pan-fried Halibut Fillets with Truffle Cream Sauce
Roast Lamb Racks with Mustard Seed Sauce
Wok-fried Beef Cubes with Wild Mushrooms and Garlic Chips
Deep-fried Crispy Chicken
Green Curry Pork Neck in Thai Style
Wok-fried Seafood and Jade Marrow with XO Sauce
Fried Rice with Diced Abalone and Chicken
Braised E-fu Noodles with Mixed Mushrooms and Dried Shrimp Roes
Gratinated Sweet Potatoes and Pumpkins
Braised Red Cabbages, Glazed Chestnuts, Brussels Sprouts and Caramelised Sweet Potatoes

Desserts

Christmas Pudding with Brandy Sauce
Christmas Log Cake
Christmas Stollen
Christmas Fruit Cake with Brandy Custard
Pumpkin and Almond Tart
Assorted Christmas Cookies
Black Forest Gateau
Blueberry Cheesecake
Mango Pudding
Mini Bailey Milk Chocolate Tart
Tiramisu
Fresh Fruit Platter
Waffle Station with Selection of Three Premium Ice Cream and Condiments

Coffee or Tea

HK\$738 per person

Subject to 10% service charge