



皇家太平洋酒店誠獻別出心裁的謝師宴自助餐菜譜，配以典雅場地及殷勤服務，讓莘莘學子聊表對師長的謝意，締造喜悅難忘的時刻。

凡於2019年12月31日或之前預訂謝師宴並繳付訂金，  
可以尊屬優惠價每位港幣\$480或港幣\$540享用自助晚餐菜譜  
(原價: 每位港幣\$580或港幣\$640)



ROYAL PACIFIC  
HOTEL  
皇家太平洋酒店

## PRIVILEGES 優惠

- 2.5-hour buffet service  
兩個半小時自助餐服務
- 2-hour unlimited serving of chilled orange juice and soft drinks  
兩小時無限量供應橙汁及汽水

**For parties of 50 persons or more, the following privileges can be enjoyed:**  
**凡惠顧謝師宴自助餐滿50位或以上，可享下列精彩優惠：**

- Complimentary standard hotel backdrop with English wordings  
標準禮堂英文掛字
- Silk floral centerpiece for each dining table and reception table  
全場桌上絲花擺設
- Pre-dinner welcome fruit punch for every guest  
每位賓客可享席前雜果賓治
- Complimentary 3-pound fresh fruit cream cake  
奉送3磅鮮果忌廉蛋糕乙個
- Complimentary use of audio-visual equipment  
免費享用標準影音設備
- Charges waived for principal and vice principal (maximum 2 persons charges can be waived)  
校長及副校長可享免費禮遇（每次宴會最多可供兩位享免費禮遇）
- Complimentary 20 sets of invitation cards (printing excluded)  
奉送20套精美邀請卡（不包括印刷）
- Complimentary lunch buffet voucher for two at Café on the PARK for lucky draw  
奉送柏景餐廳雙人自助午餐禮券乙張作抽獎之用

**For parties of 100 persons or above, more exclusive privileges can be enjoyed:**  
**凡惠顧謝師宴自助餐滿100位或以上，可享更多升級禮遇：**

- Upgrade to a complimentary dinner buffet voucher for two at Café on the PARK for lucky draw  
升級至柏景餐廳雙人自助晚餐禮券乙張作抽獎之用
- Complimentary 40 sets of invitation cards (printing excluded)  
奉送40套精美邀請卡（不包括印刷）
- 6-pound fresh fruit cream cake  
6磅鮮果忌廉蛋糕
- 2 complimentary car parking spaces on the event day  
免費泊車位2個於謝師宴當晚使用

Terms and conditions 條款及細則

- Minimum charges apply 設最低消費
- Subject to 10% service charge 另收加一服務費
- The offer is valid for events from 1 June to 31 August 2020 優惠適用於2020年6月1日至8月31日期間設宴
- The buffet menu is applicable to the event confirmed on or before 30 November 2020  
自助餐菜譜只適用於2020年11月30日或之前預訂之謝師宴
- A minimum booking of 50 persons is required 最少50位預訂
- Royal Pacific Hotel reserves the right to alter the above menu items due to market price fluctuations and availability  
由於價格變動及貨源關係，皇家太平洋酒店保留修改以上菜單價格及項目之權利
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern  
為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡

**For details, please contact our Catering Team 如欲查詢詳情，歡迎聯絡皇家太平洋酒店宴會部**

T: (852) 2738 2236      E: 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



ROYAL PACIFIC  
HOTEL  
皇家太平洋酒店

# Menu 菜譜 A

## Cold dishes 冷盤

Smoked salmon with garnish  
煙三文魚配佐料

Assorted sashimi and sushi platter  
with pickled ginger  
雜錦刺身及壽司拼盤

Parma ham with sweet melon  
巴馬火腿配蜜瓜

Assorted cold cut platter with pickled cucumber  
雜錦凍肉拼盤

Grilled Mediterranean vegetables with pesto  
香草扒地中海雜菜

## Seafood corner 冰鎮海鮮

New Zealand mussels, fresh prawns  
served with lemon,  
cocktail sauce and red wine shallot  
紐西蘭青口、鮮蝦  
配檸檬、咯嗲汁及紅酒醋

## Salads 沙律

Potato salad with bacon and spring onion  
煙肉洋蔥薯仔沙律

Fusilli pasta salad with gammon ham  
and sun-dried tomatoes  
意式火腿螺絲粉沙律

Japanese crab meat stick  
and cucumber salad with crab roe  
日式蟹籽沙律

Spicy beef salad in Thai style  
泰式牛肉沙律

Garden green salad with choices of dressing  
and condiment  
田園沙律伴各式醬汁及配料

## Soup 湯

Clam Chowder with cheddar biscuit  
蜆肉周打湯配芝士梳打餅

## Hot dishes 熱盤

Pan-fried sea bass fillets  
with champagne cream sauce  
香煎鱸魚魚柳伴香檳忌廉汁

Braised beef short ribs with red wine sauce  
紅酒燴牛肋肉

Deep-fried spring rolls and curry samosa  
炸春卷及咖喱角

Sautéed shrimps and chicken  
with black fungus and lotus  
雲耳蓮藕片百合炒蝦仁鳳片

Deep-fried crispy chicken  
金牌脆皮燒雞

Sweet and sour pork with pineapple  
鳳梨咕嚕肉

Roast Idaho potatoes with fresh herbs  
香草烤焗薯角

Penne with wild mushrooms in  
herbs cream sauce  
香草忌廉野菌意大利長通粉

Fried rice with seafood and egg white  
蛋白海鮮炒香苗

Assorted vegetables in Portuguese sauce  
葡汁焗四時蔬

## Desserts 甜品

Oreo Tiramisu  
奧利奧意大利芝士餅

Blueberry cheesecake  
藍莓芝士蛋糕

Panna cotta  
意大利奶凍

Chocolate bread and butter pudding  
朱古力麵包布甸

Strawberry Swiss roll  
士多啤梨瑞士卷

Baked pineapple crumble  
焗菠蘿金寶

Red bean pudding  
紅豆糕

Chocolate truffle cake  
特濃朱古力蛋糕

Green tea mousse cake  
綠茶慕絲蛋糕

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

港幣 HK\$580 per person 每位





ROYAL PACIFIC  
HOTEL  
皇家太平洋酒店

# Menu 菜譜 B

## Cold dishes 冷盤

- Smoked salmon and marinated salmon with dill and garnish  
煙三文魚及刁草醃三文魚
- Grilled marinated eggplant and zucchini with pesto sauce  
香草扒茄子及意大利青瓜
- Assorted cold cut platter with peach  
雜錦凍肉拼盤配蜜桃
- Parma ham with sweet melon  
巴馬火腿配蜜瓜
- Assorted sashimi, sushi and California rolls  
雜錦刺身、壽司及加州卷

## Seafood corner 冰鎮海鮮

- New Zealand mussels, fresh prawns, sea whelks served with lemon, cocktail sauce and red wine shallot  
紐西蘭青口、鮮蝦及黃金螺配檸檬、咯嗲汁及紅酒醋

## Salads 沙律

- Pomelo salad with assorted seafood in Thai style  
泰式柚子海鮮沙律
- Coleslaw salad with raisin  
椰菜甘筍沙律
- Japanese crab meat stick and cucumber salad with crab roe  
日式蟹籽青瓜沙律
- Caesar salad with crispy bacon  
凱撒沙律配香脆煙肉
- Nicoise salad, tuna, olive, tomatoes  
法式吞拿魚沙律
- Garden green salad with choices of dressing and condiment  
田園沙律伴各式醬汁及配料

## Soup 湯

- Lobster bisque  
龍蝦湯

## Carving trolley 烤肉

- Oven-roast striploin with red wine sauce  
烤原條西冷伴紅酒汁

## Hot dishes 熱盤

- Pizza with ham, pineapple and Mozzarella cheese  
菠蘿火腿水牛芝士薄餅
- Pan-fried halibut fillets with creamy tomato sauce  
香煎比目魚柳伴番茄忌廉汁
- Roast lamb rack with pommery mustard sauce  
燒羊架伴芥末籽汁
- Wok-fried fresh shrimps and razor clams with capsicum and jade marrow  
翠玉彩椒炒象拔蚌蝦球
- Korean fried chicken  
韓式炸雞
- Sweet and sour pork ribs with pineapple  
鳳梨京都骨
- Braised e-fu noodles with enoki mushrooms and crab meat  
金菇蟹肉炆伊麵
- Fried rice with barbecued pork, shrimp, conpoy, salted egg and kale  
五福臨門炒香苗
- Sautéed kenya bean, glazed carrot and baby corn  
香草炒雜菜
- Deep-fried crispy potato chips  
脆炸幼薯條

## Desserts 甜品

- Mango cheesecake  
芒果芝士蛋糕
- Chocolate profiteroles  
朱古力泡芙
- Mango and coconut pudding  
香芒椰子布甸
- French opera cake  
法國歌劇院蛋糕
- Mini Portuguese egg tart  
迷你葡式蛋撻
- Red bean crystal pudding  
紅豆水晶砵仔糕
- Coffee panna cotta  
咖啡奶凍
- Oreo Tiramisu  
奧利奧意大利芝士餅
- Hojicha green tea cake  
焙茶蛋糕
- Chocolate bread and butter pudding  
朱古力麵包布甸
- Sweetened red bean cream with glutinous dumplings  
紅豆沙湯丸
- Waffle station with selection of ice cream and condiments  
即製窩夫配自選雪糕及配料
- Fresh fruit platter  
鮮果拼盤

## Coffee or tea 咖啡或茶

港幣 HK\$640 per person 每位