



ROYAL PACIFIC
HOTEL
皇家太平洋酒店



GRADUATION CELEBRATION DINNER 謝師宴

Royal Pacific Hotel presents sumptuous buffet menus meticulously crafted by the culinary team, refined venues and impeccable services for the perfect venue to celebrate this special milestone in life.

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。



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PRIVILEGES 優惠

- 2.5-hour buffet service
2.5小時自助餐服務
- 2-hour unlimited serving of chilled orange juice and soft drinks
2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
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 (charges for a maximum of 2 persons can be waived)
校長及副校長可享免費禮遇（每次宴會最多可供2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 buffet menu is applicable to the event from 1 June to 31 August 2021
自助餐菜譜只適用於2021年6月1日至8月31日預訂之謝師宴
- 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
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MENU 菜譜 A

Cold Dishes 冷盤

Smoked Salmon with Garnish
煙三文魚配佐料

Assorted Sashimi, Sushi and California Rolls
雜錦刺身、壽司及加州卷

Salmon, Octopus, Shrimp, Salmon Roe
三文魚、八爪魚、甜蝦、三文魚籽

Condiments 配料:
Wasabi, Soy Sauce, Pickled Cucumbers
青芥辣、豉油、醃青瓜

Parma Ham with Sweet Melon
巴馬火腿配蜜瓜

Assorted Cold Cut Platter with Pickled Cucumbers
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、咯嗲汁及乾蔥紅酒汁

Salads 沙律

Potato Salad with Bacon and 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

Thai-style Spicy Beef Salad
泰式牛肉沙律

Garden Green Salad with Choice 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 Broccoli
西蘭花炒蝦仁鳳片

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 Herb 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

Sautéed Vichy Carrot, Kenya Bean
and Braised Baby Corn
炒甘筍、法邊豆及粟米仔

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
朱古力麵包牛油布甸

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\$480 per person 每位



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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

Assorted Cold Cut Platter
with Pickled Cucumbers
雜錦凍肉拼盤配醃青瓜

Assorted Sashimi, Sushi and California Rolls
雜錦刺身、壽司及加州卷

Tuna, Salmon, Octopus, Shrimp, Salmon Roe
吞拿魚、三文魚、八爪魚、甜蝦、三文魚籽

Condiments 配料:
Wasabi, Soy Sauce, Pickled Cucumbers
青芥辣、豉油、醃青瓜

Parma Ham with Sweet Melon
巴馬火腿配蜜瓜

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、咯嗲汁及乾蔥紅酒汁

Salads 沙律

Seafood and Fresh Fruit Salad
海鮮鮮果沙律

Thai-style Pomelo Salad with Assorted Seafood
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 with Tuna, Olive and Tomatoes
法式吞拿魚沙律

Garden Green Salad with Choice 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

Pan-fried Duck Breast
with Green Peppercorn Sauce
香煎鴨胸伴青胡椒燒汁

Pan-fried Halibut Fillets
with Creamy Tomato Sauce
香煎比目魚柳伴番茄忌廉汁

Roast Rack of Lamb with Pommery Mustard Sauce
燒羊架伴芥末籽汁

Thai-style Fried Seafood
with Chilli Paste and Sweet Basil
泰式金不換炒海鮮

Chinese Salt-baked Chicken
古法鹽焗雞

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, Shrimps,
Conpoys, Salted Egg and Kale
五福臨門炒香苗

Sautéed Kenya Bean, Glazed Carrot
and Baby Corn
香草炒雜菜

Baked Potatoes with Pumpkin
南瓜焗薯仔

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

Oreo Tiramisu
奧利奧意大利芝士餅

Hojicha Cake
焙茶蛋糕

Chocolate Bread and Butter Pudding
朱古力麵包牛油布甸

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\$540 per person 每位