



WESTERN CELEBRATION DINNER BUFFET

西式喜宴自助晚餐

Photo is for reference only 圖片只供參考

Featuring Victoria Harbour as backdrop with welcoming atmosphere and impeccable service, function rooms at Royal Pacific Hotel offer buffet menus for you to celebrate your special occasion in style.

皇家太平洋酒店呈獻豐富的西式喜宴自助餐菜譜，維港景致、氣派典雅的宴會場地，加上專業團隊的殷勤服務，必能為您締造最難忘的盛宴。

Menu 菜譜 I

每位港幣 \$600 per person

Menu 菜譜 II

每位港幣 \$700 per person

Privileges 尊享禮遇：

- Unlimited serving of chilled orange juice, soft drinks and selected beer for 3 hours
3小時無限量供應橙汁、汽水及特選啤酒
- Complimentary Chinese tea and condiments charges waived during the celebration
宴會期間免茶芥費用
- Silk floral centrepiece for each dining table 全場桌上絲花擺設
- Free corkage for self brought-in wine or hard liquor (one bottle per table)
自攜洋酒免收開瓶費 (每席乙瓶)

For celebrations of 50 persons or more, the following privileges can be enjoyed:

凡惠顧滿50人或以上，可享下列優惠：

- Complimentary welcome fruit punch for each guest
每位賓客可享席前雜果賓治
- Complimentary car parking spaces on the event night (subject to availability)
免費車位於宴會當晚使用 (視乎供應情況而定)
- Complimentary standard hotel backdrop with English wording
標準禮堂英式掛字

Terms and conditions 條款及細則：

- The above privileges are valid for celebrations held on or before 31 December 2021 以上優惠適用於2021年12月31日或之前舉辦之宴會
- Subject to 10% service charge 另加一服務費
- A minimum booking of 60 persons is required 最少60位預訂
- Royal Pacific Hotel reserves the right to alter the 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

For enquiries, please contact our Catering Department.

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 www.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

  RoyalPacificHotel  信和酒店 sinohotels



ROYAL PACIFIC
HOTEL

皇家太平洋酒店



Dinner Buffet Menu 自助晚餐菜譜 I

Cold Dishes 冷盤

Homemade Duck Liver Terrine with Port Wine Aspic 秘製鴨肝配砵酒凍批
Smoked Salmon with Traditional Garnish 煙三文魚
Blue Crab Meat Salad with Mango and Avocado 藍蟹肉香芒牛油果沙律
Air-dried Meat Platter with Pickled Cucumbers 雜錦風乾凍肉拼盤
Soba Noodles with Seared Scallops 香煎帶子配日式蕎麥冷麵
Assorted Sashimi, Sushi and California Rolls 雜錦刺身、壽司及加州卷
Marinated Mini Octopus and Sea Whelks 日式迷你八爪魚及翡翠螺

Seafood Corner 冰鎮海鮮

French Edible Crabs, Fresh Prawns, New Zealand Mussels, Sea Whelks
法國麵包蟹、鮮蝦、紐西蘭青口、翡翠螺
Served with lemon, cocktail sauce and red wine shallot
配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Salads 沙律

Homemade Pasta and Lobster Salad 龍蝦幼麵沙律
Glass Noodles Salad with Calamari in Thai Style 泰式魷魚粉絲沙律
Seafood and Fresh Fruit Salad 海鮮鮮果沙律
Roast Beetroot Salad with Orange 燒紅菜頭香橙沙律
Caesar Salad with Crispy Bacon 凱撒沙律配香脆煙肉
Garden Greens with a selection of dressings 田園沙律伴各式沙律醬
(Thousand Island, French, Italian, Balsamic Vinaigrette 千島汁、法汁、意大利汁、黑醋汁)

Soup 湯

Cream of Wild Mushrooms with Crouton 野菌忌廉湯配麵包粒

Hot Dishes 熱盤

Pan-fried Sea Bass Fillets with Dill Cream Sauce 香煎鱸魚柳伴刁草忌廉汁
Roast Lamb Rack with Mustard Seed Sauce 烤羊架配芥末籽汁
Gratinated Assorted Seafood with Cheese Sauce 芝士白汁焗海鮮
Barbecued Baby Pork Ribs 醬烤豬肋骨
Deep-fried Crab Claws with Sweet Chilli Sauce 炸蟹鉗伴甜辣汁
Deep-fried Crispy Chicken 金牌脆皮燒雞
Fried Rice with Mixed Seafood and Egg White 海鮮蛋白炒香苗
Braised E-fu Noodles with Abalone Sauce 鮑汁炆伊麵
Braised Straw Mushrooms with Baby Cabbage 鮮菇扒津白

Carving Trolley 烤肉車

Roast Australian Grain-fed Beef Striploin served with Red Wine Sauce 烤澳洲穀飼西冷牛扒伴紅酒汁

Desserts 甜品

Mont Blanc 栗子蛋糕
Black and White Forest Cake 黑白森林蛋糕
Cheese Tart 芝士撻
Chocolate Truffle Cake 特濃朱古力蛋糕
Green Tea with Red Bean Swiss Roll 綠茶紅豆瑞士卷
Tiramisu 意大利芝士蛋糕
Bread and Butter Pudding 牛油麵包布甸
Sweetened Sago Cream with Mango and Pomelo 楊枝甘露
Selections of Ice Cream and Condiments 自選雪糕及配料

Coffee or tea 咖啡或茶

Unlimited serving of chilled orange juice, soft drinks and selected beers

無限量供應橙汁、汽水及特選啤酒

每位港幣 HK\$600 per person

Subject to 10% service charge 另收加一服務費



Dinner Buffet Menu 自助晚餐菜譜 II

Cold Dishes 冷盤

Homemade Duck Liver Pate 秘製鴨肝凍批
Parma Ham with Sweet Melon 意大利巴馬火腿配蜜瓜

Seafood Corner 冰鎮海鮮

Smoked Salmon served with Dill Mustard Sauce and Condiments 煙三文魚伴刁草芥末汁及配料
Snow Crab Legs 鱈場蟹腳
Shrimps Tower 鮮蝦塔
New Zealand Mussels 紐西蘭青口
Sea Whelks 翡翠螺

Japanese Delights 日式美饌

Assorted Sashimi, Sushi and California Rolls 雜錦刺身、壽司、加州卷
(Salmon, Tuna, Octopus, Surf Clam, Crab Meat, Pickled Fish, Sushi Egg, Wasabi and Japanese Pickles)
(三文魚、吞拿魚、八爪魚、北寄貝、蟹柳條、醋鯖魚、壽司蛋、芥末及日式泡菜)
Marinated Baby Octopus and Green Weaweed 日式迷你八爪魚及中華沙律
Cold Soba Noodles 日式冷麵

Salads 沙律

Beetroot and Orange Salad with Feta Cheese 紅菜頭橙沙律配希臘芝士
Tuna Nicoise Salad 吞拿魚尼多斯沙律
Grilled Italian Vegetables 意大利扒雜菜沙律
Caesar Salad with Condiments 凱撒沙律及配料
Garden Greens with a selection of dressings and condiments 田園沙律伴各式沙律醬及配料
(Thousand Island, French, Italian, Balsamic Vinaigrette 千島汁、法汁、意大利汁、黑醋汁)

Soup 湯

Lobster Bisque flavoured with Cognac 干邑龍蝦湯

Hot Dishes 熱盤

Sautéed Scallops and Prawns with Broccoli 西蘭花炒帶子蝦球
Indian Chicken Tikka 印式烤雞
Pan-fried Sea Bass Fillets with Shallot Butter Sauce 香煎鱸魚柳伴乾蔥牛油汁
Pork Piccata with Tomato Coulis 香煎意式薄豬柳伴鮮茄醬
Slow-braised Premium Beef Cheek in Burgundy Sauce 法式紅酒慢煮牛面頰肉
Roast Lamb Racks in Provencal Style 法式烤香草羊架
Vegetables Curry in Indian Style 印度素菜咖喱
Fried Rice with Wild Mushrooms and Pine Nuts 松子野菌炒香苗
Lyonnais Potatoes 洋蔥炒薯
Carrot Vichy, Sautéed Kenya Bean and Braised Baby Corn 炒甘筍、法邊豆及粟米仔

Carving Trolley 烤肉車

Oven-roast U.S. Angus Ribeye with Red Wine Sauce 烤美國安格斯肉眼扒伴紅酒汁

Desserts 甜品

Mango Cheesecake 香芒芝士蛋糕
Mini Apple Crumble 焗迷你蘋果金寶
Crème Brûlée 法式焦糖燉蛋
Strawberry Chiffon Cake 草莓海綿蛋糕
Black Forest Cake 黑森林蛋糕
Pineapple Mousse with Coffee Jelly 菠蘿慕絲配咖啡凍
Chocolate Cream Roulade 特濃朱古力卷
Fresh Fruit Platter 精美鮮果盤
Crepes with selections of Ice Cream and Condiments 即製班戟配自選雪糕及配料

Coffee or tea 咖啡或茶

Unlimited serving of chilled orange juice, soft drinks and selected beers

無限量供應橙汁、汽水及特選啤酒

每位港幣 HK\$700 per person

Subject to 10% service charge 另收加一服務費