

2020 中式囍宴優惠 CHINESE WEDDING PRIVILEGES

惠顧婚宴菜譜滿港幣\$70,000或以上，可以優惠價港幣\$3,000尊享婚禮場地佈置服務 (原價港幣\$5,888)
Enjoy special price of HK\$3,000 for wedding venue decorations with a minimum wedding banquet spending of HK\$70,000 (originally priced at HK\$5,888)

惠顧婚宴菜譜滿港幣\$100,000或以上，可免費獲贈婚禮場地佈置服務 (原價港幣\$5,888)
Complimentary wedding venue decorations will be provided with a minimum wedding banquet spending of HK\$100,000 (originally priced at HK\$5,888)

	午宴 Wedding Lunch		晚宴 Wedding Dinner		
	六席或以上 6 tables or above	十二席或以上 12 tables or above	六席或以上 6 tables or above	十席或以上 10 tables or above	十六席或以上 16 tables or above
奉送豪華海景客房住宿一晚 (於婚宴當晚使用) 連翌日柏景餐廳雙人自助早餐 One night stay at Deluxe Harbour View Room on your wedding night with complimentary buffet breakfast (next morning) for 2 at Café on the Park			♥ 只適用於 星期一至四 Available from Monday to Thursday only	♥	
奉送尊尚海景套房住宿一晚 (於婚宴當晚使用) 連行政酒廊雙人自助早餐 One night stay at Towers Harbour Suite on your wedding night with complimentary buffet breakfast (next morning) for 2 at Club Lounge					♥
席前餐前小食 (三款) Complimentary snacks (3 items) during reception				6 打 dozens	10 打 dozens
席前鮮忌廉蛋糕 Fresh fruit cream cake during reception	2 磅 lbs	6 磅 lbs	2 磅 lbs	4 磅 lbs	6 磅 lbs
三層精美模擬結婚蛋糕以供拍照留念 A delicate 3-tier dummy wedding cake for photoshoot	♥	♥	♥	♥	♥
汽酒乙瓶以供祝酒及切餅儀式 A bottle of sparkling wine for cake cutting and toasting ceremony	♥	♥	♥	♥	♥
兩個免費車位於結婚當天使用 2 complimentary car parking spaces on wedding day	♥	♥	♥	♥	♥



ROYAL PACIFIC
HOTEL
皇家太平洋酒店

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全場桌上絲花擺設 Silk floral centerpiece for each dining table and reception table	♥	♥	♥	♥	♥
全場華麗椅套 Seat covers for all chairs	♥	♥	♥	♥	♥
免費享用影音設備 Complimentary use of audio-visual equipment	♥	♥	♥	♥	♥
麻雀耍樂 Mahjong entertainment			♥	♥	♥
精美嘉賓題名冊 Complimentary guests signature book	♥	♥	♥	♥	♥
標準禮堂英式掛字 Complimentary standard hotel backdrop with English wordings	♥	♥	♥	♥	♥
每席酒店囍柬八套 (不包括印刷) Complimentary invitation cards (8 sets per table, printing excluded)	♥	♥	♥	♥	♥
自攜洋酒免收開瓶費 (每席一瓶) Free corkage for self brought-in wine or hard liquor (one bottle per table)	♥	♥	♥	♥	♥
特選商戶禮券及優惠 Special offers from merchants	♥	♥	♥	♥	♥

- 以上優惠只適用於2020年12月31日或之前舉辦之婚宴
The above prices are valid for wedding banquets held on or before 31 December 2020
- 以上優惠及價目不適用於已預訂之酒席及不可與其它優惠同時享用
The above prices / packages are not applicable to the reserved wedding banquets and cannot be used in conjunction with other special offers
- 所有商戶優惠之貨品、服務及資訊均由有關商戶直接售賣及提供予客戶，有關責任及義務亦由有關商戶全權負責
All products, services, privileges and information related to the offers are directly sold and are applied to customers by the respective merchants who are solely responsible for all related obligations and liabilities
- 價目及優惠如有更改，恕不另行通知
The above privileges are subject to change without prior notice



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中式囍宴晚宴菜譜 CHINESE WEDDING DINNER MENUS

幸福洋溢 BLISSFUL MOMENT

紅袍金豬慶良緣
Roast whole crispy suckling pig

XO醬蜜糖豆炒帶子
Sautéed scallops, honey beans, bell peppers, XO sauce

金巢合桃百花球
Fried shrimp dumplings, caramelised walnuts

瑤柱鮮菇燴翠苗
Braised straw mushrooms, green vegetables, shredded conpoy

姬松茸螺頭燉雞
Double-boiled chicken soup, dried conchs, agaricus blazei mushrooms

或or

金湯海皇燴燕液
Braised bird's nest and pumpkin broth, assorted seafood

福祿蠔皇原隻鮑魚
Braised whole abalone, green vegetables, oyster sauce

蔥油頭抽蒸大海青斑
Steamed whole sea garoupa, homemade soy, scallion oil

當紅脆皮雞
Fried crispy fresh chicken

富貴瑤柱蛋白炒香苗
Fried rice, diced scallop, shrimps, shredded conpoy, egg white

鮑汁金菇伊府麵
Braised e-fu noodles, enoki mushrooms, abalone sauce

蓮子百合陳皮紅豆沙
Sweetened red bean cream, lotus seeds, lily bulbs, aged mandarin peel

永結同心
Chinese petits fours

囍悅滿載 ENCHANTING ENCOUNTERS

紅袍金豬滿華堂
Roast whole crispy suckling pig

金銀蝦球
Deep-fried and sautéed prawns, seasonal greens

黃金百花釀蟹拑
Deep-fried crab claws stuffed with minced shrimp

松露醬彩椒百合帶子
Sautéed scallops, bell peppers, lily bulbs, truffle sauce

牛肝菌螺頭燉竹絲雞
Double-boiled silky chicken soup, dried conchs, porcini mushrooms

或or

瑤柱竹笙燴燕液
Braised bird's nest broth, conpoys, bamboo piths

蠔皇花菇扣原隻鮑魚
Braised whole abalone, Chinese black mushroom, oyster sauce

蔥油頭抽蒸大海虎斑
Steamed whole tiger garoupa, homemade soy, scallion oil

鴻運脆皮龍崗雞
Fried crispy fresh chicken

鴛鴦雞絲炒香苗
Fried rice, duo shredded chicken in tomato sauce and prawns in white sauce

蟹肉燴伊麵
Braised e-fu noodles with crab meat

合桃露湯圓
Sweetened walnut cream, glutinous rice dumplings

永結同心
Chinese petits fours

永結同心 HAPPILY EVER AFTER

錦繡金豬滿華堂
Roast whole crispy suckling pig

彩雲玉龍炒鴿片
Sautéed pigeon fillets, shrimps, honey beans, brown fungus, assorted bell peppers

芝士鴨肝醬焗釀蟹蓋
Baked stuffed crab shell, crabmeat, onion, duck liver, cheese

發財多子瑤柱甫
Braised whole conpoys, garlic cloves, black moss, seasonal baby greens

花膠雪蓮子燉竹絲雞
Double-boiled silky chicken soup, fish maw, snow lotus seed

或or

花膠雪蓮子燴燕液
Braised bird's nest broth, fish maw, snow lotus seed

蠔皇原隻鮑魚伴玉掌
Braised whole abalone, goose webs, oyster sauce

蔥油頭抽蒸大海星斑
Steamed whole spotted garoupa, homemade soy, scallion oil

當紅脆皮雞
Fried crispy fresh chicken

崧子蟹肉炒香苗
Fried rice, crabmeat, pine nuts, diced vegetable

上湯水餃
Shrimp and pork dumplings in superior soup

冰花蓮子百合紅棗茶
Sweetened red date tea, lotus seeds, lily bulbs

永結同心
Chinese petits fours

每席港幣 \$10,288 (十二位用)
HK\$ 10,288 per table of 12 persons

每席港幣 \$11,288 (十二位用)
HK\$ 11,288 per table of 12 persons

每席港幣 \$14,888 (十二位用)
HK\$ 14,888 per table of 12 persons

包括3小時無限量供應橙汁、汽水及特選啤酒 3-hour unlimited serving of orange juice, soft drinks and selected beer

- 另收加一服務費 Subject to 10% service charge
 - 菜譜適用至2020年12月31日 Valid until 31 December 2020
 - 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

中式囍宴午宴菜譜 CHINESE WEDDING LUNCH MENUS

法式焗釀響螺

Baked stuffed sea whelks, mushrooms,
conchmeat, diced chicken, white sauce

西蘭花炒蝦仁

Sautéed fresh prawns, broccoli,
assorted bell peppers

蟹肉竹笙燴燕液

Braised bird's superior broth,
crabmeat, bamboo piths

福祿蠔皇百靈菇燴玉掌

Braised whole abalone,
king oyster mushrooms,
goose webs, oyster sauce

葱油蒸大海青斑

Steamed whole green garoupa,
homemade soy, scallion oil

當紅脆皮雞

Fried crispy fresh chicken

鮑汁福建香苗

Hokkien fried rice, assorted seafood,
roast duck, conpoys, black mushrooms,
abalone sauce

櫻花蝦金菇伊府麵

Braised e-fu noodles, sakura shrimps,
enoki mushrooms

陳皮紅豆沙湯圓

Sweetened red bean cream,
aged mandarin peels, glutinous rice dumplings

永結同心

Chinese petits fours

每席港幣 \$6,888 (十二位用)

HK\$6,888 per table of 12 persons

鴻運乳豬全體

Roast whole crispy suckling pig

彩雲鳳甫玉帶

Sautéed scallops, chicken,
black fungus, assorted bell peppers

牛肝菌螺肉燉竹絲雞

Double-boiled silky chicken soup,
dried conchs, porcini mushrooms

福祿蠔皇原隻鮑魚

Braised whole abalone,
green vegetables, oyster sauce

蔥油頭抽蒸沙巴海斑

Steamed whole Sabah garoupa,
homemade soy, scallion oil

當紅脆皮雞

Fried crispy fresh chicken

崧子蟹肉炒香苗

Fried rice, crabmeat, pine nuts,
diced vegetable, scallion

鳳冠水餃麵

Shrimp and pork dumplings,
egg noodles, superior broth

合桃露湯圓

Sweetened walnut cream,
glutinous rice dumplings

永結同心

Chinese petits fours

每席港幣 \$7,888 (十二位用)

HK\$7,888 per table of 12 persons

包括2小時無限供應橙汁、汽水及特選啤酒

2-hour unlimited serving of orange juice, soft drinks and selected beer

- 另收加一服務費
Subject to 10% service charge
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