團年春茗套餐

Annual Spring Lunch & Dinner Packages

新年伊始,帝都酒店奉上一系列寓意吉祥的新春美饌,讓您與摰愛親朋 及工作夥伴聚首一堂,以豐盛佳餚辭舊迎新,展望來年!

Kick off the Chinese New Year with an array of auspicious delicacies crafted by Royal Park Hotel and revel in the tremendous festive joy with your family and business associates!

於2023年3月31日或之前確認預訂, 逢星期一至四晚可享免加一服務費、席間3小時無限量供應 汽水、橙汁、精選啤酒及每席奉送精選紅或白餐酒乙瓶 (公衆假期及前夕除外)。

Enjoy waive of 10% service charge, unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours and a complimentary bottle of house red / white wine per table during dinner session from Monday to Thursday for confirmed bookings on or before 31 March 2023 (except Public Holidays & Eves).



鴻運年年宴 Menu I

HK\$7,988 每席 Per table



迎春接福宴 Menu II

HK\$9,888 每席 Per table



龍騰展翅宴

HK\$11,888 每席 Per table

凡惠顧8席或以上可享多項精彩禮遇 Enjoy a series of privileges upon booking of 8 tables or above

- 禮堂背景佈置配公司名牌 Complimentary backdrop cloth with foamboard
- 自攜洋酒免開瓶費 (每席乙瓶)
 Complimentary corkage for self-brought spirits or wines (1 bottle per table)
- 免費提供麻雀耍樂 Complimentary mahjong facilities
- 免費提供香茗及茶芥
 Complimentary Chinese tea and condiments

- 每席花卉擺設 Flower arrangement on each dining table
- 免費泊車服務 (每席2小時) Complimentary car parking service for 2 hours per table
- 奉送全場椅套佈置 Complimentary seat covers for banquet chairs
- 2+2 café 自助晚餐禮券 (2位) 乙張作抽獎之用 A complimentary 2+2 café Dinner Buffet voucher (for 2 persons) for lucky draw

預訂及查詢 Reservations and Enquiries

電話 Tel: 2694 3856 (項目及宴會營業部 Events and Catering Sales Department) 電郵 E-mail: banquet@royalpark.com.hk

推廣期由即日起至2023年3月31日 • 以上價目另收加一服務費 (以原價計算) • 各宴會廳均設有最低消費,詳情請聯絡項目及宴會營業部 • 優惠不適用於已預訂之酒席 • 優惠不能與其他優惠同時使用 • 以上資料如有任何更改,恕不另行通知 • 如有任何爭議,帝都酒店保留最終之決定權 Promotional period runs from now to 31 March 2023 • The above prices are subject to 10% service charge (based on original prices) • Minimum charge applies for each function room. Please contact Events and Catering Sales Department for more details • Offers are not applicable to confirmed banquet events • Offers cannot be used in conjunction with other promotional offers or privileges • The above information is subject to change without prior notice • In case of any dispute, Royal Park Hotel reserves the right of final decision





鴻運年年宴

Menu I



(金陵脆皮乳豬件/雙喜烤麩/舟山海蜇蟲草花/酒香燻蹄/脆皮燻素鴨)
(Roasted Sliced Suckling Pig / Wheat Gluten with Black Mushrooms and Bamboo Shoots /
Marinated Jellyfish and Cordyceps Flower / Marinated Sliced Pork Knuckles
with Rice Liquor / Deep-fried Vegetarian Bean Curd Sheet Roll)

蘭花百合炒珍寶虎蝦球 Sautéed Jumbo Tiger Prawns with Broccoli and Lily Bulbs

發財好市瑤柱甫 Braised Dried Oysters and Conpoys with Black Moss

海龍皇花膠燴燕窩 Braised Bird's Nest Soup with Fish Maw and Assorted Seafood

薑蔥蒸沙巴龍躉斑 Steamed Fresh Giant Garoupa with Ginger and Spring Onion

> 七彩脆皮炸子雞 Deep-fried Crispy Chicken with Prawn Crackers

金箔銀湖蟹肉炒絲苗 Fried Rice topped with Crab Meat, Gold Leaf and Egg White

黑 鑽 松 露 珍 菌 炆 伊 麵 Braised E-fu Noodles with Assorted Mushrooms and Black Truffle Sauce

蓮子百合紅豆沙湯圓 Sweetened Red Bean Soup with Glutinous Rice Dumplings, Lotus Seeds and Lily Bulbs

> 富貴棗皇糕 Steamed Red Date Puddings

HK\$7,988 (每席 Per table) (10 – 12 位用 persons)

● 另收加一服務費 ● 如閣下對任何食物過敏,請告知我們的服務員 ● Subject to 10% service charge ● Please inform our staff of any food allergies





迎春接福宴

開運褔豬賀新歲 Barbecued Whole Suckling Pig

芹香如意玉帶桂花蚌 Sautéed Scallops and Sea Cucumber Meat with Celery and Elm Fungus

富貴金沙蟹鉗 Deep-fried Crab Claws with Shrimp Paste and Salted Egg Yolk

發財蠔豉添大利 Braised Dried Oysters and Pig Tongues with Black Moss

姬松茸竹笙燉海參 Double-boiled Sea Cucumber Soup with Bamboo Piths and Blaze Mushrooms

蠔皇原隻八頭湯鮑魚扣天白花菇 Braised 8 Heads Canned Abalone with Black Mushrooms and Vegetables in Oyster Sauce

> 清蒸沙巴龍躉斑 Steamed Fresh Giant Garoupa

南乳脆皮炸子雞 Deep-fried Crispy Chicken in Preserved Bean Curd Sauce

玉蘭銀鈎臘味炒絲苗 Fried Rice with Dried Shrimps, Cured Meat, Sausage and Kale

桂圓銀耳紅棗茶 Double-boiled Dried Longan Sweetened Soup with Snow Fungus and Red Dates

> 牛油合桃酥 Walnut Butter Cookies

HK\$9,888 (每席 Per table) (10 – 12 位用 persons)

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龍騰展翅宴

富貴褔豬賀新歲 Barbecued Whole Suckling Pig

XO醬琥珀蝦球炒帶子

Sautéed Prawns and Scallops with Caramelized Walnuts and Vegetables in XO Sauce

芝心紅蔥焗釀蟹蓋

Baked Stuffed Crab Shells with Cheese and Onion

翡翠玉環瑤柱甫

Steamed Whole Conpoy in Marrow Ring

羊肚菌螺頭燉原隻花膠筒

Double-boiled Fish Maw Soup with Conches and Morel Mushrooms

蠔皇原隻八頭湯鮑魚扣鮑汁鵝掌

Braised 8 Heads Canned Abalone with Goose Webs and Vegetables in Oyster Sauce

清蒸大老虎斑

Steamed Fresh Brown Marble Garoupa

金沙蒜香脆燒雞

Deep-fried Crispy Chicken with Garlic

福建鮑汁炒絲苗

Fujian Fried Rice

蓮子百合燉海底椰

Double-boiled Sea Coconut Sweetened Soup with Lotus Seeds and Lily Bulbs

蜜脆黃金卷

Golden Egg Fritters in Honey Sauce

HK\$11,888 (每席 Per table)

(10 - 12 位用 persons)

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