



## THE ROYAL GARDEN GRADUATION BUFFET PACKAGE 2024

### 『帝苑酒店』謝師宴套餐 2024

The Royal Garden's specially designed Graduation Buffet Package  
for you to thank your teachers and schoolmates.

『帝苑酒店』為各位畢業生設計一個難忘的謝師宴套餐。

The following privileges will be applied for 40 persons:  
(滿 40 位可享有下列優惠):

- A glass of welcome fruit punch per person  
每位賓客席前贈送雜果賓治乙杯
- Complimentary Buffet for Principal and Vice Principal (maximum 2 persons)  
校長及副校長可免收費 (最多兩位)
- Unlimited refill of soft drinks and chilled orange juice for 3 hours during meal period.  
包括3小時席間無限量供應汽水及凍橙汁
- Complimentary invitation card for teachers  
免費提供邀請柬給老師們
- Complimentary backdrop with lettering  
(Limited to 20 Chinese characters or 50 English letters)  
宴會廳內背板佈置 (最多可寫上二十個中文字或五十個英文字母)  
Or 或  
Complimentary backdrop with School Badge Logo  
宴會廳內背板佈置與校徽(一個)
- Buffet Lunch Coupon for 2 persons at The Greenery as raffle prize  
奉送雅苑座咖啡室雙人自助午餐券乙張作為抽獎獎品
- Complimentary valet car parking during the time of your event  
(1 car parking space per 40 guests)  
宴會期間免費代客泊車服務 (每四十位客人敬送一個車位)
- Free use of LCD projector with screen, lucky draw box and public address system with wireless microphones  
免費使用投影機、屏幕、抽獎箱和無線麥克風

Subject to the latest measures on catering business and scheduled premises.

因應餐飲業務及表列處所最新措施而調整。

For enquiries and reservations, please contact our Banquet Sales team at  
如欲查詢更多資料和預訂, 請與宴會部聯絡: ☎ 2733-2007 ✉ E-mail: bqtloff@rghk.com.hk



## Graduation Buffet Menu A

### **Appetizers & Salads 頭盤及沙律**

- Chilled Shrimp, Clam & Blue Mussel 凍蝦、凍蜆及藍青口  
 Gravlax & Smoked Salmon with Condiments 煙三文魚  
 Waldorf Salad 華都夫沙律  
 Sushi Roll with Wasabi & Pickled Ginger 壽司卷  
 Grilled Mediterranean Vegetables with Pesto 香草扒地中海雜菜  
 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  
 Cucumber, Sweet Corn, Carrot, Red Kidney Bean, Frisee, Romaine Lettuce & Lolla Rossa  
 青瓜、粟米、紅蘿蔔、紅腰豆、生菜、羅馬生菜及紅葉萵苣  
 Caesar Salad, Garden Green Salad, Dressing & Condiments 凱撒沙律、田園沙律、配料醬料

### **Soup 湯類**

- Wild Mushroom Soup with Herbs Crouton (Served with a Selection of Bread)  
 野菌湯配各款麵包

### **Hot Dishes 熱盤**

- Pan-fried Seabass with Lemon Butter Sauce 香煎鱸魚配檸檬牛油汁  
 Chicken Piccata with Tomato Salsa 香煎比吉打雞胸伴番茄莎莎  
 Stir-fried Beef Stripe with Twin Mushroom and Bell Pepper 雙菇彩椒牛柳條  
 Deep-fried Spring Roll and Curry Samosa 炸春卷及咖哩角  
 Roast Idaho Potatoes with Fresh Herbs 香草烤焗薯角  
 Steamed Korean Dumpling 蒸韓式餃子  
 Stir-fried Cuttlefish with Green Vegetable 翡翠炒花枝  
 Sautéed Garden Vegetable 田園蔬菜  
 Fried Noodle with Pork in Soy Sauce 豉油王肉絲炒麵  
 Fried Rice Wrapped in Lotus Leaf 飄香荷葉飯

### **Desserts 甜品**

- Green Tea and Red Bean Roll 綠茶紅豆卷      Mini Portuguese Egg Tart 迷你葡撻  
 Bread and Butter Pudding 牛油麵包布甸      Tiramisu 意大利芝士蛋糕  
 Chocolate Cake 朱古力蛋糕  
 Double-boiled Peach Resin with Osmanthus and Snow Fungus 桃膠雪耳紅棗  
 Fresh Sliced Seasonal Fruit Platter 季節鮮果盤

每位淨價港幣 **HK\$548 net per person (Monday-Thursday 星期一至四)**

每位淨價港幣 **HK\$598 net per person (Friday-Sunday and public holiday 星期五至日及公眾假期)**

**Include unlimited refill of soft drinks and chilled orange juice for 3 hours during dinner.**

套餐已包括 3 小時席間無限量供應汽水及凍橙汁。

(For minimum guarantee of 40 persons. 最少 40 位。)

(Menu is subject to change without prior notice. 菜式或略有改動，恕不另行通知。)

此套餐不可與其他優惠或折扣及帝苑折扣禮品卡同時使用。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift card.



## **Graduation Buffet Menu B**

### **Appetizers & Salads 頭盤及沙律**

Chilled Shrimps, Clam & Blue Mussels 凍蝦、凍蜆及藍青口  
Gravlax & Smoked Salmon with Condiments 煙三文魚  
Assorted Cold Cut, Parma Ham & Air Dried Meat with Melon 巴馬火腿凍肉配蜜瓜  
Assorted Sashimi with Condiments 雜錦刺身  
Sushi Roll with Wasabi & Pickled Ginger 壽司卷  
Grilled Mediterranean Vegetables with Pesto 香草扒地中海雜菜  
Potato Salad with Bacon and Spring Onion 煙肉洋蔥薯仔沙律  
Pasta with Black Truffle & Ham Salad 黑松露火腿意粉沙律  
Cucumber, Sweet Corn, Carrot, Red Kidney Bean, Frisee, Romaine Lettuce & Lolla Rossa  
青瓜、粟米、紅蘿蔔、紅腰豆、生菜、羅馬生菜及紅葉萵苣  
Caesar Salad, Garden Green Salad, Dressing & Condiments 凱撒沙律、田園沙律、配料醬料

### **Soup 湯類**

Boston Clam Chowder with Sweet Corn (Served with Selection of Bread)  
波士頓蜆肉周打湯配各款麵包

### **Hot Dishes 熱盤**

Pan-fried Seabass with Lemon Butter Sauce 香煎鱸魚配檸檬牛油汁  
Korean Chicken with Leek 韓式雞肉  
Braised Oxtail with Port Wine Sauce 紅酒炆牛尾  
Deep-fried Vietnamese Style Spring Roll 越式炸春卷  
Deep-fried Prawn Cake 炸蝦餅  
Sausage Roll 腸仔酥卷  
Stir-fried Prawn with Green Vegetable 翡翠炒蝦仁  
Sautéed Garden Vegetable 田園蔬菜  
Braised E-Fu Noodle with Mushroom 鮑鮮菇炆伊麵  
Fried Rice with Fresh Prawn and Barbecued Pork 鮮蝦叉燒粒炒飯

### **Carving Station 燒烤車**

Grilled Beef Sirloin with Black Pepper Sauce and Gravy Sauce 原條燒西冷配黑椒汁，燒肉汁

### **Desserts 甜品**

Mini French Pastries 迷你法式甜品      Caramel Crème Brûlée 焦糖布丁  
Black Forest Cake 黑森林蛋糕      Tiramisu 意大利芝士蛋糕  
Mini Portuguese Egg Tart 迷你葡撻  
Sweetened Red Bean Cream with Sesame Glutinous Rice Dumpling 紅豆沙湯圓  
Fresh Sliced Seasonal Fruit Platter 季節鮮果盤

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