



ROYAL PACIFIC  
HOTEL

2025 - 2026 西式自助午餐菜譜 A  
2025 - 2026 Celebration Lunch Buffet Menu A

Appetiser 冷盤

Smoked Salmon with Traditional Garnish 煙三文魚及配料  
Assorted Sashimi and Sushi with Pickled Ginger 雜錦刺身及壽司  
Parma Ham with Sweet Melon 意大利巴馬火腿配蜜瓜  
Grilled Mediterranean Vegetables with Pesto 香草扒地中海雜菜  
Marinated Cucumber and Brown Fungus with Black Vinegar 黑醋青瓜木耳  
Cobb Salad 雜菜牛油果雞肉沙律  
Grilled Prawns and Citrus Salad "Thai Style" 泰式扒大蝦柚子沙律  
Tomato Salad with Sesame Dressing 鮮茄沙律伴日式胡麻醬

Salad 沙律

Assorted Fresh Garden Leaves 新鮮田園沙律菜  
Caesar, French, Thousand Island and Italian Dressing 凱撒汁、法汁、千島汁及意大利汁

Seafood 冰鎮海鮮

Fresh Prawns, New Zealand Mussels, Sea Whelks Served with Lemon,  
Cocktail Sauce and Red Wine Shallot  
鮮蝦、紐西蘭青口、翡翠螺配檸檬角、咯嗲汁及乾蔥紅酒醋

Soup 湯

Cream of Carrot 甘筍忌廉湯  
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包及牛油

Hot Dish 熱盤

Pan-Fried Sole Fillet Piccata with Tomato Coulis 香煎意式龍脷柳伴蕃茄醬  
Gratinated Assorted Seafood with Cheese Sauce 芝士白汁焗海鮮  
Slow-Cook Premium Beef Cheek in Burgundy Sauce 法式紅酒慢煮牛面頰肉  
Wok-Fried Squids and Honey Beans with XO Sauce XO 醬炒鮮魷蜜糖豆  
Roast Stuffed Kurobuta Pork Loin with Prunes Gravy 燒黑豚豬柳釀西梅伴燒汁  
Indian Chicken Tikka 印式烤雞  
Braised E-fu Noodles with Straw Mushrooms 干燒伊麵  
Fried Rice with Diced Chicken and Vegetables 雜菜雞粒炒香苗  
Sautéed Seasonal Vegetables 清炒時菜



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2025 - 2026 Celebration Lunch Buffet Menu A (Cont'd)

Dessert 甜品

Mango Pudding 香芒布甸  
Mini Egg Tart 迷你蛋撻  
Black and White Forest Cake 黑白森林蛋糕  
New York Cheese Cake 美式芝士蛋糕  
Marble Cheese Cake 大理石芝士蛋糕  
Dark Chocolate Mousse 特濃朱古力慕絲  
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

**HK\$558 per person**  
**每位港幣\$558**

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beer for 2 hours  
包括2小時無限量供應橙汁、汽水及特選啤酒

Price is subject to 10% service charge. 以上價格須另加一服務費  
The above menu is based on a minimum of 50 persons over a 2-hour period. 此菜單只適用於最少 50 位賓客，供應時間為兩小時。  
Valid until 30 November 2026. 菜譜適用至 2026 年 12 月 31 日  
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皇家太平洋酒店保留修改以上菜單價格及項目之權利



ROYAL PACIFIC  
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2025 - 2026 西式自助午餐菜譜 B  
2025 - 2026 Celebration Lunch Buffet Menu B

Appetiser 冷盤

Assorted Sashimi, Sushi 雜錦刺身、壽司  
Marinated Mini Octopus and Sea Whelk 日式迷你八爪魚及螺肉  
Smoked Salmon with Dill 刁草煙三文魚  
Marinated Eggplants and Zucchini with Pesto Sauce 香草扒茄子及青瓜  
Parma Ham with Sweet Melon 意大利巴馬火腿配蜜瓜  
Prawns and Fresh Fruit Salad 鮮果大蝦沙律  
Baby Cuttlefish Salad with Bean Sprouts 迷你墨魚沙律

Salad 沙律

Assorted Fresh Garden Leaves 新鮮田園沙律菜  
Caesar, French, Thousand Island and Italian Dressing 凱撒汁、法汁、千島汁及意大利汁

Seafood 冰鎮海鮮

Fresh Prawns, New Zealand Mussels, Sea Whelks  
Served with Lemon, Cocktail Sauce and Red Wine Shallot  
鮮蝦、紐西蘭青口、翡翠螺  
配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Soup 湯

Cream of Wild Mushrooms 野菌忌廉湯  
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包及牛油

Carving 烤肉

Oven-Roast U.S. Angus Beef Striploin with Black Pepper Sauce  
烤美國安格斯燒牛西冷扒伴黑椒汁



ROYAL PACIFIC  
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## 2025 - 2026 西式自助午餐菜譜 B (續)

### 2025 - 2026 Western Lunch Buffet Menu B (Cont'd)

#### Hot Dish 熱盤

- Pan-Fried Sea Bass Fillets with Dill Cream Sauce 香煎鱸魚柳伴刁草忌廉汁  
Grilled Lamb Chops with Green Pepper Corn Sauce 燒羊扒伴青胡椒汁  
Wok-Fried Shrimps and Scallops and Celery with Cashew Nuts 西芹腰果炒帶子蝦仁  
Deep-Fried Chicken with Prawn Crackers 炸子雞配蝦片  
Roast Stuffed Kurobuta Pork Loin with Prunes and Mustard Gravy  
燒黑豚豬柳釀西梅伴芥末燒汁  
Fettuccine with Chorizo and Spicy Tomato Sauce 西班牙辣肉腸茄醬寬條麵  
Gratinated Pumpkin Potato 南瓜焗薯  
Fried Rice with Shredded Conpoy, Egg White and Vegetables 瑤柱蛋白雜菜炒香苗  
Sautéed Kenya Bean, Glazed Carrots and Stuffed Tomato with Ratatouille  
炒法邊豆、甘筍、雜菜釀番茄

#### Dessert 甜品

- Tiramisu 意大利芝士餅  
Creme Brulee 法式焦糖燉蛋  
Baked Apple Pie 焗蘋果批  
Dark Chocolate Raspberry Tart 特濃朱古力紅桑子撻  
Green Tea Panna Cotta 綠茶意大利奶凍  
Marble Cheese Cake 大理石芝士蛋糕  
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

**HK\$658 per person**

**每位港幣\$658**

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beer for 2 hours  
包括2小時無限量供應橙汁、汽水及特選啤酒

Price is subject to 10% service charge. 以上價格須另加一服務費

The above menu is based on a minimum of 50 persons over a 2-hour period. 此菜單只適用於最少 50 位賓客，供應時間為兩小時。

Valid until 30 November 2026. 菜譜適用至 2026 年 12 月 31 日

Royal Pacific Hotel reserves the right to alter the above menu items due to unforeseeable market price fluctuations and availability.

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 catering team of Royal Pacific Hotel 查詢詳情請致電皇家太平洋酒店宴會部

Tel 電話：(852) 2738 2236 E-mail 電郵：catering@royalpacific.com.hk

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2025 - 2026 Celebration Dinner Buffet Menu A

Appetiser 冷盤

Smoked Salmon with Traditional Garnish 煙三文魚及配料  
Crab Meat Salad with Mango and Avocado 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  
Homemade Pasta and Lobster Salad 龍蝦幼麵沙律  
Glass Noodles Salad with Calamari "Thai Style" 泰式魷魚粉絲沙律  
Seafood and Fresh Fruit Salad 海鮮鮮果沙律  
Roast Beet Root Salad with Orange Segment 燒紅菜頭香橙沙律  
Caesar Salad with Crispy Bacon 凱撒沙律配香脆煙肉  
Assorted Sashimi, Sushi 雜錦刺身、壽司  
Marinated Mini Octopus and Sea Whelk 日式迷你八爪魚及螺肉

Salad 沙律

Assorted Garden Greens with Selection of Dressings 田園沙律伴各式沙律醬  
Thousand Island, French, Balsamic Vinaigrette 千島汁、法汁、黑醋汁

Seafood 冰鎮海鮮

Fresh Prawns, New Zealand Mussels, Sea Whelks Served  
with Lemon, Cocktail Sauce and red Wine Shallot  
鮮蝦、紐西蘭青口、翡翠螺  
配檸檬角、咯嗲汁及乾蔥紅酒醋汁

Soup 湯

Cream of Wild Mushrooms 野菌忌廉湯  
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包及牛油

Carving 烤肉

Roasted US Beef Striploin Served with Red Wine Sauce  
烤澳洲穀飼西冷牛扒伴紅酒汁



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**2025 - 2026 西式自助晚餐菜譜 A (續)**  
**2025 - 2026 Celebration Dinner Buffet Menu A (Cont'd)**

**Hot Dish 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 Sauce 烤羊架配芥末汁  
Gratinated Assorted Seafood with Cheese Sauce 芝士白汁焗海鮮  
Barbecued Baby Pork Ribs 醬烤豬肋骨  
Deep-Fried Crispy Chicken 金牌脆皮燒雞  
Fried Rice with Seafood and Crab Roe 蟹籽海鮮炒香苗  
Braised E-fu Noodles with Mushroom and Shrimp Roe 蝦籽什菌伊麵  
Braised Straw Mushrooms with Baby Cabbage 鮮菇扒津白

**Dessert 甜品**

Marble Cheese Cake 大理石芝士蛋糕  
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 意大利芝士餅  
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

**Coffee or tea 咖啡或茶**

**HK\$688 per person**  
**每位港幣\$688**

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beer for 3 hours  
包括 3 小時無限量供應橙汁、汽水及特選啤酒

Price is subject to 10% service charge. 以上價格須另加一服務費

The above menu is based on a minimum of 50 persons over a 2.5-hour period.

此菜單只適用於最少 50 位賓客，供應時間為 2.5 小時。

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2025 - 2026 西式自助晚餐菜譜 B  
2025 - 2026 Celebration Dinner Buffet Menu B

Appetiser 冷盤

Smoked Salmon with Traditional Garnish 煙三文魚  
Parma Ham with Sweet Melon 意大利巴馬火腿配蜜瓜  
Assorted Sashimi, Sushi 雜錦刺身、壽司  
Marinated Baby Octopus and Green Seaweed 日式迷你八爪魚及中華沙律  
Cold Soba Noodles 日式冷麵  
Beet Root 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 意大利扒什菜沙律  
Caesar Salad with Condiments 凱撒沙律

Salad 沙律

Assorted Garden Greens with Selection of Dressings 田園沙律伴各式沙律醬  
Thousand Island, French, Balsamic Vinaigrette 千島汁、法汁、黑醋汁

Seafood 冰鎮海鮮

Fresh Prawns, New Zealand Mussels, Sea Whelks  
Served with Lemon, Cocktail Sauce and Red Wine Shallot  
紐西蘭青口、翡翠螺, 鮮蝦檸檬角、咯嗲汁及乾蔥紅酒醋汁

Soup 湯

Lobster Bisque with Cognac 干邑龍蝦湯  
Freshly Baked Assorted Bread Roll and Portion Butter 新鮮烘焙麵包及牛油

Carving 烤肉

Roasted U.S. Angus Rib-eye with Red Wine Sauce  
烤美國安格斯肉眼扒伴紅酒汁



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2025 - 2026 西式自助晚餐菜譜 B (續)  
2025 - 2026 Celebration Dinner Buffet Menu B (Cont'd)

Hot Dish 熱盤

Sauteed Cuttlefish Fillet and Prawns with Celery 脆芹蝦仁炒花枝片  
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  
Roasted Lamb Racks 法式烤香草羊架  
Indian Vegetables Curry 印度素菜咖喱  
Fried Rice Red Brown Rice with Golden Corn and One Nuts 金粟崧子仁糙米炒香苗  
Lyonnais Potato 洋蔥炒薯  
Carrot Vichy, Sauteed Kenya Bean and Braised Baby Corn 炒甘筍、法邊豆及粟米仔

Dessert 甜品

Mango Cheese Cake 香芒芝士蛋糕  
Mini Apple Crumble 焗迷你蘋果金寶  
Creme Brulee 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  
Marble Cheese Cake 大理石芝士蛋糕  
Fresh fruit platter 精美鮮果碟  
Crepes with Selections of Ice-cream and Condiments 即製班戟配自選雪糕

**Coffee or Tea 咖啡或茶**

**HK\$788 per person**  
**每位港幣\$788**

Inclusive of unlimited serving of soft drink, chilled orange juice and selected beer for 3 hours  
包括 3 小時無限量供應橙汁、汽水及特選啤酒

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