

2026 AMBER AUTUMN CHINESE DINNER PACKAGE 【2026 琥珀之秋中式晚宴】

	Monday to Friday 星期一至五	Saturday to Sunday & Public Holiday 星期六至日及公眾假期
Chinese Dinner Menu A 中菜晚宴菜譜 A	每席港幣 HK\$8,280 per table (供 12 位用 / 12 persons)	每席港幣 HK\$8,680 per table (供 12 位用 / 12 persons)
Chinese Dinner Menu B 中菜晚宴菜譜 B	每席港幣 HK\$9,280 per table (供 12 位用 / 12 persons)	每席港幣 HK\$9,680 per table (供 12 位用 / 12 persons)
Chinese Dinner Menu C 中菜晚宴菜譜 C	每席港幣 HK\$10,280 per table (供 12 位用 / 12 persons)	每席港幣 HK\$10,680 per table (供 12 位用 / 12 persons)

For Chinese Dinner Menu with minimum 3 tables, you may enjoy the following privileges:

凡惠顧中式晚宴(三席或以上), 可享以下多款精彩優惠:

- Unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours
席間三小時無限量供應汽水、橙汁及啤酒
- Welcome fruit punch for all guests
迎賓雜果賓治
- Complimentary Chinese tea and condiments
香茗及芥醬豁免收費
- Elegant centerpiece on each dining table
典雅餐桌佈置
- Free corkage for self-brought wine or hard liquor (one bottle per table)
免收開瓶費 (每席乙支)
- Free use of mahjong facilities (subject to availability)
免費麻雀耍樂 (視乎供應情況而定)
- Free use of PA equipment, LED light and spotlight
免費提供音響設備, 先進 LED 燈光效果及舞台射燈效果
- Complimentary use of stage and LCD projector
免費提供舞台及液晶投射器
- Invitation cards with envelopes (printing excluded)
精美邀請咭連信封 (不包括印刷)
- One free car parking space for every 4 tables with a maximum of 5 hours each
(first-come-first-serve)
免費泊車位, 每四席乙個, 每個最多五小時 (視乎供應情況而定)
- A guest signature book
嘉賓題名冊乙本

Additional Privileges for a party of 10 tables or above:

10 席或以上另可享以下額外優惠:

- HK\$1,000 dining coupon at all outlets at Royal Plaza Hotel for every 10 tables booked
帝京酒店餐飲券 HK\$1,000 元, 每 10 席乙張
- Festive PVC banner (3'x12'), logo excluded
奉送禮堂橫額 (3'x12'), 不包括公司商標



ADDED VALUE

優惠價享用以下優惠:

- Supplement for unlimited supply of house wine during dinner at HK\$600 per table
席間無限量供應酒店特定餐酒，額外每席另加港幣\$600
- Supplement for fresh fruit platter at HK\$300 per table
鮮果拼盤，額外每席另加港幣\$300
- Use of LED Wall as backdrop and for video at special rate
(Grand Ballroom, Level 6 or Junior Ballroom, Level 3)
以優惠價於六樓喜宴堂或三樓喜酌堂使用 LED 幕牆作舞台背景板及播放影片

Remarks 備註:

- All menus are valid from 1 October 2026 to 30 November 2026
以上之中式晚宴套餐適用於 2026 年 10 月 1 日至 2026 年 11 月 30 日。
- All prices are subject to 10% service charge and minimum charge of food and beverage
以上之中式晚宴套餐價目，需另加一服務費及設有最低餐飲消費額
- Royal Plaza Hotel reserves the right to change the prices and items of the above privileges
帝京酒店保留修改以上菜單價格及項目之權利

For enquiries or reservation, please contact our Event & Catering Sales Office.

查詢或訂座，請聯絡項目及宴會營業部。

Tel 電話: 2622 6223 Fax 傳真: 2628 9913 WhatsApp: 6117 9995

Email 電郵: banquet@royalplaza.com.hk

中式晚宴菜譜 A
Chinese Dinner Menu A

錦繡福豬五彩盤

Assorted Barbecued Meat Platter with Suckling Pig

夏果西蘭花雞樅菌炒蝦球帶子

Sautéed Prawns and Scallops with Broccoli and Termite Mushroom, Macadamia

蜜味脆鮮奶拼迷你炸釀蟹拑

Deep-fried Mini Crab Claws Coated with Cuttlefish Mousse
Accompanied by Milk Fritter with Honey Dew Melon flavored

雲陽肘子扒高山菜

Poached Baby Cabbage with Yunnan Ham Slices in Supreme Soup

一品鮑參柱肚羹 或 姬松茸竹筴燉螺頭

Braised Shredded Abalone, Fish Maw, Conch and Sea Cucumber Soup
OR Double-boiled Sea Conch Soup with Bamboo Pith and Blaze Mushrooms

蝦籽扣日本刺參扣天白花菇

Braised Sea Cucumber and Mushroom with Dried Shrimp Roe in Abalone Sauce

陳皮雲腿絲蒸龍躉球

Steamed Fillet of Giant Garoupa with Air-dried Tangerine Peel and Shredded Yunnan Ham

七彩脆皮炸子雞

Deep-fried Crispy Chicken with Shrimp Crackers

富貴蛋白海皇炒絲苗

Fried Rice with Egg White and Diced Seafood

鮮蝦菜肉雲吞

Shrimp Dumplings in Soup

雙杏銀耳燉萬壽果

Double-boiled Papaya Sweet Soup with Snow Fungus and Almond

精美糕點

Chinese Petits Fours

(Minimum 3 tables)

(最少三席起)

每席港幣 HK\$8,280

適用於星期一至五

(Available from Monday to Friday)

每席港幣 HK\$8,680

適用於星期六至日及公眾假期

(Available from Saturday to Sunday & Public Holiday)

包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

(適用於 2026 年 10 月 1 日至 2026 年 11 月 30 日) (Validity: 1 October 2026 to 30 November 2026)

以上價目需另加一服務費。帝京酒店保留修改以上菜單價格及項目之權利。

All prices are subject to 10 % service charge. Royal Plaza Hotel reserves the right to change the prices and items of the above menus.

中式晚宴菜譜 B
Chinese Dinner Menu B

鮮果大蝦沙律
Prawns with Fruit Salad

琥珀牛肝鮮菌帶子炒桂花蚌
Sautéed Scallop and Laurel Clams with Boletus Fungus, Candied Walnuts and Vegetables

高湯瑤柱雞蓉燴燕液 或 沙參玉竹菜膽燉海參
Bird's Nest Soup with Conpoy and Minced Chicken
OR Double-boiled Sea Cucumber Soup with Vegetables and Chinese Herbal

頂級南非六頭湯鮑魚伴滋補魚肚
Braised 6 Heads Canned Abalones and Fish Maw in Oyster Sauce

鮮姬松茸松露白鱈魚
Pan-fried Cod Fish Fillets with Blaze Mushroom and Black Truffle Sauce
帝京軒 - 招牌菜 Di King Heen Signature Dishes

明爐潮蓮燒鵝
Roasted Goose

福建鮑汁炒絲苗
Fujian Fried Rice

高湯水餃生麵
Shrimp Dumplings with Noodles in Soup

新會老陳皮紅豆沙
Sweetened Red Bean Soup with Lotus Seeds

精美糕點
Chinese Petits Fours
(Minimum 3 tables)
(最少三席起)

每席港幣 HK\$9,280

適用於星期一至五

(Available from Monday to Friday)

每席港幣 HK\$9,680

適用於星期六至日及公眾假期

(Available from Saturday to Sunday & Public Holiday)

包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

(適用於 2026 年 10 月 1 日至 2026 年 11 月 30 日) (Validity: 1 October 2026 to 30 November 2026)

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中式晚宴菜譜 C
Chinese Dinner Menu C

大紅乳豬全體
Barbecued Whole Suckling Pig

X.O. 醬珍寶玻璃虎蝦球
Sautéed Jumbo Tiger Prawns in X.O. Sauce

阿拉斯加蟹肉芝芯蟹蓋
Oven Baked Stuffed Crab Shell with Alaska King Crab Meat, Cheese and Onion

帝京軒 - 招牌菜 Di King Heen Signature Dishes

金瑤鮮菇田園蔬
Braised Vegetable and Mushroom topped with Conpoy

花膠海皇燴燕窩 或 松茸菜膽螺頭燉竹絲雞
Braised Bird's Nest Soup with Fish Maw and Assorted Seafood
OR Double-boiled Silky Fowl with Sea Conch and Matsutake Mushrooms

蠔皇鮮鮑片伴蝦籽扣柚皮
Braised Abalone Slices with Pomelo Peels and Vegetables in Dried Shrimp Roe Sauce

玉樹麒麟沙巴龍躉球
Steamed Fillet of Giant Garoupa with Yunnan Ham and Black Mushroom

南乳脆皮燒雞
Deep-fried Crispy Chicken Flavored with Preserved Bean Curd Sauce

古法鵝香瑤柱荷葉絲苗
Fried Rice with Mixed Meat and Dried Conpoy in Lotus Leaf Wrap

新竹炒米粉
Fried Hsin Chu Taiwanese Vermicelli

椰香紫米露
Sweetened Purple Glutinous Rice Soup with Coconut Juice

精美糕點
Chinese Petits Fours
(Minimum 3 tables)
(最少三席起)

每席港幣 HK\$10,280

適用於星期一至五
(Available from Monday to Friday)

每席港幣 HK\$10,680

適用於星期六至日及公眾假期
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包括席間 3 小時無限量供應汽水、橙汁及啤酒

Includes unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours

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