

## Annual Dinner Package 2025-2026 【2025-2026 周年晚宴套餐】

	<b>Monday to Thursday</b> 星期一至四	<b>Friday to Sunday &amp; Public Holiday</b> 星期五至日及公眾假期
<b>Annual Dinner Menu I</b> 周年晚宴菜譜 I	每席港幣 HK\$9,588 per table (供 12 位用 / 12 persons)	每席港幣 HK\$9,988 per table (供 12 位用 / 12 persons)
<b>Annual Dinner Menu II</b> 周年晚宴菜譜 II	每席港幣 HK\$10,688 per table (供 12 位用 / 12 persons)	每席港幣 HK\$11,388 per table (供 12 位用 / 12 persons)
<b>Annual Dinner Menu III</b> 周年晚宴菜譜 III	每席港幣 HK\$12,188 per table (供 12 位用 / 12 persons)	每席港幣 HK\$12,988 per table (供 12 位用 / 12 persons)
<b>Annual Dinner Menu IV</b> 周年晚宴菜譜 IV	每席港幣 HK\$13,288 per table (供 12 位用 / 12 persons)	每席港幣 HK\$14,288 per table (供 12 位用 / 12 persons)
<b>Annual Dinner Menu V</b> 周年晚宴菜譜 V	每席港幣 HK\$14,888 per table (供 12 位用 / 12 persons)	每席港幣 HK\$15,888 per table (供 12 位用 / 12 persons)

**For party of 3 tables or above, you may enjoy the following privileges:**

**凡惠顧周年晚宴 3 席或以上，可享有以下優惠：**

- Unlimited supply of soft drinks, chilled orange juice and beer during dinner for 3 hours  
席間 3 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
- Free corkage for self-brought wine or liquor (one bottle for each table)  
免收開瓶費(每席乙瓶)
- Elegant centerpiece on each table  
典雅餐桌佈置
- Deluxe seat covers  
華麗椅套
- Free use of mahjong facilities (subject to availability)  
免費麻雀耍樂(視乎供應情況而定)
- Invitation cards (printing excluded)  
精美邀請咭連信封(不包括印刷)
- A Chinese signature book  
中式嘉賓題名冊乙本
- Complimentary use of stage and dancing floor  
免費提供舞台及舞池板
- Free use of PA / AV equipment, LCD projector with screen, LED light and spotlight  
免費提供視聽器材、液晶體投射機及屏幕、先進 LED 燈光效果及舞台射燈效果
- One free car parking space for every 5 tables with a maximum of 5 hours each (subject to availability)  
免費泊車位，每 5 席乙個，每個最多 5 小時 (視乎供應情況而定)
- Chinese new year background music  
賀年背景音樂

*凡於 30 Nov 2025  
前預訂，每席可享  
HK\$500 折扣優惠!*

## **Annual Dinner Package 2025-2026**

### **【2025-2026 周年晚宴套餐】**

**For party of 10 tables or above, you may enjoy the additional privileges:**

**凡惠顧 10 席或以上，可額外獲得以下優惠：**

- One bottle of champagne for toasting  
祝酒香檳乙瓶
- A HK\$800 dining coupon at all outlets at Royal Plaza Hotel  
帝京酒店餐飲券 HK\$800 元乙張
- Festive PVC banner (3'x12'), logo excluded  
奉送禮堂橫額 (3'x12'), 不包括公司商標
- 3 pounds of fresh fruit cream cake, include chocolate plaque with company logo  
3 磅鮮果忌廉蛋糕乙個, 包括公司商標之朱古力牌

**For party of 20 tables or above, you may enjoy the additional privileges:**

**凡惠顧 20 席或以上，可額外獲得以下優惠：**

- One bottle of house red / white wine per table  
席間供應紅/白餐酒(每席乙瓶)
- Photo-taking with God of Treasure  
與財神合照
- 8 dozens of pre-dinner snacks  
八打餐前小食

#### **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 元
- Supplement for fresh fruit platter at HK\$300 per table  
鮮果拼盤，額外每席另加港幣 300 元
- Pre-dinner snacks start from HK\$180 per dozen  
精選席前小食每打只需港幣 180 元起
- Special price for crew meal  
優惠價預訂員工餐盒
- Use of LED Wall as backdrop and for video at special rate (Grand Ballroom, Level 6 only)  
以優惠價使用 LED 幕牆作舞台背景板及播放影片 (只限六樓喜宴堂)

Remarks 備註:

- The above package is valid from 1 December 2025 to 31 March 2026  
以上套餐適用於 2025 年 12 月 1 日至 2026 年 3 月 31 日。
- All prices are subject to 10% service charge & minimum food and beverage charge  
以上價目需另加一服務費及場地設有最低餐飲消費額
- Reservation in advance is necessary and subject to hotel availability  
宴會須預訂及視乎酒店場地之供應情況而定
- Royal Plaza Hotel reserves the right to change the prices and items of the above package  
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](mailto:banquet@royalplaza.com.hk)

**【2025-2026 周年晚宴套餐】**  
**Annual Dinner Package 2025-2026**

**周年晚宴菜譜 I**  
**Annual Dinner Menu I**

鴻運福豬賀新歲  
Barbecued Whole Suckling Pig

XO 醬琥珀蝦球炒帶子  
Sautéed Prawns and Scallop with Caramelized Walnut in XO Chili Sauce

百花炸釀蟹鉗  
Deep-fried Crab Claws Stuffed with Shrimp Paste

翡翠玉環瑤柱甫  
Steamed Marrow Cucumber Rings stuffed with Conpoy

菜膽竹笙姬松茸燉海參  
Double-boiled Sea Cucumber Soup with Bamboo Fungus, Blaze Mushroom and Vegetable

紅燒南非八頭湯鮑魚扣鵝掌  
Braised 8 Heads South African Canned Abalones and Goose Webs with Vegetables in Oyster Sauce

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

金牌芝麻鹽焗雞  
Baked Chicken with Rock Salt and Sesame

香芋銀鈎臘味糯米飯  
Fried Glutinous Rice with Taro, Dried Shrimps, Air-dried Meat and Chinese Sausage

金菇瑤柱燴伊府麵  
Braised E-Fu Noodles with Conpoy and Enoki Mushrooms

新會老陳皮紅豆沙湯圓  
Sweetened Red Bean Soup with Sticky Dumplings

大富大貴甜美點  
Chinese Petits Fours

**每席港幣 HK\$9,588**

適用於星期一至四

(Available from Monday to Thursday)

**每席港幣 HK\$9,988**

適用於星期五至日及公眾假期

(Available from Friday 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 2025 年 12 月 1 日至 2026 年 3 月 31 日)(Validity: 1 December 2025 to 31 March 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.

**【2025-2026 周年晚宴套餐】**  
**Annual Dinner Package 2025-2026**

**周年晚宴菜譜 II**  
**Annual Dinner Menu II**

鴻運福豬賀新歲  
Barbecued Whole Suckling Pig

櫻花蝦洋塘百合玉帶桂花蚌  
Sautéed Scallop and Laurel Clams with Dried Cherry Shrimps and Lotus Root

鵝肝醬焗釀響螺  
Baked Sea Conch Stuffed with Diced Sea Conch, Goose Liver Paste, Mushroom,  
Onion and Chicken

發財好市大利  
Braised Dried Oysters and Pig Tongue Slices with Sea Moss

高湯花膠海皇燴燕窩  
Braised Bird's Nest Soup with Fish Maw and Assorted Seafood

頂級墨西哥鮑片拌鮑汁扣鵝掌  
Braised Mexican Abalone Slices and Goose Webs with Vegetables in Oyster Sauce

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

鴻運當頭炸子雞  
Deep-fried Crispy Chicken

福建鮑汁炒絲苗  
Fried Rice in "Fujian" Style

濃湯紫菜鳳冠水餃  
Shrimp Dumplings in Seaweed Broth

雙杏銀耳燉萬壽果  
Double-boiled Papaya Sweet Soup with Almond and Snow Fungus

大富大貴甜美點  
Chinese Petits Fours

**每席港幣 HK\$10,688**

適用於星期一至四  
(Available from Monday to Thursday)

**每席港幣 HK\$11,388**

適用於星期五至日及公眾假期  
(Available from Friday 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**

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**【2025-2026 周年晚宴套餐】**  
**Annual Dinner Package 2025-2026**

**周年晚宴菜譜 III**  
**Annual Dinner Menu III**

開運金豬展紅袍
Barbecued Whole Suckling Pig
高湯焗珍寶玻璃虎蝦球
Sautéed Jumbo Tiger Prawns with Chicken Broth
蜂巢荔茸元貝脆寶盒
Fried Mashed Taro Stuffed with Scallop
發財大好市
Braised Dried Oysters with Sea Moss
生拆蟹肉黃耳燴燕窩
Bird's Nest Soup with Crab Meat and Yellow Fungus
紅燒南非六頭湯鮑魚扣日本刺參
Braised 6 Heads South African Canned Abalones Superior Sea Cucumber in Oyster Sauce
清蒸沙巴龍躉斑
Steamed Fresh Whole Giant Garoupa
明爐潮蓮燒鵝
Roasted Goose
櫻花蝦黑豚炒絲苗
Fried Rice with Barbecued Pork Loin and Dried Cherry Shrimps
紫菜芹香菜肉雲吞
Pork and Vegetable Wontons with Seaweed Broth
蓮子百合燉海底椰
Double-boiled Lotus Seeds, Lily Bulbs and Sea Coconut
大富大貴甜美點
Chinese Petits Fours

**每席港幣 HK\$12,188**

適用於星期一至四

(Available from Monday to Thursday)

**每席港幣 HK\$12,988**

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(Available from Friday 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**

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**【2025-2026 周年晚宴套餐】**  
**Annual Dinner Package 2025-2026**

**周年晚宴菜譜 IV**  
**Annual Dinner Menu IV**

鳳凰煙鴨鴛鴦撈起

"Lo Hei" with Shredded Chicken and Smoked Duck Breast with Assorted Pickled and Sweet Sauce

香芹如意淮山炒鴛鴦蚌皇

Sautéed Twins Clam Slices with Celery, Elm Fungus and Fresh Yam

高湯焗開邊乳龍蝦

Sautéed Half Lobster in Chicken Broth

發財好市大利

Braised Dried Oysters and Pig Tongue Slices with Sea Moss

姬松茸菜膽元貝燉花膠筒

Double-boiled Fish Maw Soup with Blaze Mushroom, Conpoy and Vegetables

紅燒南非六頭湯鮑魚扣天白花菇

Braised 6 Heads South African Canned Abalones with Mushrooms in Oyster Sauce

清蒸海星斑

Steamed Fresh Spotted Garoupa

南乳脆皮燒雞

Deep-fried Crispy Chicken Flavored with Preserved Bean Curd Sauce

蝦油紫菜鮮蝦炒絲苗

Fresh Prawn Fried Rice and Seaweed with Shrimp Oil

高湯煎粉果

Pan-fried Shrimp Dumplings Served with Supreme Soup

銀杏薏米腐竹露

Ginkgo Sweet Soup with Coxi Seeds and Bean Curd Sheet

大富大貴甜美點

Chinese Petits Fours

**每席港幣 HK\$13,288**

適用於星期一至四

(Available from Monday to Thursday)

**每席港幣 HK\$14,288**

適用於星期五至日及公眾假期

(Available from Friday 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 2025 年 12 月 1 日至 2026 年 3 月 31 日) (Validity: 1 December 2025 to 31 March 2026)

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**【2025-2026 周年晚宴套餐】**  
**Annual Dinner Package 2025-2026**

**周年晚宴菜譜 V**  
**Annual Dinner Menu V**

脆皮紅袍金豬齊撈起  
"Lo Hei" with Suckling Pig with Assorted Pickled and Sweet Sauce

白松露油菌皇龍蝦球  
Stir-fried Lobster Meat with Wild Mushroom and White Truffle Oil

松茸珍菌焗釀蟹蓋  
Oven Baked Crab Shell Stuffed with Crab Meat, Matsutake and Onion

發財瑤柱甫  
Braised Whole Conpoy with Garlic and Sea Moss

蘭州蜜瓜響螺燉花膠筒  
Double-boiled Fish Maws Soup with Sea Cucumber and Honeydew Melon

紅燒海味佛跳牆  
(南非六頭湯鮑魚、海參、北菇、鮑汁鵝掌)  
Braised 6 Heads Canned Whole Abalones with Sea Cucumber, Mushrooms and Goose Webs

清蒸東星斑  
Steamed Leopard Coral Groupa

藥膳人參十香醬油鴿  
Marinated Pigeon with Ginseng and Soy Sauce

太極雞絲鴛鴦飯  
Fried Rice topped with Crab Meat in Cream Sauce and Shredded Chicken in Tomato Sauce

鮮蝦菜肉雲吞  
Shrimp Dumplings in Soup

紅蓮桂圓燉桃膠  
Sweet Soup with Peach Resin Dried Longan, Red Dates and Lotus Seeds

大富大貴甜美點  
Chinese Petits Fours

<b>每席港幣 HK\$14,888</b> 適用於星期一至四 (Available from Monday to Thursday)	<b>每席港幣 HK\$15,888</b> 適用於星期五至日及公眾假期 (Available from Friday to Sunday & Public Holiday)
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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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