



HOTEL BY ROYAL

帝逸酒店

## 2025 逸軒壽宴餐

### Yat Heen Birthday Celebration Package 2025

適用日期：即日至 2025 年 12 月 31 日

Validity: Now until 31 December 2025

	星期一至四 (公眾假期除外) Monday to Thursday (except Public Holiday) (每席 10 - 12 位用) (10 - 12 persons per table)	星期五至日及公眾假期 Friday to Sunday and Public Holiday (每席 10 - 12 位用) (10 - 12 persons per table)
套餐 I Set Menu I	HK\$7,888	HK\$9,888
套餐 II Set Menu II	HK\$8,888	HK\$10,888

凡惠顧 3 席或以上可享以下優惠：

#### Privileges for booking of 3 tables or above:

- 宴會茶芥全免  
Complimentary Chinese tea and condiments to be served
- 每席自攜洋酒免收開瓶費 1 瓶  
Free corkage for one bottle of self-brought hard liquor per table
- 免費提供席前麻雀耍樂 (視乎供應情況)  
Complimentary mahjong entertainment (subject to hotel availability)
- 每 3 席可享免費泊車位 1 個 (視乎供應情況)  
Complimentary parking space for the booking of every 3 tables (subject to hotel availability)
- 以優惠價安排氣球佈置  
Venue balloon decoration at a special price
- 奉送 2 磅生日蛋糕  
Complimentary 2 pounds birthday cake will be offered

#### 條款及細則 Terms & Conditions:

- 適用由即日至 2025 年 12 月 31 日  
Package valid from now until 31 December 2025
- 所有價目須另加一服務費  
All prices are subject to 10% service charge
- 宴會場地均設最低餐飲消費  
A minimum food and beverage charge is applied on function venue and is subject to the event date
- 菜單上的食材供應有可能受季節影響，帝逸酒店保留最終決定權以更換同價值之食材  
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
- 此優惠不可與其他推廣、貴賓卡或折扣券同時使用  
This package cannot be used in conjunction with other promotional offers, VIP cards or other discount vouchers
- 視乎場地供應情況  
Use of the venue is subject to availability
- 如有任何爭議，帝逸酒店保留最終決定權  
ALVA HOTEL BY ROYAL reserves the right to arbitrate the final decision in case of any disputes

查詢或訂座，請聯絡帝逸酒店項目及宴會營業部。

For enquiries and reservations, please contact our Events & Catering Team.

電話 Telephone no.: 3653 1301 電郵 Email: [event@alva.com.hk](mailto:event@alva.com.hk) WhatsApp: 5501 9605

1 Yuen Hong Street, Shatin, Hong Kong 香港沙田源康街 1 號 T 電話: (852) 3653 1111 F 傳真: (852) 3653 1122

[www.alva.com.hk](http://www.alva.com.hk)



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## 逸軒壽宴套餐 I

### Yat Heen Birthday Celebration Set Menu I

滿福一品拼

(招牌鬚毛豬叉燒皇、陳醋麻香海蜷球、山葵香煎鯪魚餅)

Appetizers Platter

❖ Signature Barbecued Mangalica Pork ❖

❖ Chilled Jelly Fish with Aged Vinegar ❖

❖ Pan-fried Dace Cake with Wasabi ❖

松茸竹笙海螺鮮津膽燉雞

Double-boiled Chicken Soup with Sea Conch, Matsutake Mushroom, Bamboo Fungus and Cabbage

醬皇雞縱炒蝦球珊瑚蚌

Stir-fried Mussels and Shrimp Meat with Termite Mushroom

濃湯鵝掌花菇翡翠

Braised Mushroom and Goose Web with Vegetables in Supreme Broth

清蒸沙巴龍躉

Steamed Sabah Giant Grouper

招牌風沙脆風雞

Signature Crispy-fried Chicken with Golden Garlic

瑤柱扒雙寶蔬

Sautéed Baby Vegetable with Dried Conpoy Sauce

娘惹提乾雞粒炒絲苗

Fried Rice with Minced Chicken Meat and Raisin in Nyonya Style

乾燒野菌一品長壽伊麵

Fried E-fu Noodle with Wild Mushroom

甜心紅豆沙湯丸配一口酥餅

❖ Red Bean Sweet Soup with Rice Dumpling ❖ Small Pastry Cookie ❖

星期一至四 (公眾假期除外)

Monday to Thursday (except Public Holiday)

每席 HK\$7,888 (10 - 12 位用)

HK\$7,888 per table (for 10 - 12 persons)

星期五至日及公眾假期

Friday to Sunday and Public Holiday

每席 HK\$9,888 (10 - 12 位用)

HK\$9,888 per table (for 10 - 12 persons)

\*\*凡惠顧壽宴套餐，敬送蟠桃獻瑞

\*\* Complimentary Chinese Longevity Buns for booking of Birthday Celebration Package

席間 3 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 3 hours

以上價目另設加一服務費

All prices are subject to 10% service charge

菜單上的食材供應有可能受季節影響，帝逸酒店保留最終決定權以更換同價值之食材

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

如閣下對任何食物過敏或有特別要求，請於預訂時告知酒店職員

If you have any food allergies or specific needs, please notify hotel staff when making your reservation

菜單有效期由即日起至 2025 年 12 月 31 日

The Menu is valid from now until 31 December 2025



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## 逸軒壽宴套餐 II

### Yat Heen Birthday Celebration Set Menu II

大紅乳豬全體

Roasted Whole Suckling Pig

葡汁焗釀蟹蓋

Stuffed Crab Shell with Portuguese Sauce

花膠松茸竹筍鮮海螺燉雞

Double-boiled Chicken with Fish Maw, Sea Conch and Matsutake Mushroom and Bamboo Fungus

松露醬蝦球炒北海道元貝

Stir-fried Hokkaido Scallop and Shrimp Meat with Truffle Sauce

濃湯八頭鮑魚拌高湯鵝掌

Braised 8-head Abalone and Goose Web in Supreme Broth

蒜香椒香海星班

Steamed Spotted Grouper with Garlic and Chili

關西遼參金柱扒翡翠

Braised Sea Cucumber with Dried Conpoy and Cabbage

紅蔥油脆皮雞

Crispy-fried Chicken with Shallot Sauce

杜小月櫻花蝦炒飯

Fried Rice with Sakura Shrimp in Taiwanese Style

頭水紫菜骨湯水餃

Dumpling in Pork Soup with Seaweed

甜蜜紫米露配特色凍糕

❖Purple Glutinous Rice Soup Dessert ❖Specialty Pudding❖

星期一至四 (公眾假期除外)

Monday to Thursday (except Public Holiday)

每席 HK\$8,888 (10 - 12 位用)

HK\$8,888 per table (for 10 - 12 persons)

星期五至日及公眾假期

Friday to Sunday and Public Holiday

每席 HK\$10,888 (10 - 12 位用)

HK\$10,888 per table (for 10 - 12 persons)

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席間 3 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice, and selected beer for 3 hours

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