



HOTEL BY ROYAL

帝逸酒店

## 2025 逸軒自助宴會套餐 Yat Heen Buffet Banquet Package 2025

	午餐時段 Lunch Session (12:00 nn – 2:30 pm)	晚宴時段 Dinner Session (6:00 pm – 10:00 pm)
	每位 <b>HK\$768</b> per person	每位 <b>HK\$1,088</b> per person
飲品套餐 (A) Beverage Package A	每位 <b>HK\$150 per person</b> 席間無限量享用汽水、果汁及特選啤酒 Unlimited serving of soft drinks, chilled juice and selected beer	
飲品套餐 (B) Beverage Package B	每位 <b>HK\$250 per person</b> 席間無限量享用汽水、果汁、特選啤酒及特選紅、白餐酒 Unlimited serving of soft drinks, chilled juice, selected beer and selected red / white wine	

免費尊享優惠 Complimentary Benefits	午餐自助餐 Lunch Buffet	晚宴自助餐 Dinner Buffet
婚宴當晚入住公寓蜜月客房 1 晚及翌日於 Alva House 享用雙人自助早餐 One night stay at Apartment with buffet breakfast at Alva House for 2 persons	--	✓
宴席間中式茗茶招待 Chinese tea to be served throughout the event	✓	✓
鮮果忌廉蛋糕 1 個 A fresh fruit cream cake	3 磅 lbs	5 磅 lbs
豪華 5 層結婚蛋糕供拍照及切餅儀式之用 5-tier dummy wedding cake for photo shooting and cake-cutting ceremony	✓	✓
免費使用視聽器材、投影機及屏幕 Complimentary use of audio-visual equipment and projector with screen	✓	✓
每 6 人奉送泊車券 1 張 (視乎供應情況) A parking coupon per 12 persons (subject to hotel availability)	每張可泊 3 小時 3 hours per coupon	每張可泊 5 小時 5 hours per coupon
迎賓桌及席上絲花擺設 Floral arrangement for reception table and dining table	✓	✓
[奇華餅家] 中式禮餅 8 折優惠 20% discount coupon for Chinese wedding cake at "Kee Wah Bakery"	✓	✓
以優惠價安排場地佈置, 包括背景板、迎賓桌等 Venue decoration at a special price, including standard backdrop, reception table, etc.	--	✓

如欲查詢或預訂, 請致電 3653 1301 或 電郵至 [event@alva.com.hk](mailto:event@alva.com.hk) 聯絡帝逸酒店項目及宴會營業部For reservations and enquires, please contact ALVA Events & Catering Team at 3653 1301 or [event@alva.com.hk](mailto:event@alva.com.hk)

### 條款及細則 Terms & Conditions:

- 適用於 2025 年 1 月 1 日至 12 月 31 日  
Package is applicable from 1 January 2025 to 31 December 2025
- 所有價目須另加一服務費 All prices are subject to 10% service charge
- 自助餐人數下限為 60 位 Minimum capacity of 60 people for buffet
- 宴會場地均設最低餐飲消費  
A minimum food and beverage charge is applied for each 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
- 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.



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## **Lunch Buffet Menu 自助午餐菜譜**

### **Appetizer and Salad**

Sea Whelk, Mussel and Poached Shrimp on Ice  
Assorted Japanese Sashimi with Condiments  
Smoked Salmon with Condiments  
Tomato and Buffalo Mozzarella with Fresh Basil  
Quinoa, Pumpkin Crab Meat Salad Cup  
Chicken and Cabbage Salad

### **Healthy Salad Bar**

Mesclun Lettuce, Romaine Lettuce, Cherry Tomato, Sliced Green Cucumber, Sweet Corn, Beetroot, Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing Garlic Croutons, Parmesan Cheese and Bacon Bit

### **Soup**

Creamy Tomato Basil Soup  
Assorted Bread and Roll

### **Carving**

Grilled Beef Sirloin with Red Wine Gravy

### **Hot Savoury**

Baked Barramundi Fillet with Caper Cream Sauce  
Sautéed Shrimp and Celery with X.O. Sauce  
Steamed Whole Seabass with Soy Sauce  
Chinese Barbecued Platter  
Braised Oxtail with Madeira Sauce  
Roasted Lamb Leg with Mint Yogurt  
Indian Chicken Curry  
Crispy Fried Chicken  
Roasted Eggplant with Cheese on Tomato Sauce  
Vegetable Fried Rice with Black Truffle and Egg White

### **Dessert**

Mini Mixed Fruit Tart  
Strawberry Yogurt Cake  
Chocolate Brownie  
Vanilla Panna Cotta  
American Cheesecake  
Red Bean Sweet Soup with Lotus Seed and Lily Bulb  
Seasonal Fruit Platter  
Häagen-Dazs Ice cream

### **前菜及沙律**

冰鎮海螺、青口及海蝦  
日式雜錦刺身配佐料  
煙三文魚配佐料  
番茄水牛芝士伴青醬  
藜麥、南瓜蟹肉沙律杯  
雞肉椰菜沙律

### **健怡沙律吧**

雜菜、羅馬生菜、車厘茄、青瓜片、甜粟米、紅菜頭、千島醬、凱撒醬、意大利柚子汁配蒜香包粒、巴馬臣芝士及煙肉碎

### **湯**

番茄忌廉湯  
雜錦麵包

### **烤肉**

燒西冷伴紅酒汁

### **熱盤**

焗魚柳伴水瓜柳忌廉  
XO 醬炒蝦仁西芹  
清蒸大鱸魚  
中式燒味拼盤  
燴牛尾伴馬德拉醬  
烤羊腿伴薄荷乳酪醬  
印度咖喱雞  
炸子雞  
燒茄子配芝士番茄醬  
黑松露蛋白雜菜飯

### **甜品**

迷你雜果撻  
士多啤梨乳酪蛋糕  
朱古力布朗尼  
香草意式奶凍  
美式芝士蛋糕  
蓮子百合紅豆沙  
時令水果拼盤  
Häagen-Dazs 雪糕

**每位 HK\$768 per person**

所有價目須另加一服務費 All prices are subject to 10% service charge

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

此優惠只適用於 2025 年 1 月 1 日至 12 月 31 日舉行之宴會

This offer is valid to banquet held from 1 January to 31 December 2025

**Dinner Buffet Menu 自助晚餐菜譜****Appetizer and Salad**

Oyster, Sea Whelk, Mussel and Poached Shrimp on Ice  
Assorted Japanese Sashimi with Condiments  
Smoked Salmon and Parma Ham with Condiments  
Tomato and Buffalo Mozzarella with Fresh Basil  
German Potato Salad  
Chicken Pineapple Salad

**Healthy Salad Bar**

Mesclun Lettuce, Romaine Lettuce, Cherry Tomato, Sliced Green Cucumber, Sweet Corn, Beetroot, Thousand Island Dressing, Caesar Dressing and Italian Citron Dressing Garlic Croutons, Parmesan Cheese and Bacon Bit

**Soup**

Seafood Chowder with Cream Cracker  
Assorted Bread and Roll

**Carving**

Roasted Beef Rib Eye with Port Wine Reduction

**Hot Savoury**

Grilled Salmon with White Wine Cream Sauce  
Sautéed Shrimp and Scallop with Honey Bean  
Steamed Giant Grouper  
Chinese Barbecued Platter  
Roasted Baby Pork Shank with Mustard Seed Gravy  
Indian Beef Curry  
Roasted-Marinaded Rack of Lamb with Rosemary Gravy  
Braised Barbary Duck with Cherry Sauce  
Poached Chicken with Shallot and Spring Onion  
Eggplant Tomato Lasagna  
Baked Cauliflower, Asparagus, Broccoli and Carrot with Cheese

Seafood Fried Rice

**Dessert**

Tiramisu  
Mini Strawberry Cheese Tart  
Wolfberry and Osmanthus Pudding  
Black Forest Cake  
Mango Panna Cotta  
Matcha Red Bean Cake  
Blueberry Cheesecake  
Red Bean Sweet Soup with Lotus Seed, Lily Bulb and Glutinous Rice Dumpling

**前菜及沙律**

冰鎮生蠔、海螺、青口及海蝦  
日式雜錦刺身配佐料  
煙三文魚及巴馬火腿配佐料  
番茄水牛芝士伴青醬  
德國薯仔沙律  
雞肉菠蘿沙律

**健怡沙律吧**

雜菜、羅馬生菜、車厘茄、青瓜片、甜粟米、紅菜頭、千島醬、凱撒醬、意大利柚子汁配蒜香包粒、巴馬臣芝士及煙肉碎

**湯**

海鮮周打忌廉湯  
雜錦麵包

**烤肉**

烤肉眼牛扒伴砵酒汁

**熱盤**

香煎三文魚伴白酒忌廉汁  
甜豆炒帶子蝦球  
清蒸龍躉  
中式燒味拼盤  
燒豬串骨伴芥末燒汁  
印度咖喱牛肉  
燒羊架伴迷迭香醬  
燴巴巴里鴨伴車厘子醬  
蔥油雞  
茄子千層麵  
芝士烤雜菜(椰菜花、蘆筍、西蘭花及胡蘿蔔)  
海鮮炒飯

**甜品**

意式芝士蛋糕  
迷你士多啤梨芝士撻  
杞子桂花糕  
黑森林蛋糕  
芒果意式奶凍  
抹茶紅豆蛋糕  
藍莓芝士蛋糕  
蓮子百合紅豆沙湯圓

**每位 HK\$1,088 per person**

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