

**ALVA**

HOTEL BY ROYAL

帝逸酒店

**2026 謝師宴**

**Graduation Party 2026**

|   | 中式午宴 Chinese Lunch<br>(10 - 12 persons per table)<br>(每席 10 - 12 位用)                          | 中式晚宴 Chinese Dinner<br>(10 - 12 persons per table)<br>(每席 10 - 12 位用) |  |  |
|---|---|---|--|--|
| <b>帝逸宴會部套餐 I<br/>ALVA Banquet Set Menu I</b>  | <b>每位淨價 HK\$380 net</b>   | <b>每位淨價 HK\$480 net</b>   |  |  |
| <b>帝逸宴會部套餐 II<br/>ALVA Banquet Set Menu II</b>  | <b>每位淨價 HK\$480 net</b>   | <b>每位淨價 HK\$580 net</b>   |  |  |
| <b>Privileges are including 精選禮遇包括 :</b>  |   |   |  |  |
| <ul style="list-style-type: none"> <li>每席贈送 24 罐汽水 Complimentary 24 cans of soft drink per table</li> <li>宴席間中式茗茶招待 Complimentary Chinese tea and condiments to be served throughout the event</li> <li>免費使用視聽器材、投影機及屏幕 Complimentary use of audio-visual equipment and projector with screen</li> <li>最低消費為 3 席起 Minimum order for 3 tables</li> </ul> |   |   |  |  |
|   | <b>自助午餐 Lunch Buffet<br/>12:00 – 15:00</b>  | <b>自助晚餐 Dinner Buffet<br/>18:00 - 21:00</b>                           |  |  |
| <b>帝逸宴會部 3 小時自助餐<br/>ALVA Banquet Buffet<br/>for 3 hours</b>  | <b>每位淨價 HK\$650 net</b><br>(最少 60 人 Minimum for 60 persons, 最多 120 人 Maximum for 120 persons) |   |  |  |
| <b>Privileges are including 精選禮遇包括 :</b>  |   |   |  |  |
| <ul style="list-style-type: none"> <li>無限暢飲汽水及果汁 3 小時 Unlimited serving of soft drinks and chilled juice for 3 hours</li> <li>免費使用視聽器材、投影機及屏幕 Complimentary use of audio-visual equipment and projector with screen</li> <li>餐廳場地私人包場 Private reserve on restaurant venue</li> </ul>  |   |   |  |  |

**條款及細則 Terms & Conditions:**

- 適用於 **2026 年 1 月 1 日至 9 月 30 日** Package valid from 1 January to 30 September 2026
- 場地均設最低餐飲消費 A minimum food and beverage charge is applied on function venue and is subjected 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
- 須提前預定及視乎場地供應情況 Advanced reservations are required and 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

如欲查詢或預訂，請致電 **3653 1301 / 3653 1302** 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 enquiries, please contact ALVA Events & Catering Team at 3653 1301 / 3653 1302 or [event@alva.com.hk](mailto:event@alva.com.hk)

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

## 帝逸宴會部套餐 I ALVA Banquet Set Menu I

### 逸軒前菜薈萃

(日本大根千絲酥、招牌鬃毛豬叉燒皇、白木耳粒粒海螺)

#### Appetizers Platter

- ❖ Puff Pastries Filled with Shredded Japanese Turnip ❖
- ❖ Signature Barbecued Mangalica Pork ❖
- ❖ Marinated Jelly Fish and White Fungus ❖

### 松葉蟹肉海鮮黃湯羹

Braised Snow Crab and Assorted Seafood in Supreme Soup

### 龍蝦高湯汁燴大虎蝦

Braised Tiger Prawn with Lobster Supreme Broth

### 焦糖菠蘿咕嚕肉

Caramelized Pineapple Sweet and Sour Pork

### 手吊脆皮雞

Crispy Fried Chicken

### 番茄魚湯桃膠浸時蔬

Poached Vegetable with Peach Gum and Tomato in Fish Superior Broth

### 杜小月櫻花蝦叉燒炒飯

Fried Rice with Barbecued Pork and Sakura Shrimp

### 時令甜品薈萃

Seasonal Dessert

午宴 **Lunch** 每位淨價 **HK\$380 net**

晚宴 **Dinner** 每位淨價 **HK\$480 net**

10 - 12 persons per table

每席 10 - 12 位用

## 帝逸宴會部套餐 II ALVA Banquet Set Menu II

### 逸軒前菜薈萃

(招牌鬃毛豬叉燒皇、脆皮燒腩仔、紫蘇漬日本淮山)

#### Appetizers Platter

- ❖ Signature Barbecued Mangalica Pork ❖
- ❖ Roasted Pork Belly ❖
- ❖ Japanese Yam with Perilla Vinegar ❖

### 姬松茸老雞燉海螺

Double-boiled Chicken Soup with Sea Conch and Blaze Mushroom

### 金沙蝦球伴 X.O 醬鮮元貝

Stir-fried Prawn Meat with Egg Yolk and Scallop in X.O Sauce

### 蒜油蒸大龍躉班

Steamed Sabah Giant Grouper with Garlic Oil

### 三蔥脆皮雞

Crispy Fried Chicken with Shallot, Scallion and Spring Onion

### 松葉蟹肉扒時蔬

Braised Seasonal Vegetable with Snow Crab Meat

### 雞肉番茄燴蘭皇蛋絲苗

Japanese Ran-On Egg Fried Rice with Chicken and Tomato

### 時令甜品薈萃

Seasonal Dessert

午宴 **Lunch** 每位淨價 **HK\$480 net**

晚宴 **Dinner** 每位淨價 **HK\$580 net**

10 - 12 persons per table

每席 10 - 12 位用

## ALVA Banquet Buffet 帝逸宴會部自助餐

| <u>Appetizer and Salad</u>   |  | <u>前菜及沙律</u>  |
|--|--|---|
| Sea Whelk, New Zealand, Mussel, Blue Mussel, Shrimp, Brown Crab  |  | 海螺、紐西蘭青口、藍青口、蝦、麵包蟹                                    |
| Assorted Cold Cut Selection, Smoked Salmon   |  | 精選凍肉、煙三文魚   |
| Cheese Selection   |  | 芝士拼盤  |
| Potato and Salmon Roe Salad  |  | 薯仔三文魚籽沙律  |
| Lobster and Mixed Fruit Salad  |  | 龍蝦雜果沙律  |
| Japanese-styled Okra Salad topped with Katsubushi  |  | 日式秋葵木魚絲沙律   |
| <u>Sashimi and Sushi</u>   |  | <u>刺身及壽司</u>  |
| Assorted Sashimi   |  | 新鮮雜錦刺身  |
| California Roll, Salmon Sushi, Sweet Shrimp, Sushi Sweet Egg Sushi   |  | 加州卷、三文魚壽司、甜蝦壽司、甜蛋壽司、                                  |
| Tuna Sushi   |  | 吞拿魚壽司   |
| <u>Healthy Salad Bar</u>   |  | <u>健怡沙律吧</u>  |
| Mesclun Lettuce, Romaine Lettuce, Cherry Tomato, Sliced Green Cucumber, Sweet Corn, Beetroot, Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing, Garlic Croutons, Parmesan Cheese and Bacon Bit |  | 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、蒜香包粒、巴馬臣芝士及煙肉碎 |
| <u>Soup</u>  |  | <u>湯</u>  |
| Wild mushroom soup   |  | 野菌湯   |
| <u>Assorted Bread and Roll</u>   |  | 雜錦麵包  |
| <u>Carving</u>   |  | <u>烤肉</u>   |
| Grilled Beef Sirloin with Red Wine Gravy   |  | 燒西冷伴紅酒汁   |
| <u>Hot Savoury</u>   |  | <u>熱盤</u>   |
| Baked Halibut with Saffron Cream Sauce   |  | 焗魚柳伴紅花忌廉汁   |
| Sautéed Shrimp and Celery with X.O. Sauce  |  | X.O.醬炒蝦仁西芹  |
| Steamed Whole Sabah Giant Grouper with Soy Sauce   |  | 清蒸大沙巴龍躉   |
| Barbecue Duck  |  | 脆皮燒鴨  |
| Braised Oxtail with Madeira Sauce  |  | 燴牛尾伴馬德拉醬  |
| Roasted Lamb Leg with Mint Yogurt  |  | 烤羊腿伴薄荷乳酪醬   |
| Braised Fish Maw with Vegetables   |  | 紅燒花膠伴時蔬   |
| Crispy Fried Chicken with Golden Garlic  |  | 金蒜炸子雞   |
| Pan-fried Pork Ribeye with Peach Sauce   |  | 香煎豬肉眼配蜜桃汁   |
| Fried Rice with Dried and Fresh Scallop  |  | 瑤柱鮮帶子炒飯   |
| <u>Dessert</u>   |  | <u>甜品</u>   |
| Matcha Vanilla Cake  |  | 抹茶香草蛋糕  |
| Chestnut Cream Puff  |  | 栗子忌廉泡芙  |
| Mango Pudding  |  | 芒果布甸  |
| Chocolate Truffle Cake   |  | 朱古力軟心蛋糕   |
| American Cheesecake  |  | 美式芝士蛋糕  |
| Mint Donut   |  | 迷你冬甩  |
| Jelly Cup  |  | 啫喱杯   |
| Portuguese Egg Tart  |  | 葡撻  |
| Seasonal Fruit Platter   |  | 時令水果拼盤  |
| Häagen-Dazs Ice cream  |  | Häagen-Dazs 雪糕  |
| <u>Beverage Station</u>  |  | <u>自助式餐飲</u>  |
| 咖啡或茶   |  | Coffee or Tea   |

**每位淨價 HK\$650 net per person**

(最少 60 人 Minimum for 60 persons, 最多 120 人 Maximum for 120 persons)

如欲查詢或預訂，請致電 3653 1301 / 3653 1302 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 enquiries, please contact ALVA Events & Catering Team at 3653 1301 / 3653 1302 or [event@alva.com.hk](mailto:event@alva.com.hk)

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