



HOTEL BY ROYAL

帝逸酒店

2026 謝師宴

Graduation Party 2026

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

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 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

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



HOTEL BY ROYAL

帝逸酒店

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、招牌鬚毛豬叉燒皇、
白木耳粒粒海蜆)

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

(招牌鬚毛豬叉燒皇、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

蒜油蒸大龍躉斑

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

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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 Katsuobushi	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 Tuna Sushi	加州卷、三文魚壽司、甜蝦壽司、甜蛋壽司、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
Assorted Bread and Roll	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)

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