

## 逸軒逸軒壽宴餐 / 彌月百日宴套餐 Yat Heen Birthday Celebration Package 2026

	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\$6,888	HK\$7,888
套餐 II Set Menu II	HK\$7,888	HK\$8,888

凡惠顧 3 席或以上(每席以 10 - 12 位計)，均可享有下列優惠

Enjoy the following privileges for a booking of 3 tables or above (10 - 12 persons per table):

- 宴會茶芥全免  
Complimentary Chinese tea and condiments to be served
- 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
- 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)
- 以優惠價使用 LED 幕牆作舞台背景板及播放影片  
Use of LED Wall as backdrop and for video at special rate
- 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 2026 年 1 月 1 日至 12 月 31 日 Package valid from 1 January to 31 December 2026
- 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
- 所有價目須另加一服務費 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
- 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

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

# ALVA

HOTEL BY ROYAL

帝逸酒店

## 2026 逸軒逸軒壽宴餐 / 彌月百日宴套餐 I Yat Heen Birthday Celebration Set Menu I

滿福一品拼

(五層肉燒腩仔、椒醬籽薑皮蛋、金沙脆蝦球、手拍陳醋青瓜)

### Appetizers Platter

❖ Five-layered Roasted Pork Belly ❖ Century Egg with Ginger and Pepper Sauce ❖  
❖ Crispy Shrimp Balls with Salted Egg Yolk ❖ Chilled Cucumber with Aged Vinegar ❖

黃湯海皇花膠竹笙羹

Double-boiled Chicken Soup with Fish Maw, Seafood and Bamboo Piths

X.O. 醬無激素雞球炒珊瑚蚌

Stir-fried Hormone-free Chicken and Coral Clams with X.O. Sauce

紅燒天白花菇鵝掌伴菜苗

Braised Goose Webs with Mushrooms and Seasonal Greens

清蒸沙巴龍躉

Steamed Sabah Giant Grouper

當紅炸子雞

Signature Crispy-fried Chicken

杜小月金瓜櫻花蝦炒飯

Fried Rice with Pumpkin and Sakura Shrimp

地寶魚沫香炆伊麵

Stewed E-fu Noodles with Flounder-flavored Brown Sauce

陳皮紅豆沙配合桃酥餅

❖ Red Bean Sweet Soup with Dried Tangerine Peel ❖ Walnut Crisp Cookie ❖

凡惠顧逸軒壽宴 / 彌月百日宴套餐，敬送蟠桃獻瑞

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

星期一至四（公眾假期除外）

**Monday to Thursday (except Public Holiday)**

每席 HK\$6,888 (10 - 12 位用)

**HK\$6,888 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\$7,888 (10 - 12 位用)

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

菜單有效期由即日起至 2026 年 3 月 31 日

**The Menu is valid from now until 31 March 2026**

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

Jan 2026

# ALVA

HOTEL BY ROYAL

帝逸酒店

## 2026 逸軒逸軒壽宴餐 / 彌月百日宴套餐 II Yat Heen Birthday Celebration Set Menu II

乳豬大紅袍全體

Whole Roasted Suckling Pig

焗釀鮮蟹肉蟹蓋

Baked Crab Shell Stuffed with Fresh Crab Meat

映日果花膠燉海螺

Double-boiled Sea Conch Soup with Fish Maw and Fig

翡翠鴛鴦雙蝦球 (翡翠炒蝦球拼山葵沙律脆蝦球)

❖ Stir-fried Shrimp Meat with Vegetables ❖ Crispy Wasabi Shrimp Meat with Salad Sauce ❖

紅燒八頭鮑魚鵝掌伴菜苗

Braised 8-head Canned Abalone with Goose Web and Seasonal Green

清蒸海星斑

Steamed Star Grouper

關西遼參金柱扒翡翠

Braised Sea Cucumber with Dried Conpoy and Cabbage

當紅蔥油脆皮炸子雞

Signature Crispy-fried Chicken with Scallion Oil

杜小月金瓜櫻花蝦炒飯

Fried Rice with Pumpkin and Sakura Shrimp

地寶魚沫香炆伊麵

Stewed E-fu Noodles with Flounder and Abalone Sauce

陳皮紅豆沙配合桃酥餅

❖ Red Bean Sweet Soup with Dried Tangerine Peel ❖ Walnut Crisp Cookie ❖

凡惠顧逸軒壽宴 / 彌月百日宴套餐，敬送蟠桃獻瑞

Complimentary Chinese Longevity Buns for booking of Birthday Celebration Package

星期一至四 (公眾假期除外)

Monday to Thursday (except Public Holiday)

星期五至日及公眾假期

Friday to Sunday and Public Holiday

每席 HK\$7,888 (10 - 12 位用)

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

每席 HK\$8,888 (10 - 12 位用)

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

菜單有效期由即日起至 2026 年 12 月 31 日

The Menu is valid from now until 31 December 2026

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

Jan 2026