

# ALVA

HOTEL BY ROYAL

帝逸酒店

## 逸軒嚐味歡聚晚宴 I

### Yat Heen Delectable Feast Set Dinner Menu I

#### 逸・拼

招牌鬚毛豬叉燒皇、椒鹽去殼富貴蝦、金沙花雕禪衣杏鮑菇  
Signature Barbecued Mangalica Pork  
Stir-fried Mantis Shrimp with Garlic and Chili  
Deep-fried King Oyster Mushroom with Salted Egg and Huadiao Wine

#### 逸・湯

宮庭黃湯海鮮燕液羹  
Braised Bird's Nest with Assorted Seafood in Supreme Chicken Soup

#### 逸・藝

翡翠舞茸蝦球帶子  
Wok-fried Prawn and Scallop with Maitake Mushroom and Vegetables

#### 麻香清湯蘿蔔牛腩

Braised Beef Brisket and Turnip in Chili Pepper Broth

#### 蔥油蒸沙巴龍躉

Steamed Sabah Grouper with Scallion Oil

#### 瑤柱扒雙寶蔬

Braised Seasonal Vegetables with Conpoy

#### 逸・匠

#### 經典鴛鴦炒飯

Yat Heen Styled Yin Yang Fried Rice

#### 逸・嚐

#### 甜品薈萃

Seasonal Dessert

星期一至四（公眾假期除外）

Monday to Thursday (except Public Holiday)

每席HK\$6,888（十至十二位用）

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（十至十二位用）

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

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
- 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
- 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2026年12月31日

The Menu is valid from now to 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)

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Jan 2026

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## 逸軒嚐味歡聚晚宴 II

### Yat Heen Delectable Feast Set Dinner Menu II

#### 逸・夢

黑醋燒焦醬蜆子皇、避風塘昆布八頭鮮鮑魚、葡汁焗釀牛油果

Boiled Razor Clam with Grilled Chili Sauce and Black Vinegar

Deep-fried 8-head Abalone with Garlic and Chili

Baked Avocado with Portuguese Sauce

#### 逸・露

昆布姬松茸花膠燉海螺

Double-boiled Fish Maw and Sa Conch Soup with Blaze Mushroom and Kombu

#### 逸・幻

濃湯香茅煎本灣乳龍

Stir-fried Local Lobster in Lemongrass Broth

鮑汁關西遼參高湯鵝掌伴千金菜

Braised Japanese Sea Cucumber and Goose Webs with Olive in Brown Sauce

蒜油蒸海星班

Steamed Coral Grouper with Garlic Oil

牛小排炒菜苗

Wok-fried Baby Vegetables with Sliced Short Ribs

椒麻脆皮雞

Sichuan Pepper Crispy Chicken

#### 逸・色

港式咖哩焗北海道白樺豬扒飯

Hong Kong Styled Curry Baked Shirakaba Pork Chop with Rice

#### 逸・意

甜品薈萃

Seasonal Dessert

星期一至四（公眾假期除外）

Monday to Thursday (except Public Holiday)

每席HK\$10,888（十至十二位用）

HK\$10,888 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\$11,888（十至十二位用）

HK\$11,888 per table (for 10 - 12 persons)

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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