

Wedding Package at Le Soleil 2020

The following privileges for bookings Wedding event with 40 persons

凡惠顧 Le Soleil 婚宴 40 位或以上, 更可享有下列優惠 :
(Maximum 60 persons 最多容納 60 人)

- ♥ Including a Wedding ceremony for a maximum of 40 persons in either J's Bar Bistro or in one of the banquet room (subject to venue availability).
包括免費 40 人證婚場地優惠 (場地視乎供應情況而定)
- ♥ One night accommodation in our superior room with in-room American breakfast for 2 persons.
雙人入住蜜月客房一晚, 於房間內免費享用翌日美式早餐
- ♥ 3-lb heart-shaped fresh fruit cream cake at pre-cocktail period.
敬送 3 磅心形鮮忌廉鮮果蛋糕於席前享用
- ♥ A superb 5-tier dummy cake for wedding photo-shooting.
五層模擬結婚蛋糕供拍照使用
- ♥ Including LCD projector and screen or portable TV for wedding video presentation.
免費提供電視及投射影音設備
- ♥ Complimentary 4 parking spaces from our valet parking.
免費提供 4 個代客泊車車位
- ♥ Special price of wedding beverage package.
可優惠價購買婚宴酒水套餐
- ♥ Special discount for purchasing Royal Garden Gift Cards and Fine Foods home made products.
優惠價購買帝苑禮物卡及帝苑餅店自家製貨品
- ♥ This package valid until 31 December, 2020. Black-out dates apply.
此優惠適用於 2020 年 12 月 31 號日舉行之婚宴(特別日子除外)

#theroyalgarden



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Wedding Celebration Party Set Menu

Appetizers Combinations 頭盤及沙律

Crispy-fried Saigon Spring Roll,
Steamed Rice Flour Roll with Minced Pork and Dried Shrimp,
Grilled Sugar Cane wrapped with Shrimp Mousse,
Pomelo Salas with Scallops, Squids and Shrimps
香脆西貢春卷、越式蒸粉包、堤岸蔗蝦、
帶子、魷魚、鮮蝦柚子沙律
Baked U.S. Jumbo Scallop with Black Truffle and Hollandaise Sauce
黑松露焗美國珍寶帶子

Soup 湯羹

Seafood & Asparagus Soup with Garlic

蒜香海鮮蘆筍羹

Main Dishes Combination 主菜

Baked Cod Fish with Mango Sauce with Tiger Prawn with Garlic and Butter

香芒焗銀鱈魚伴蒜香牛油焗虎蝦

or 或

Roasted French Spring Chicken with Tiger Prawn with Garlic and Butter

國燒春雞伴蒜香牛油焗虎蝦

Dessert

Dessert Platter

甜品拼盤

每位港幣 HK\$500 per person

40 位或以上 Minimum of 40 guests

另加 HK\$80 提供 2 小時席間無限量供應汽水、橙汁及指定啤酒

Additional charge HK\$80 for 2-hour free flow of soft drinks, chilled orange juice and selected beer

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

另加一服務費。The price is subject to 10% service charge.

午餐可享有 10% 的折扣優惠

Lunch Reception can enjoy 10% off discount offers.

午餐最低收費 Lunch Minimum Charge at HK\$20,000 net

晚餐最低收費 Dinner Minimum Charge at HK\$26,000 net

Wedding Party Celebration Buffet Menu

Appetizer and Salad 頭盤及沙律

Baked Crab Shell with Black Truffle (serve individually)

黑松露焗蟹蓋 (位上)

Crab Legs, Red Shrimps, New Zealand Mussels and Sea Whelks

Served with Cocktail Dressing and Lemon Wedges

加拿大長腳蟹、凍蝦、青口、翡翠螺

Green Papaya Salad with Sakura Shrimp & Vietnamese Sausage

扎肉櫻花蝦青木瓜沙律

Pomelo Salad with Scallop, Squid & Shrimp

海鮮柚子沙律

Smoked Salmon

煙三文魚

Rice Paper Rolls with Garlic Shrimps

燒蝦米紙卷

Crispy-fried Spring Rolls

香脆西貢春卷

Deep-fried Chicken Wing “Vietnamese” Style with Lemongrass

Hot Dish 熱盤

Pan-Seared Lamb Chop with Rosemary Sauce

香煎羊扒配迷迭香汁

Roasted Pork Suckling “Vietnamese Style”

越式烤豬

Roasted Salmon Fillet with Fish Sauce

越式燒三文魚

French Roasted Spring Chicken with Vietnamese Herbs

五味燒法國春雞

Braised Ox-tail with Lemongrass & Tomato

鮮茄燴牛尾

Stir-fried Thick Rice Noodle with Prawns

蝦球炒金邊粉

Stir-fried Seasonal Vegetables in “Vietnamese” Style

越式炒時蔬

Fried Rice with Assorted Seafood

海鮮炒飯

Roast Station 銀臺燒

Roasted U.S. Bone in Prime Rib

燒美國有骨肉眼

Dessert 甜品

Tiramisu

意大利芝士咖啡餅

Mango Napoleon

芒果拿破崙

Panna Cotta

雲呢拿奶凍

French Pastries

法式雜餅

Coconut Layer Cake

越南拉椰糕

Mango Grass Jelly

芒果涼粉

Fresh Fruit Platter

時令鮮果盤

每位港幣 HK\$650 per person
40 位或以上 Minimum of 40 guests

另加 HK\$80 提供 3 小時席間無限量供應汽水、橙汁及指定啤酒
Additional charge HK\$80 for 3-hour free flow of soft drinks, chilled orange juice and selected beer

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The Royal Garden
帝苑酒店



Le Soleil

