



## 2023 Business Lunch Package

Delight in the signature culinary options at Hyatt Regency Hong Kong, Tsim Sha Tsui, our professional event experts are devoted to create an exceptional experience in your events to kick off a successful year 2023.

### Package at HK\$638 per person

- Use of contemporary event venue from 11:00 AM to 3:00 PM (view [floor plan](#))
- Chef's signature Western set lunch menu
- One glass of fresh orange juice or soft drink per person
- Floral centrepiece for each dining table from Blooms & Blossoms
- Complimentary use of built-in HDMI compatible LCD projector with screen and two wireless microphones
- Complimentary use of high speed internet connection facilities
- Valet parking in the hotel parking area on level B3 (maximum two cars for four hours)

### Value-added privileges:

- Upgrade to unlimited servings of soft drinks and fresh orange juice for two hours at HK\$108 per person
- Preferential virtual meeting solution package from HK\$9,500 net
- Use of high definition LED wall for backdrop image or videos at Regency Ballroom from HK\$9,000 net

### Safety first, wellbeing always:

Hyatt's top priority for welcoming you back is doing it safely, with your wellbeing in mind. Our Global Care & Cleanliness Commitment builds on our enhanced safety and cleanliness protocols, accredited by GBAC STAR™. Visit our [website](#) to learn more.



For reservations and more information, please contact the Events Department on +852 3721 1863 or email [hongkong.tsimshatsui@hyatt.com](mailto:hongkong.tsimshatsui@hyatt.com).

#### Terms and Conditions

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system. The above price is subject to a 10% service charge. Minimum charges on food and beverage consumption apply to the package. In the case of unforeseeable market price fluctuations for any of the prices and items, Hyatt Regency Hong Kong, Tsim Sha Tsui reserves the right to alter the above menu price and items. The above package is valid for new bookings confirmed and held by 31 December 2023.

#### Hyatt Regency Hong Kong, Tsim Sha Tsui

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**HYATT**  
REGENCY™  
凱悅酒店

## 2023 Business Lunch Package Menu

### 2023 商務午宴套餐菜譜

(Please select one of the menus below for serving all guests)

(請為您的活動自選一款菜譜)

#### Appetizer 頭盤 / Soup 湯

(Please select one 請選一款)

*Home-cured salmon, green asparagus, mache lettuce, dill*  
自家醃製三文魚、青蘆筍、羊齒生菜、刁草

*Classic prawn cocktail, Marie rose sauce, endive*  
經典蝦咯嘜、瑪莉玫瑰汁、苦白菜(菊苣)

*Salad Nicoise, tuna, egg, anchovy, green bean, potato*  
尼哥斯沙律、吞拿魚、雞蛋、銀魚柳、  
青豆、薯仔

*Caesar salad, grilled chicken breast, bacon,  
garlic crouton, anchovy*  
凱撒沙律、扒雞胸、煙肉、蒜蓉脆包粒、銀魚柳

*Tomato and avocado salad, barley, seeds,  
butter lettuce, cress (VE)*

牛油果番茄沙律、洋薏米、種籽、  
牛油生菜、水芹

*Creamy pumpkin soup, roasted seeds, pumpkin seed oil (V)*  
南瓜湯、烤南瓜籽、南瓜籽油

*Wild mushroom soup, chives, extra virgin olive oil (V)*  
野菌湯、法蔥、特級初榨橄欖油

*Minestrone, fresh basil pesto (VE)*  
意大利蔬菜湯、羅勒青醬

#### Main Course 主菜

(Please select one 請選一款)

*Roasted Norwegian salmon, tomato salsa,  
braised courgette and eggplant ragout*  
烤挪威三文魚、番茄沙沙醬、  
燴意大利青瓜及茄子

*Roasted French chicken breast, mustard crème,  
roasted cauliflower, baby carrot*  
烤法國雞胸、芥末忌廉、  
烤椰菜花、甘筍仔

*Grilled US pork chop "Pizzaiola", tomato, garlic,  
oregano, capers, potato*  
意式扒美國豬排、番茄、香蒜、  
香草、水瓜柳、薯仔

*Roasted barramundi fillet, caramelized red onion,  
tomato, potato, basil*

烤盲鱒魚柳、焦糖紅洋蔥、番茄、薯仔、羅勒

*Coq au vin, mushroom, bacon, whipped potato mash*  
法式紅酒燉雞、鮮菌、煙肉、薯蓉

*Braised Wagyu beef cheek "ropa vieja",  
roasted capsicum, potato mash*  
古巴式燴和牛牛臉頰、烤甜椒、薯蓉

*Aubergine parmigiana, basil pesto, parmesan (V)*  
焗千層茄子、羅勒青醬、芝士

#### Dessert 甜品

(Please select one 請選一款)

*Mango and coconut ice cream, fresh seasonal berries*  
芒果及椰子雪糕、鮮莓

*Chocolate mousse brownie, hazelnut praline ice cream*  
朱古力慕絲布朗尼、榛子醬雪糕

*Chocolate truffle cake, raspberry compote*  
濃朱古力蛋糕、紅莓醬

*French apple tart, vanilla bean ice cream*  
法式蘋果撻、雲呢拿籽雪糕

*Cherry lemon clafoutis, fresh berry compote*  
櫻桃檸檬蛋糕布甸、鮮莓醬

*Vanilla crème brûlée, fresh berries*  
雲呢拿法式焦糖燉蛋、鮮莓

(V) - Vegetarian 素食 · (VE) - Vegan 純素 · (GF) - Gluten Free 無麩質