



2023 Special Meeting Plan

Be confident in hosting important meetings at the dynamic and multi-functional venues at Hyatt Regency Hong Kong, Tsim Sha Tsui. Our professional team offers attentive support and personalized services to create a unique experience to you and your honourable delegates.

Half day meeting package

From HK\$768 per person

Full day meeting package

From HK\$868 per person

The package includes:

- Use of contemporary meeting room for half day of 5 hours or full day of 10 hours from 7:00 AM to 5:00 PM (view [floor plan](#))
- Chef's daily signature coffee break(s)
- Healthy roll-in tray set lunch in the same event venue or international buffet lunch at Café
- Coffee and tea served throughout the meeting
- Complimentary use of high speed internet connection facilities
- Complimentary use of built-in HDMI compatible LCD projector with screen and two wireless microphones
- Valet parking in the hotel parking area on level B3 for maximum two cars for five hours

Value-added privileges:

- Privileged supplement rate of HK\$100 per person for an upgrade to a customized set lunch menu
- Dedicated broadband lines from HK\$6,000 net per line up
- Preferential hybrid solution package for virtual meeting 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.

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 30 September 2023.

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2023 Signature Refreshment Break Menu 2023 主廚推介茶點菜譜

Enticing Morning 清新晨曦之選

- Fresh juice bar (VE) (GF)*
鮮蔬果汁
Cucumber, celery, mint juice
薄荷西芹青瓜汁
Orange juice, watermelon juice, honey melon juice
橙汁、西瓜汁、蜜瓜汁
Warm ham and Gruyère cheese croissant
瑞士芝士火腿牛角包
Steamed pork dumpling
蒸燒賣
Chia seed pudding, mango coulis (VE) (GF)
奇亞籽布甸配芒果醬
Gluten free berries muffin (V) (GF)
無麩質鮮莓鬆餅
Fresh seasonal fruit (VE) (GF)
時令鮮果盤

Delightful Morning 醉人晨曦之選

- Fresh juice bar (VE) (GF)*
鮮蔬果汁
Celery and apple juice
西芹蘋果汁
Orange juice, grapefruit juice, honey melon juice
橙汁、西柚汁、蜜瓜汁
Smoked salmon bagel, cream cheese, cucumber, chive
煙三文魚忌廉芝士青瓜香蔥猶太包三文治
Steamed shrimp dumpling
蒸蝦餃
Chocolate croissant (V)
朱古力牛角包
Mango fruit tart (V)
芒果撻
Fresh seasonal fruit (VE) (GF)
時令鮮果盤

Luscious Morning 美味晨曦之選

- Fresh juice bar (VE) (GF)*
鮮蔬果汁
Apple cider vinegar shots
蘋果醋
Orange juice, carrot juice, beetroot juice
橙汁、甘筍汁、紅菜頭汁
Acai bowl, granola, chia seed, berries (V)
巴西莓果碗
Baked egg Shakshuka, cilantro (V)
地中海番茄焗蛋
Strawberry custard pastry (V)
草莓吉士酥餅
Gluten free blueberry muffin (V) (GF)
無麩質藍莓鬆餅
Fresh seasonal fruit (VE) (GF)
時令鮮果盤

Enticing Afternoon 清新午後之選

- Fresh juice bar (VE) (GF)*
鮮蔬果汁
Healthy cleanser
Apple, beetroot, carrot juice
健康果汁
紅菜頭蘋果甘筍汁
Salmon quiche, dill, sour crème
三文魚刁草酸忌廉撻
Crispy vegetable spring roll (VE)
香脆素菜春卷
Plum fruit tart (V)
布祿撻
Green tea madeleines (V)
綠茶瑪德琳蛋糕
Fresh seasonal fruit (VE) (GF)
時令鮮果盤

Delightful Afternoon 醉人午後之選

- Fresh juice bar (VE) (GF)*
鮮蔬果汁
Tropical refresher
Pineapple, coconut, mint lime juice
清新熱帶
菠蘿椰子青檸汁
Quiche Lorraine
洋蔥煙肉撻
Baked puff pastry, barbecued pork
焗叉燒酥
Vanilla mille-feuille (V)
雲呢拿拿破崙
Freshly baked apple almond cake (V)
鮮焗蘋果杏仁蛋糕
Fresh seasonal fruit (VE) (GF)
時令鮮果盤

Luscious Afternoon 美味午後之選

- Fresh juice bar (VE) (GF)*
鮮蔬果汁
Island blast
Mango, passion fruit, coconut juice
熱情島嶼
芒果熱情果椰子汁
Chicken Caesar tortilla, spinach
雞肉菠菜凱撒醬墨西哥卷
Deep fried lemongrass prawn, sweet and sour sauce
炸香茅蝦配甜酸醬
Mango pudding (V)
芒果布甸
Chocolate croissant (V)
朱古力牛角包
Fresh seasonal fruit (VE) (GF)
時令鮮果盤

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



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2023 Healthy Roll-in Tray Set Lunch Menu
2023 會議套餐健康商務午宴菜譜
(Please select one of the menus below for serving all guests)
(請為您的活動自選一款菜譜)

Western
歐陸精選

Freshly baked quiche Lorraine
鮮焗煙肉洋蔥撻

*Cherry tomato, asparagus, barley,
fresh herb salad (VE) (GF)*
車厘茄、蘆筍、洋薏米、鮮香草沙律

*Chicken roulade, paprika potato mash,
pine nuts, thyme jus*
雞肉卷、紅粉薯蓉、松子仁、百里香汁

Tiramisu
意大利芝士布甸

Fresh seasonal fruits (VE) (GF)
合時鮮果

South Asia
南亞風情

*Vietnamese lemongrass chicken banh mi,
pickled vegetables, mayo*
越式香茅雞肉醃菜蛋黃醬法包三文治

Thai pomelo salad, crispy onion (VE)
泰式柚子沙律、炸洋蔥

*Indonesian beef Rendang,
coconut, steamed rice*
印尼巴東牛肉、絲苗白飯

Malaysia gula melaka sago pudding (VE)
馬來西亞椰糖西米布甸

Fresh seasonal fruits (VE) (GF)
合時鮮果

Chinese
中式薈粹

*Sichuan spiced chicken,
peanut, sesame seeds*
四川五香雞肉、花生、芝麻
Black fungus and cucumber salad (VE)
雲耳青瓜沙律

*Wok-fried black pepper beef,
bell pepper, onion, steamed rice*
七彩黑椒炒牛肉粒、絲苗白飯

Mango pudding
芒果布甸

Fresh seasonal fruits (VE) (GF)
合時鮮果

Healthy
健康之選

Avocado, kale, quinoa salad, seeds (VE)
牛油果羽衣甘藍藜麥沙律、種籽

*Vegetable rice paper roll,
fresh herbs, condiment (V) (GF)*
香草蔬菜米紙卷、配料

*Steamed sole fillet,
organic vegetables, herb salad*
蒸龍脷魚柳、
有機蔬菜、香草沙律

Chia seed pudding, fresh berries (VE)
奇亞籽布甸、鮮莓

Fresh seasonal fruits (VE) (GF)
合時鮮果

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



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2023 Meeting Package Customized Set Lunch Menu

2023 會議套餐自選午宴菜譜

(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

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