



2026 商務晚宴套餐

香港尖沙咀凱悅酒店廚師團隊匠心巧製的美饌，以及宴會團隊的貼心服務，為您的商務活動相聚呈現最佳宴會體驗。

套餐為每位港幣 928 元或每席港幣 11,888 元起 (每席 10 至 12 位)

- 於下午六時至晚上十一時享用優雅時尚的宴會場地
- 主廚推介西式(4 道菜)或中式晚宴菜譜
- 每位兩杯鮮橙汁或汽水
- 免費使用內置兼容 HDMI 液晶體投影機、屏幕及無線麥克風 2 支
- 免費場內寬頻上網系統
- 免費代客泊車車位 2 個 (於 B3 樓層，每個 4 小時)
- 專業服務團隊為賓客安排宴會每項細節

額外優惠：

- 以優惠價每位港幣 158 元或每席 1,600 元升級至席間 3 小時無限量供應鮮橙汁、汽水及指定啤酒
- 以優惠價每位港幣 188 元或每席 2,000 元升級至席間 3 小時無限量供應鮮橙汁、汽水、指定啤酒及紅白餐酒
- 以優惠價每位額外港幣 48 升級西式晚宴主菜
- 以優惠價港幣淨價 8,000 元起於宴會大禮堂租用 LED 幕牆供圖像播放或作影片播放及簡報之用



查詢詳情或預訂，請致電+852 3721 1863 或電郵至 hongkong.tsimshatsui@hyatt.com 與會議宴會部聯絡。

條款及細則

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

以上價目須另加一服務費。須符合場地食物及飲品之最低消費額。香港尖沙咀凱悅酒店保留修改有關價目及各項目之權利而無須另行通知。

優惠適用於新預訂之宴會，有效期由現在至 2026 年 12 月 31 日。

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2026 Business Western Set Dinner Menu 2026 商務西式晚宴套餐菜譜

Appetizer 頭盤

(Please select ONE for the event 請為是次活動選定一款)

Homemade smoked salmon carpaccio,
lime and virgin olive oil, celeriac remoulade, crumpet
煙三文魚片、青檸、初榨橄欖油、芹菜頭、鬆餅

Kale & romaine caesar salad, grilled shrimps,
bacon, croutons, anchovy and parmesan cheese

羽衣甘藍羅文菜凱撒沙律、扒蝦、
煙肉、脆包粒、銀魚柳、巴馬臣芝士

Smoked beef and tuna tataki daikon,
orange zest and carrot paint, sprout, pickled shallot, fried shallot
煙燻牛肉及吞拿魚他他

白蘿蔔、橙皮、紅蘿蔔醬、芽菜、酸漬紅蔥頭、炸紅蔥頭

Marinated blue crab, smashed avocado,
calamansi and ginger gel, parmesan croustille
蟹肉、牛油果蓉、青金桔薑醬、芝士脆包粒

Confit tiger prawn in paprika oil, cauliflower remoulade,
saffron cream, parmesan croustille
紅椒油浸虎蝦、椰菜花醬、藏紅花忌廉、芝士脆包粒

(V) Vegetarian terrine, leek, asparagus, seaweed, herb ricotta,
lemon zest, age balsamic, herb oil

(V) 法式雜菜凍批

大蒜、蘆筍、紫菜、乳清芝士、
檸檬皮、陳年黑醋、香草油

Soup 湯

(Please select ONE for the event 請為是次活動選定一款)

(V) Wild mushroom soup, garlic croutons, chive, truffle cream
(V) 野菌蓉湯、蒜蓉脆包粒、法蔥、松露忌廉

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

Main Course 主菜

(Please select TWO for guest pre-order 請為是次活動選定兩款供客人預點)

Barramundi tournedos, potato galette,
broccolini, toasted almond, lemon butter sauce & caperberries
法式煎盲鱈、香煎薯餅
西蘭花苗、香脆杏仁片、檸檬牛油汁、熟成酸豆

(P) Seared pork chop, chimichurri sauce,
butter mashed potato, confit tomatoes

(P) 香煎豬扒、阿根廷青醬、牛油薯蓉、油浸番茄

Baked yellow chicken breast, rosemary,
confit cherry tomato broccolini, chicken jus
焗黃雞胸、迷迭香、油浸番茄、西蘭花苗、雞肉汁

(V) Aubergine parmigiana, ricotta, parmesan,
baby spinach, homemade tomato sauce

(V) 焗意式千層茄子
乳清芝士、巴馬臣芝士、菠菜、自家製番茄醬

Slow-cooked beef cheek, creamy polenta, baby carrot,
confit shallots, morel jus

慢煮牛臉頰、粟米蓉、甘筍仔、油浸乾蔥、羊肚菌汁

(P) Seared pork belly, chimichurri sauce,
green peas and bacon tartlet, confit tomatoes

(P) 香煎豬腩、阿根廷青醬、青豆煙肉撻、油浸番茄

(V) Cauliflower risotto, parmesan cheese, truffle emulsion
(V) 椰菜花意大利飯、巴馬臣芝士、松露油

(V) Wild mushroom wellington, confit portobello, wild mushroom,
puff pastry, asparagus, mushroom sauce

(V) 野菌威靈頓
慢煮大啡菇、野菌、酥皮、蘆筍、蘑菇汁

**Deluxe Main Course 升級主菜

[Additional HK\$48 per person 每位另加港幣48元]

** Chilean tooth fish, potato galette, broccolini,
lemon butter sauce & salmon roe

智利牙魚、香煎薯餅
西蘭花苗、檸檬牛油汁、三文魚籽

** Grilled M3 beef sirloin, celeriac potato mashed, baby carrot,
confit vine cherry tomato, morel jus

烤M3牛西冷扒
芹菜根薯蓉、嫩紅蘿蔔、油浸番茄、羊肚菌汁

Dessert 甜品

(Please select ONE for the event 請為是次活動選定一款)

(V) Vanilla crème brûlée, choux puff, salted caramel sauce
(V) 法式雲呢拿燉蛋、泡芙、鹽味焦糖汁

(V) Citrus meringue, fresh pomelo,
white chocolate whipped ganache, grand marnier sorbet

(V) 檸檬脆蛋白、西施柚、
白朱古力甘納許忌廉、香橙甜酒雪葩

(V) Strawberry crumble, custard, almond crunch, berry sorbet
草莓金寶、杏仁脆片、鮮莓雪葩

(V) Caramelized apple tart, cashew nuts, vanilla ice cream
(V) 焦糖蘋果撻、腰果、雲呢拿雪糕

Earl Grey raspberry chocolate cake, chocolate mousse,
raspberry compote, cocoa nibs, berries

伯爵茶紅桑子朱古力蛋糕、朱古力慕絲、
蜜餞紅桑子、朱古力碎、鮮莓

(VE) Chia seed in coconut milk pudding, passion fruit jelly,
fresh mango and calamansi dressing

(VE) 奇亞籽椰汁布甸、熱情果啫喱、芒果、青金桔汁

HK\$928 per person (subject to 10% service charge)

每位港幣928元(另設加一服務費)

Inclusive of two glasses of fresh orange juice or soft drinks per person

包括每位兩杯鮮橙汁或汽水

(V) - Vegetarian 素食 · (VE) - Vegan 純素 · (GF) - Gluten Free 無麩質 · (P) - Contains pork 含豬肉

HYATT REGENCY
HONG KONG, TSIM SHA TSUI
香港尖沙咀凱悅酒店

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2026 Business Chinese Set Dinner Menu 2026 商務中式晚宴套餐菜譜

Splendid 錦繡之選

Assorted barbecued meat platter
錦繡燒味拼盤

Braised crab meat, vegetables
蟹肉扒雙蔬

Braised seafood soup, dried scallop, bamboo pith
竹笙瑤柱海皇羹

Wok-fried scallop, mushrooms, broccoli,
X.O. chilli sauce
X.O. 醬西蘭花鮮菌炒帶子

Steamed garoupa fillet, bean curd,
homemade pickled chilli
剁椒豆腐蒸斑球

Crispy fried chicken
脆皮炸子雞

Fried rice wrapped in lotus leaf, assorted meats
飄香荷葉飯

Braised e-fu noodle, abalone sauce
鮑汁炆伊麵

Sweetened snow fungus soup, papaya
冰花雪耳萬壽果糖水

Prosperous 豐盛之選

Sake marinated baby abalone
in combination with jellyfish
清酒鮑魚伴海蜇

Simmered Chinese cabbage, wolfberry and
fresh bean curd skin, chicken stock
杞子鮮腐竹雞湯浸娃娃菜

Wok-fried sliced chicken, cuttlefish, black fungus,
honey peas
雲耳蜜豆炒花枝鳳片

Double-boiled sea whelk soup, fresh ginseng,
pork shank
原盅鮮人參螺頭燉豬腱

Steamed giant garoupa fillet, enoki mushroom,
vermicelli, fermented rice, Hua Diao wine
花雕酒釀蒸龍躉球

Simmered chicken, Yunnan ham
金華貴妃雞

Fried rice, Fujian style
福建炒絲苗

Shrimp and pork wonton, superior soup
上湯鮮蝦菜肉雲吞

Sweetened water chestnut soup, egg
鳳凰馬蹄露

HK\$11,888 per table of 10 – 12 persons (subject to 10% service charge)
每席 10 – 12 位 港幣 11,888 元 (另設加一服務費)
Inclusive of two glasses of fresh orange juice or soft drinks per person
包括每位兩杯鮮橙汁或汽水

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.
Price is subject to a 10% service charge per table of 10 to 12 persons and
minimum charges on food and beverage consumption apply to the package.
In the case of unforeseeable market price fluctuations for any of the menu items,
Hyatt Regency Hong Kong, Tsim Sha Tsui reserves the right to alter the above menu price and items.
The above package is valid from 1 January to 31 December 2026.
The hotel undertakes to guarantee the menu price and items 30 days prior to your event.
我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。
以上價目須另加一服務費(每席 10 至 12 位)及須符合場地食物及飲品之最低消費額。
由於市場價格浮動，香港尖沙咀凱悅酒店保留修改以上菜譜價目及各項目之權利。
優惠有效期由 2026 年 1 月 1 日至 12 月 31 日
本酒店將於宴會舉行 30 天前確認上述菜譜之價目及各項目。