



## 2026 SPRING DINNER

Celebrate your Spring Dinner in harmony with the contemporary elegance of Hyatt Regency Hong Kong, Sha Tin.

**From HK\$10,988 per table**

### Offer includes

- 6-course Chinese menu designed by Executive Chef
- 3-hour free-flow beverage package inclusive of soft drinks, chilled orange juice, mineral water and beer
- Waiver of corkage fee for 1 bottle per table (original price: HK\$400 per bottle)
- Floral centerpiece by Blooms and Blossoms for each table
- Use of mahjong facilities, stage and dance floor (subject to availability)
- Use of audio visual system, including a built-in LCD projector, screen and 2 wireless microphones
- Complimentary parking for 1 vehicle per 2 tables, 5 hours each
- Preferential room rate for guests
- Dedicated event attendant for your event

Privilege for booking 8 tables or above:

- Gift certificate of lunch buffet at Cafe for 2 persons as raffle draw prize

Privilege for booking 18 tables or above:

- Gift certificate of dinner buffet at Cafe for 4 persons as raffle draw prize

### Optional items

- Upgrade of beverage package to include 3-hour unlimited serving of selected red and white wine at a supplement of HK\$600 per table
- Preferential rate for using high definition LED wall for backdrop images or videos at Regency Ballroom

For enquiries, please contact Events Department at 3723 1234 or [events.shatin@hyatt.com](mailto:events.shatin@hyatt.com)

#### Terms and conditions

- \* 10% service charge applies
- \* Offers cannot be used in conjunction with other promotional discounts
- \* Offer is valid for bookings held from 1 January 2026 through 31 March 2026
- \* Offer is subject to availability and change without prior notice
- \* Minimum food & beverage charges apply
- \* In the event of any dispute, the decision of Hyatt Regency Hong Kong, Sha Tin shall be final and conclusive

Hyatt Regency Hong Kong, Sha Tin  
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## 2026 春茗

於香港沙田凱悅酒店舉辦春茗，在自然和諧的環境中慶祝春節。

每席港幣\$10,988 起

### 優惠包括

- 行政總廚精心設計 6 道菜中式菜譜
- 席間 3 小時無限添飲汽水、橙汁、礦泉水及啤酒
- 每席免收開瓶費 1 瓶（原價: 每瓶港幣\$400）
- 每席奉送「花悅」鮮花裝飾
- 免費享用麻雀耍樂、舞台及舞池（需視乎情況而定）
- 免費使用音響器材包括內置液晶體投射器、屏幕及無線麥克風 2 支
- 免費泊車位每 2 席 1 個，每個 5 小時
- 酒店住宿優惠
- 宴會專員照顧所需

預訂 8 席或以上之額外優惠：

- 咖啡廳 2 人自助午餐禮券作抽獎之用

預訂 18 席或以上之額外優惠：

- 咖啡廳 4 人自助晚餐禮券作抽獎之用

### 額外選購

- 每席另加港幣\$600 可享 3 小時內無限添飲精選紅白酒
- 以優惠價於宴會大禮堂使用 LED 螢幕背景板，包括播放照片和影片

預訂或查詢，請致電 3723 1234 或電郵 [events.shatin@hyatt.com](mailto:events.shatin@hyatt.com) 與酒店宴會部聯絡。

### 條款及細則

- \* 優惠另附 10% 服務費
- \* 優惠不可與其他優惠同時使用
- \* 優惠有效期由 2026 年 1 月 1 日至 2026 年 3 月 31 日
- \* 供應視乎情況而定，而酒店亦可隨時更改內容而不作另行通知
- \* 優惠設最低餐飲消費
- \* 如有任何爭議，香港沙田凱悅酒店將保留最終決定權

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**SPRING DINNER MENU I**

春茗晚宴菜譜一

Roasted whole suckling pig

鴻運琵琶金豬全體

Wok-fried prawns, wolfberry, wild mushrooms paste

杞子雞樅菌炒蝦球

Braised bird's nest, conpoy, bamboo pith soup

紅燒雙喚燴燕窩

Braised abalone wedge, seasonal vegetables, oyster sauce

碧綠蠔皇扣鮑角

Steamed giant garoupa, spring onion

蔥油蒸龍躉斑

Crispy-fried chicken, spiced salt

當紅脆皮炸子雞

Fried rice, assorted seafood, baby crab roe

禮雲籽海鮮炒飯

Braised e-fu noodles, enoki mushrooms, abalone sauce

鮑汁金菇伊府麵

Sweetened purple glutinous rice, taro, coconut cream

香芋椰汁紫米露

Petits fours

美點雙輝映

Chinese tea

中國茗茶

**HK\$10,988 plus 10% service charge per table of 10 to 12 persons**

**(Including three-hour beverage package inclusive of soft drinks, chilled orange juice, beer and mineral water)**

**每席港幣\$10,988 另設加一服務費 (每席 10 – 12 位)**

**(包括席間 3 小時無限供應汽水、橙汁、啤酒及礦泉水)**



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**SPRING DINNER MENU II**

春茗晚宴菜譜二

Roasted whole suckling pig

鴻運琵琶金豬全體

Crispy-fried prawn, stir-fried prawn, seasonal vegetables, mango sauce

香芒鴛鴦翡翠蝦球

Double-boiled chicken, conpoy, antler mushroom soup

鹿茸菌元貝燉雞湯

Braised whole abalone (8-head), seasonal vegetables, oyster sauce

碧綠蠔皇扣原隻八頭湯鮑

Steamed giant garoupa, spring onion, chicken fat

鳳脂蒸龍躉斑

Roasted chicken, preserved beancurd paste

南乳脆皮吊燒雞

Fried glutinous rice, Chinese preserved cured meats

生炒臘味糯米飯

Tossed salsify noodles, assorted mushrooms, ginger oil

薑油鮮菌撈淮山麵

Sweetened red dates tea, dried longan, lotus seed

蓮子桂圓紅棗茶

Petits fours

美點雙輝映

Chinese tea

中國茗茶

**HK\$12,188 plus 10% service charge per table of 10 to 12 persons**

**(Including three-hour beverage package inclusive of soft drinks, chilled orange juice, beer and mineral water)**

每席港幣\$12,188 另設加一服務費 (每席 10 – 12 位)

(包括席間 3 小時無限供應汽水、橙汁、啤酒及礦泉水)



### SPRING DINNER MENU III

春茗晚宴菜譜三

Roasted whole suckling pig

鴻運琵琶金豬全體

Baked crabmeat, cheese, stuffed in crab shell

芝士蟹肉焗釀蟹蓋

Double-boiled sea conch, conpoy, bamboo pith, cordyceps flower soup

元貝竹笙蟲草花燉響螺

Braised whole abalone (6-head), seasonal vegetables, oyster sauce

碧綠蠔皇原隻六頭湯鮑

Steamed tiger garoupa, spring onion

清蒸老虎斑

Baked chicken, garlic, Hua Diao

陳年花雕蒜香焗黃油雞

Fried rice, conpoy, egg white, pine nuts, ginger

松子薑米瑤柱蛋白炒飯

Poached shrimp dumplings, egg noodles, supreme soup

上湯鮮蝦水餃麵

Sweetened mandarin peel, sesame dumplings, red bean soup

陳皮紅豆沙湯圓

Petits fours

美點雙輝映

Chinese tea

中國茗茶

**HK\$13,488 plus 10% service charge per table of 10 to 12 persons**

**(Including three-hour beverage package inclusive of soft drinks, chilled orange juice, beer and mineral water)**

**每席港幣\$13,488 另設加一服務費 (每席 10 – 12 位)**

**(包括席間 3 小時無限供應汽水、橙汁、啤酒及礦泉水)**