

迎春接福宴 Prosperity Menu



鴻運當頭(鴻運脆皮乳豬全體)

Roasted Whole Suckling Pig

翡翠滿堂(XO 醬翡翠炒花枝片)

Sautéed Cuttlefish Slices with Greens in Spicy XO Sauce

金鳳迎春(蟲草花螺頭燉竹絲雞)

Double-Boiled Silky Chicken Soup with Cordyceps and Sea Conch

包羅萬有(發財好市原隻八頭鮑魚)

Braised Whole Abalone with Dried Oyster, Sea Moss and Vegetable (8 Heads)

年年有餘(清蒸游水大海星斑)

Steamed Fresh Giant Star Grouper

大展鴻圖(當紅脆皮龍崗雞)

Deep-fried "Loong Kong" Chicken

豐衣足食(鮮蝦飄香荷葉飯)

Fried Rice with Fresh Shrimp and Conpoy Wrapped in Lotus Leaf

金銀滿屋(金菇銀芽炆伊麵)

Braised E-fu Noodles with Bean Sprouts and Enoki Mushrooms

鴻運連連(紅豆沙湯圓)

Sweetened Red Bean Cream with Sesame Dumplings

步步高升(美點雙輝映)

Chinese Petit Fours

每席 \$7,288 (十至十二位用) \$7,288/ table (For 10-12 persons)

席間無限量供應汽水、橙汁及精選啤酒 3 小時

Free flow 3 hours of soft drinks, orange juice and house beer

已包加一服務費 *Prices are inclusive to 10% service charge*

龍逸軒

Loong Yat Heen

如意吉祥宴 Fortune Menu



鴻運當頭(鴻運脆皮乳豬全體)
Roasted Whole Suckling Pig

金玉滿堂(琥珀西蘭花炒帶子)
Sautéed Fresh Scallops with Broccoli and Honey-Glazed Walnuts

福燕迎春(紅燒金絲海皇燕窩)
Supreme Braised Bird's Nest Soup with Shredded Seafood

包羅萬有(發財好市原隻八頭鮑魚)
Braised Whole Abalone with Dried Oyster, Sea Moss and Vegetable (8 Heads)

魚躍龍門(清蒸游水大海星斑)
Steamed Fresh Giant Star Grouper

大紅大紫(大紅袍煙燻脆皮龍崗雞)
"Da Hong Pao" Tea-Smoked Crispy Longgang Chicken

富貴雙全(鮑汁福建炒飯)
Fried Rice with Sakura Shrimp and Diced Fresh Scallops

豐衣足食(濃湯蝦球稻庭麵)
Braised E-fu Noodles with Bean Sprouts and Enoki Mushrooms

新春團圓(紅豆沙湯圓)
Sweetened Red Bean Cream with Sesame Dumplings

美景豐年(美點雙輝映)
Chinese Petit Fours

每席 \$8,288 (十至十二位用) \$8,288/ table (For 10-12 persons)

席間無限量供應汽水、橙汁及精選啤酒 3 小時
Free flow 3 hours of soft drinks, orange juice and house beer

已包加一服務費 *Prices are inclusive to 10% service charge*

龍逸軒

Loong Yat Heen

大展鴻圖宴 Success Menu



旭日初升(鴻運脆皮乳豬全體)
Roasted Whole Suckling Pig

百花齊放(百花炸釀蟹鉗)
Deep-Fried Crab Claws Stuffed with Shrimp Paste

財源廣進(鮑汁柚皮扣鵝掌)
Braised Goose Webs with Pomelo Peel in Abalone Sauce

鴻圖振翅(紅燒海皇大生翅)
Supreme Braised Shark's Fin Soup with Assorted Seafood

包羅萬有(發財好市原隻六頭鮑魚)
Braised Whole Abalone with Dried Oyster, Sea Moss and Vegetable (6 Heads)

魚躍龍門(清蒸游水大東星斑)
Steamed Live Spotted Grouper in Premium Soy Sauce

玉樹迎春(金華麒麟玉樹龍崗雞)
Steamed Longgang Chicken with Yunnan Ham and Mushrooms

金玉滿堂(玉環瑤柱甫)
Braised Hairy Gourd Rings Stuffed with Conpoy

豐衣足食(櫻花蝦帶子雲腿粒炒飯)
Fried Rice with Sakura Shrimp, Diced Scallops and Yunnan Ham

富貴連綿(蟹肉干燒伊麵)
Braised E-Fu Noodles with Crab Meat

甘露迎春(楊枝甘露)
Chilled Mango Sago Cream with Pomelo

美景豐年(美點雙輝映)
Chinese Petit Fours

每席 \$9,888 (十至十二位用) \$9,888/ table (For 10-12 persons)

席間無限量供應汽水、橙汁及精選啤酒 3 小時
Free flow 3 hours of soft drinks, orange juice and house beer

已包加一服務費 Prices are inclusive to 10% service charge

龍逸軒

Loong Yat Heen

團年春茗套餐 2026-2027 Chinese Spring Package 2026-2027

	預訂 2 至 4 席 2 to 4 tables	預訂 5 至 10 席 5 to 10 tables
迎賓牌 Personalized signage	♥	♥
席前雜果賓治乙盤 (不含酒精成分) One bowl of Welcome Fruit Punch (Non-alcoholic)	♥	♥
自攜餐酒或洋酒免收開瓶費 Free corkage for all bottles of self-brought wine or hard liquor per table	♥	♥
以每席港幣\$500 +10% 升級至額外無限量供應精選紅/白餐酒 3 小時 Free flow of house red/white wine for a HK\$500+10% supplement per table for 3 hours	♥	♥
以六折購買咖啡閣兩磅或以上蛋糕 (最多兩個蛋糕, 於宴會當日堂食或外帶) Enjoy a 40% discount at the Coffee Corner for any cake weighing 2 pounds or more. (Maximum 2 cakes for dine-in or takeaway on the banquet day)	♥	♥
華麗桌布佈置 Elevate table linens arrangement	♥	♥
提供雅緻標準背景及舞台* Standard curtain backdrop with stage*	♥	♥
席前麻雀耍樂 Mahjong tables and sets before dinner	2 枱 2 sets	4 枱 4 sets
中國茗茶供應 Chinese tea to be served throughout the event	♥	♥
液晶體投影機、螢幕及全場音響設備* LCD projector, screen & PA system with microphones*	♥	♥
5 小時免費私家車泊車車位, 額外每小時淨價港幣\$80 元 5-hour free parking at hotel with valet parking service; Additional HK\$80 net per hour will be charge thereafter	3 輛 3 cars	5-7 席: 4 輛 4 cars 8-10 席: 5 輛 5 cars
倚窗閣自助餐兌換券 Buffet vouchers at The Window Café	自助午餐兌換券 2 張 Buffet Lunch vouchers for 2 persons	自助晚餐兌換券 2 張 Buffet Dinner vouchers for 2 persons

*視乎供應情況而定 Subject to availability

*須訂購 2 席 (每席以 12 人計) 或以上並支付訂金

*Applicable to bookings of 2 round tables or more (Based on 12 persons per table) with deposit

如欲查詢更多資料, 請與宴會部聯絡:

For more details, please contact Catering Department:

Tel 電話: (852) 2734 3869 Fax 傳真: (852) 2301 2000

Email 電郵: catering.klnh@harbour-plaza.com

Website 網上查詢: <https://www.harbour-plaza.com/kowloonhotel/en/meetings/>

條款及細則 Terms & Conditions

- 優惠如有更改, 恕不另行通知 Offers are subject to change without prior notice
- 不可與其他優惠一併使用 Cannot be used in conjunction with other promotional offers
- 如有任何爭議, 九龍酒店保留最終決定權 In case of any dispute, The Kowloon Hotel reserves the right of final decision
- 供應視乎情況而定, 先到先得 Subject to availability, on a first-come first-served basis
- 優惠推廣期: 2026 年 12 月 1 日至 2027 年 3 月 31 日 Offers available from 1 December 2026 to 31 March 2027