

(金秋瑞冬·圓滿宴會) 精選壽宴套餐一
Autumn & Winter Celebrations Birthday Set Menu A



香芒汁乳豬件伴海蜇*
Roasted Suckling Pig with Mango Dip, Accompanied with Jelly Fish*

XO 醬翡翠炒蝦球花枝片
Sautéed Squid and Prawn with Broccoli in XO Chilli Sauce

碧綠上素竹筍卷
Braised Bamboo Piths Stuffed with Assorted Fungus and Vegetables

花膠萬壽果螺頭燉湯
Double-boiled Fish Maw, Sea Whelk with Papaya in Soup

清蒸游水沙巴龍躉斑
Steamed Fresh Shaba Garoupa in Supreme Soybean Sauce

金沙蒜香龍崗雞
Deep-fried "Loong Kong" Chicken with Crushed Garlic

瑤柱金菇長壽伊府麵
Braised E-fu Noodles with Conpoy and Enoki Mushrooms

或 or

哈哈蝦炒絲苗
Fried Rice with Sakura Shrimps, Diced Shrimps and Shrimp Paste

合桃露湯圓
Sweetened Cream of Walnut with Sesame Glutinous Dumplings

子母賀蟠桃
Steamed Egg Custard Longevity Bun

每席 \$5,988 (十至十二位用) \$5,988/ 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 of soft drinks, orange juice and house beer for 3 hours

*可以優惠價港幣\$388 元升級至鴻運脆皮金豬全體
(Additional HK\$388 for Roasted Whole Suckling Pig)

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

龍逸軒

Loong Yat Heen

(金秋瑞冬·圓滿宴會) 精選壽宴套餐二
Autumn & Winter Celebrations Birthday Set Menu B



鴻運脆皮金豬全體
Roasted Whole Suckling Pig

琥珀西蘭花炒帶子
Sautéed Scallop with Broccoli and Amber Walnut

蠔皇花菇扣原隻八頭鮑魚
Braised Whole Abalone with Black Mushrooms (8 Heads)

鮮蟹肉燴燕窩
Braised Bird's Nest with Fresh Crab Meat in Soup

清蒸游水東星斑
Steamed Fresh Spotted Garoupa in Supreme Soybean Sauce

大紅袍煙燻脆皮龍崗雞
Smoked Crispy "Loong Kong" Chicken with "Da Hong Pao" Tea Leaves

翡翠竹笙伊府麵
Braised E-Fu Noodles with Highland Fungus and Vegetables in Soup

或 or

鮮蝦飄香荷葉飯
Fried Rice with Conpoy and Fresh Shrimp Wrapped in Lotus Leaf

紅棗蓮子燉桃膠
Sweetened Peach Gum with Red Date and Lotus Seeds

子母賀蟠桃
Steamed Egg Custard Longevity Buns

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 of soft drinks, orange juice and house beer for 3 hours

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

龍逸軒

Loong Yat Heen

2026 中式壽宴套餐優惠(金秋瑞冬・圓滿宴會) 2026 Chinese Birthday Dinner Package Privileges Autumn & Winter Celebrations

	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	♥	♥
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(背景及射燈)* Standard curtain backdrop and stage with spotlight*	♥	♥
席前麻雀耍樂 Mahjong tables and sets before dinner	2 枱 2 sets	3 枱 3 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 nett per hour will be charge thereafter	2 輛 2 cars	5 - 7 席: 3 輛 3 cars 8 - 10 席: 5 輛 5 cars

*視乎供應情況而定 Subject to availability

金秋瑞冬・圓滿宴會(由 2026 年 10 月 1 日至 12 月 31 日) Autumn & Winter Celebrations (01 October 2026 to 31 December 2026)

- 預定 3 席或以上, 贈送一個 2 磅蛋糕(可選: 藍莓芝士蛋糕/芒果拿破侖/北海道士多啤梨忌廉蛋糕)
- **Reserved 3 or more tables, gift complimentary 2-pound cake**
- **(choose from: Blueberry Cheesecake/Mango Napoleon/Hokkaido Strawberry Cream Cake)**
- 預定 4 席或以上, 贈送每席精選紅/白餐酒 2 枝
- **Reserved 4 or more tables, gift 2 bottles of house red/white wine per table**

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