



THE KOWLOON HOTEL  
TSIMSHATSUI · HONG KONG

The Kowloon Hotel Limited  
(Incorporated in The Bahamas)  
19 - 21 Nathan Road, Tsimshatsui  
Kowloon, Hong Kong  
Tel +852 2929 2888 Fax +852 2739 9811  
www.harbour-plaza.com

母親節精選菜譜 - 孝  
*Mother's Day Set Dinner - Filial*



翡翠黃金蝦球

*Deep-fried Fresh Prawns with Egg Yolk*



蟹肉桂花炒魚肚

*Sautéed Crab Meat and Fish Maw with Egg*



迷你佛跳牆

*Double-boiled Fish Maw and Abalone with Sea Cucumber and  
Shark Fin in Supreme Soup*



清蒸原條游水海星斑

*Steamed Fresh Garoupa in Supreme Soy Sauce*



大紅袍煙燻脆皮龍崗雞

*Smoked Crispy "Loong Kong" Chicken with Great Red Robe Tea Leaves*



黑松露珍菌釀竹笙

*Braised Bamboo Piths Stuffed with Assorted Fungus in Black Truffle Paste*



惹味蝦醬火腩炒飯

*Fried Rice with Pork Belly and Shrimp Paste*



蛋白杏仁茶

*Sweetened Almond Cream with Egg White*



奶皇煎堆仔 杞子桂花糕

*Deep-fried Sesame Dumpling with Egg Custard Filling  
And*

*Wolfberry and Osmanthus Jelly*

四位用 每席港幣 HK\$2,988/table (For 4 persons)

六位用 每席港幣 HK\$4,288/table (For 6 persons)

已包括加一服務費及茶芥

*All prices are inclusive of 10% service charge and tea charge*

須兩天前預定

*2 days advance order is required*

龍  
逸  
軒

Loong Yat Heen





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## 母親節精選菜譜 - 敬



### 五代同堂

蔥油海蜇頭 香辣脆金磚  
鎮江肴肉 椒鹽蟲草花 鹽燒帶子



大紅香芒乳豬件



水晶焗釀蟹蓋



鮑參翅肚羹



清蒸沙巴龍躉斑



脆皮龍崗雞



櫻花蝦炒芥蘭



芝士波士頓龍蝦天使麵



冰花雪耳燉萬壽果



燕麥香芒卷 杞子桂花糕

十至十二位用 每席港幣 HK\$9,688/table (For 10-12 persons)

已包括加一服務費及茶芥  
須兩天前預定

龍逸軒

Loong Yat Heen





## Mother's Day Set Dinner - Piety



### Appetiser

*Marinated Jelly Fish with Spring Onions and Sesame Oil*

*Deep-fried Diced Bean Curd Coated in Chilli Bean Sauce*

*Deep-fried Cordyceps Flowers with Spicy Salt and Chilli*

*Marinated Pork in Dark Vinegar*

*Salt-grilled Scallops*



*Roasted Suckling Pig with Fresh Mango Slices*



*Baked Crab Meat in Shell Topped with Bird's Nest and Abalone*



*Thick Shark Fin Soup with Supreme Fish Maw and Sea Cucumber*



*Steamed Fresh Garoupa in Supreme Soy Sauce*



*Deep-fried "Loong Kong" Chicken*



*Stir-fried Kale with Sakura Shrimps*



*Angel Hair with Braised Boston Lobster and Cheese*



*Double-boiled Snow Fungus with Papaya*



*Chilled Mango Roll with Oatmeal*

*And*

*Wolfberry and Osmanthus Jelly*

*HK\$9,688/table (For 10-12 persons)*

*All prices are inclusive of 10% service charge and tea charge  
2 days advance order is required*

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逸  
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