



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

雙重滋味「黃金片皮鴨·招牌玻璃蝦球」套餐

*Duo Delight*

*“Signature Peking Duck · Crystal Prawn” Set Menu*



百花釀秋葵

*Pan-fried Okra Tossed Wrapped in Minced Shrimp*



滋味片皮鴨

*Roasted Peking Duck*



生滾香葱鴨肉湯

*Duck Meat Soup with Spring Onion*



玻璃明蝦球

*Sautéed Crystal Prawn with Yunnan Ham*



荷香籠仔蒸金銀蒜龍躉球

*Steamed Fillet of Garoupa with Garlic Served in Lotus Leaf*



櫻花蝦帶子粒炒絲苗

*Fried Rice with Sakura Shrimp and Scallops*



陳皮紅豆沙

*Sweetened Red Bean Soup*



燕麥香芒卷

*Chilled Mango Rolls with Oatmeal*

每位 \$650 per person (二位起 *from two persons*)

另收加一服務費 (已包括茶芥) *Price is subject to 10% service charge*

龍逸軒

Loong Yat Heen





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精選晚市套餐

*Exquisite Epicurean Set Dinner*



酒醉鮮鮑魚 鐵板蜜汁西班牙黑毛豬叉燒 椒鹽蟲草花 燒汁冬菇

*Chilled Abalone with Chinese Wine*

*Barbecued Spanish Iberico Pork*

*Deep-fried Condyclops Flower with Spicy Salt and Chilli*

*Mushroom with Barbecue Sauce*



翡翠黃金蝦球

*Deep-fried Fresh Prawns with Egg York*



錦繡冬瓜盅

*Winter Melon with Assorted Meat Soup*



清蒸海星斑

*Steamed Fresh Garoupa in Supreme Soy Sauce*



家鄉柚皮炆米鴨

*Braised Rice Duck with Hometown Pomelo Peel*



瑤柱金菇炆麵

*Braised Noodles with Enoki Mushroom and Bean Sprouts*



中西甜品拼盤

水晶桂花糕 香芒拿破崙

*Chinese and Western Dessert Platter*

*Chilled Osmanthus Pudding Mango Napoleon*

四位用 每席港幣 HK\$2,888/table (For 4 persons)  
(額外顧客每位港幣 HK\$547 for extra 1 person)

已包括加一服務費及茶芥

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

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懷舊手工晚宴

*Vintage Handcrafted Set Dinner*



大紅香芒乳豬

*Roasted Suckling Pig with Fresh Mango Slices*



菜膽螺頭燉海參

*Cabbage and Conch Soup with Sea Cucumber*



桂花炒魚翅

砵仔焗魚腸 碧綠蝦子柚皮

枝竹豆腐炆海星斑 頭抽香煎美國生蠔

*Stir-fried Shark Fin with Egg*

*Traditional Baked Grass Carp Intestines*

*Stewed Pomelo Peel with Dried Shrimp Roe*

*Braised Fresh Garoupa with Bean Curd and Bean Curd Shuts*

*Pan-fried US Jumbo Oyster in Supreme Soy Sauce*



古法八寶鴨

*Stewed Duck Stuffed with Lotus Seeds, Mushrooms and Ham*



蓮蓉西米焗布甸

*Baked Pudding with Lotus Seed and Sago*



懷舊芝麻卷

*Sesame Roll*

八位用 每席港幣 HK\$6,388/table (For 8 persons)  
(額外顧客每位港幣 HK\$636 for extra 1 person)

已包括加一服務費及茶芥

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

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