



Chinese Birthday Dinner Package 2024 2024 壽宴晚宴套餐

Our Chinese Birthday Dinner Package includes:

- Chinese tea service
- Unlimited serving of soft drink, chilled orange juice and local beer for three hours
- Complimentary steamed longevity buns
- Mahjong service
- Floral arrangement for reception table
- Floral arrangement for each dining table
- Use of in-house PA system and microphones
- Free corkage for self-brought wine and hard liquor
- Complimentary parking for the host and special valet parking rate for guests

壽宴晚宴套餐及禮遇：

- 中式香茗
- 席間三小時無限供應汽水、橙汁及本地啤酒
- 每席奉送萬壽蟠桃
- 麻雀耍樂
- 迎賓處鮮花擺設
- 每席新鮮檯花佈置
- 使用酒店音響及視聽器材
- 免收自備餐酒及烈酒開瓶費
- 主家免費泊車及賓客可享泊車優惠

Valid from now until 31 December 2024 | 優惠適用於由即日起至 2024 年 12 月 31 日

For enquiries or reservations, please contact our Events Management team
at (852)2733 8794 or email to events.ksl@shangri-la.com
如有任何查詢或預訂，請與宴會及會議統籌部聯絡 電話：(852)2733 8794 電郵：events.ksl@shangri-la.com

壽宴晚宴菜譜 I Chinese Birthday Dinner Menu I

脆皮燒腩仔 梅醬燒鴨 蒜香青瓜牛腩

Crispy pork belly

Roasted duck with preserved plum sauce

Marinated beef shank with cucumber and garlic

百花炸蟹鉗

Deep-fried crab claw filled with shrimp paste

羊肚菌竹笙燉雞

Double-boiled chicken broth with morel mushrooms and bamboo pith

碧綠原隻湯鮑伴花菇

Braised whole abalone and flower mushrooms with seasonal greens

蔥油蒸沙巴龍躉

Steamed Sabah groupa in superior light soy sauce

家鄉鹽焗雞

Baked chicken with rock salt

櫻花蝦海鮮炒飯

Fried rice with seafood and sergestid shrimp

金菇瑤柱炆伊麵

Braised e-fu noodles with conpoy and enoki mushrooms

紅豆沙湯圓

Hot sweetened red bean soup with glutinous rice dumplings

美點雙輝映

Chinese petits fours

每席十二位港幣 11,888 元

HK\$ 11,888 per table of 12 persons

另加每席港幣 1,200 元可享三小時無限供應精選紅白餐酒。

A supplement of HK\$1,200 per table for an unlimited serving
of house red and white wines for three hours.

須另收加一服務費 | 有效期至 2024 年 12 月 31 日

Prices are subject to a 10% service charge | Valid until 31 December 2024

壽宴晚宴菜譜 II Chinese Birthday Dinner Menu II

金陵乳豬全體
Barbecued whole suckling pig

翡翠夏果炒蝦球
Sautéed prawns and Macadamia nuts with seasonal vegetables

牛肝菌杞子蟲草花燉雞
Double-boiled chicken broth with
porcini mushrooms, wolfberries and cordyceps flowers

碧綠蠔皇花菇伴湯鮑
Braised whole abalone and flower mushrooms with seasonal greens in oyster sauce

古法蒸老虎斑
Steamed tiger groupa with red dates, mushrooms and shredded pork

當紅炸子雞
Crispy fried chicken

野菌煙肉荷葉飯
Fried rice with bacon and mushrooms wrapped in a lotus leaf

上湯雲吞生麵
Wonton noodles served in supreme broth

紅蓮桂圓燉銀耳
Sweetened snow fungus tea with red dates, lotus seeds and longans

美點雙輝映
Chinese petits fours

每席十二位港幣 13,888 元
HK\$ 13,888 per table of 12 persons

另加每席港幣 1,200 元可享三小時無限供應精選紅白餐酒。
A supplement of HK\$1,200 per table for an unlimited serving
of house red and white wines for three hours.



九龍香格里拉
KOWLOON
SHANGRI-LA
HONG KONG

壽宴晚宴菜譜 III Chinese Birthday Dinner Menu III

金陵乳豬全體
Barbecued whole suckling pig

露筍百合炒蝦球帶子
Sautéed prawns and scallops with lily bulbs and asparagus

松茸海螺杞子燉雞
Double-boiled chicken broth with sea conch,
matsutake mushrooms and wolfberries

碧綠湯鮑伴鵝掌
Braised whole abalone with goose web and seasonal greens

清蒸老虎斑
Steamed tiger garoupa in superior soy sauce

南乳炸子雞
Crispy fried chicken marinated with preserved bean curd sauce

金瑤海鮮炒飯
Fried rice with assorted seafood and conpoy

上湯松露醬水餃皇
Shrimp dumplings with black truffle paste in supreme broth

腰果合桃露
Sweetened cashew and walnut cream

美點雙輝映
Chinese petits fours

每席十二位港幣 15,888 元
HK\$ 15,888 per table of 12 persons

另加每席港幣 1,200 元可享三小時無限供應精選紅白餐酒。
A supplement of HK\$1,200 per table for an unlimited serving
of house red and white wines for three hours.

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