



100 Days Celebration Dinner Package 2024 2024 百日晚宴套餐

Our 100 Days Dinner Package includes:

- Unlimited serving of soft drinks, chilled orange juice and local beer for three hours
- Complimentary red boiled eggs and preserved ginger for each dining table
- Floral centerpiece with balloons for each dining table
- Free corkage for self-brought wine and hard liquor
- Use of in-house PA system and microphones
- Complimentary parking for the host and special valet parking rate for guests
- Special price on sweet delight corner
- Special price on celebration gifts

百日晚宴套餐及禮遇包括:

- 席間三小時無限供應汽水、橙汁及本地啤酒
- 每席奉送紅雞蛋及酸薑
- 每席新鮮檯花連氣球佈置
- 免收自備餐酒及烈酒開瓶費
- 使用酒店音響及視聽器材
- 主家免費泊車及賓客可享泊車優惠
- 以優惠價格訂購甜點吧
- 以優惠價格購買回禮禮品

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



九龍香格里拉
KOWLOON
SHANGRI-LA
HONG KONG

百日晚宴菜譜 I 100 Days 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

羊肚菌竹筍燉雞

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



九龍香格里拉
KOWLOON
SHANGRI-LA
HONG KONG

百日晚宴菜譜 II 100 Days 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

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百日晚宴菜譜 III 100 Days 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
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