

# ROAST TO GO 西式烤肉 外賣

Tel 電話: 2733 8757

by Kowloon Shangri-La 九龍香格里拉誠意獻上

Email 電郵: bakedbyshangrila@shangri-la.com

Available daily from 11:30 am to 3 pm and 5 pm to 9 pm daily for self pick-up and delivery. Please order 3 days in advance.

烤肉外賣自取及送遞服務於每日上午11時30分至下午3時及下午5時至9時供應。請於3天前訂購。



## Roasts 豐腴烤肉

HK\$

Below weight is calculated after cooking.

以下標示的肉類重量以熟肉計算。

- |  |       |
|--|-------|
| <input type="checkbox"/> Honey glazed ham (per kg)<br>蜜餞火腿 (每公斤)   | 380   |
| <input type="checkbox"/> Roasted Goose with Chinese Spices (2 kg)<br>中式燒鵝 (2公斤)                            | 980   |
| <input type="checkbox"/> Roasted lamb leg (2.5 kg)<br>烤羊腿 (2.5公斤)  | 980   |
| <input type="checkbox"/> Salted crust salmon fillet (1.25 kg)<br>鹽焗三文魚柳 (1.25公斤)                           | 980   |
| <input type="checkbox"/> Roasted pork loin with prune and Iberico chorizo (2.5 kg)<br>烤豬柳配西梅及西班牙肉腸 (2.5公斤) | 980   |
| <input type="checkbox"/> Roasted beef rib eye (2 kg)<br>烤肉眼扒 (2公斤)   | 1,680 |
| <input type="checkbox"/> Beef fillet Wellington (2.5 kg)<br>焗威靈頓牛柳 (2.5公斤)                                 | 1,880 |
| <input type="checkbox"/> Roasted beef tenderloin (2 kg)<br>烤牛柳 (2公斤)                                       | 1,680 |
| <input type="checkbox"/> Roasted prime ribs (4 ribs)<br>燒牛肋骨 (4件)  | 2,880 |

## Sauces 醬汁

(200 g each 每款200克)

You can choose 1 sauce to go with each of the roast meat, extra HK\$60 for additional portion of sauce.

每份烤肉  
可選配醬汁一款，  
額外每款醬汁  
另收HK\$60。

- Rosemary and garlic sauce  
香草蒜蓉汁
- Red wine  
紅酒汁
- Apple sauce  
蘋果汁
- Mint sauce  
薄荷汁
- Grain mustard  
芥末汁
- Creamy mushroom sauce  
忌廉蘑菇汁
- Spiced cranberry chutney  
香料紅莓醬

# Chef recommends grain mustard or creamy mushroom sauce to go with the salmon dish.

# 廚師建議  
享用三文魚柳應選配  
芥末汁或忌廉蘑菇汁。

## Salads & Sides 沙律及配菜

(200 g each 每款200克)

	HK\$
<input type="checkbox"/> Roasted baby potatoes 烤薯仔	150
<input type="checkbox"/> Truffle mashed potatoes 松露薯蓉	150
<input type="checkbox"/> Roasted seasonal vegetables 烤時蔬	150
<input type="checkbox"/> Brussel sprouts 小椰菜	150
<input type="checkbox"/> Glazed chestnut 烤栗子	190
<input type="checkbox"/> Garlic choy sum 蒜蓉炒菜心	150
<input type="checkbox"/> Vegetable fried rice with egg white and conpoy 瑤柱蛋白炒飯	160
<input type="checkbox"/> Caesar salad 凱撒沙律	150
<input type="checkbox"/> Mixed green salad 什菜沙律	140
<input type="checkbox"/> Roasted sweet potatoes 烤甜薯	150

## Sweet Tooth 甜品

	HK\$
<input type="checkbox"/> All Chocolate Cake^ 經典朱古力蛋糕	480
<input type="checkbox"/> Lemon Meringue Tart^ 蛋白檸檬撻	280
<input type="checkbox"/> New York Glazed Cheesecake^ 紐約芝士蛋糕	420
<input type="checkbox"/> Frou Frou Cake (Eggless)^ 香濃朱古力蛋糕(無蛋)	660
<input type="checkbox"/> Fresh fruit platter 鮮果拼盤	250

^ 2 lbs whole cake 原個兩磅裝蛋糕



## Tipple 醇酒佳釀\*

HK\$

### Sparkling wines 汽酒

<input type="checkbox"/> Prosecco, Argeo, Ruggeri, NV	208
<input type="checkbox"/> Veuve Clicquot Champagne, Yellow Label, Brut, NV	428

### White wines 白酒

<input type="checkbox"/> Albariño, Lagar de Cervera, Rías Baixas, Spain, 2018	248
<input type="checkbox"/> Sauvignon Blanc, Forrest Estate, Marlborough, New Zealand, 2018	268
<input type="checkbox"/> Sancerre, Pascal et Nicolas Reverdy, Loire Valley, France, 2018	288
<input type="checkbox"/> Chardonnay, Adelsheim, Willamette Valley, USA, 2016	380

### Red wines 紅酒

<input type="checkbox"/> Merlot, Grand Selection, Lapostolle, Rapel Valley, Chile, 2017	268
<input type="checkbox"/> Cabernet S, Bread & Butter, California, USA, 2017	298
<input type="checkbox"/> Syrah, Petite Ruche, M. Chapoutier, Crozes-Hermitage, Rhone, France, 2017	318
<input type="checkbox"/> Pinot Noir, Single Vineyard, Singlefile, Denmark, Western Australia, 2018	360

\* Vintage may change due to market availability  
醇酒年份會因市場供應而作出調整



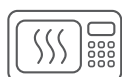
## Chef's Comments 主廚分享

We hope you enjoy delicious roast in the comfort of your home.  
Please see the reheat instructions below to prepare your big feast:  
請參考以下食品翻熱指引，在家中輕鬆籌備一場美味烤肉盛宴：



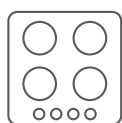
### Reheat with oven 焗爐翻熱

Roast 各款烤肉	170°C for 30 minutes until the centre has reached 48°C 以170度焗30分鐘至食物中心溫度達48度
Roasted baby potatoes Roasted seasonal vegetables Brussel sprouts 烤薯仔 烤時蔬 小椰菜	180°C for 10 minutes 以180度焗10分鐘



### Reheat with microwave 微波爐翻熱

Truffle mashed potatoes Glazed chestnut Garlic choy sum Vegetable fried riced with egg white and conpoy 松露薯蓉 烤栗子 蒜蓉炒菜心 瑤柱蛋白炒飯	2 minutes at 800w 在800w 的微波爐加熱2分鐘
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### Reheat with stove 煮食爐翻熱

Sauces 醬汁	Bring to boil for 1 minute 煮1分鐘至沸騰
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Name 姓名 \_\_\_\_\_

Tel No. 聯絡電話 \_\_\_\_\_

E-mail 電郵 \_\_\_\_\_ (We will send online payment information to this email address.  
我們將以電郵發送網上繳款資料。)

Pick-up 取貨  Delivery 遞送 Date & Time 日期及時間 \_\_\_\_\_

Delivery Address 遞送地址 \_\_\_\_\_

### Shangri-La Privacy Policy 香格里拉私隱保障政策



By submitting this form, I hereby acknowledge and agree to the collection, use and disclosure of my personal data (including sensitive personal data (if applicable) and overseas transfers of my personal data) as set out in the personal information collection statement shared.

本人遞交此表格，即表示本人知悉並同意依據網上個人信息收集聲明，收集、使用和披露我的個人信息（包括個人敏感信息（如有）及向海外傳輸我的個人信息）。

**Delivery service is available from 11:30 am to 3 pm and 5 pm to 9 pm at a charge per address, with 3-day advance order.**

**Delivery service is not available to outlying islands.**

**送貨服務時間為上午11時30分至下午3時及下午5時至9時，並須於3天前訂購。**

**收費以個別地址計算，離島地區並不適用。**

Hong Kong 香港 HK\$250  Kowloon 九龍 HK\$150  New Territories 新界 HK\$300

If you choose not to pay via online gateway, you may bank in to

“Shangri-La Hotel (Kowloon) Ltd” HSBC A/C: 111-466-363001 and email us the bank-in slip to confirm your order.

如閣下不採用網上繳款方式，可轉帳到「九龍香格里拉大酒店」香港上海匯豐銀行戶口：111-466-363001

並電郵銀行入數紙給本酒店確認你的訂單。



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