

Available daily from 11:30 a.m. to 7:30 p.m. for self pick-up and delivery. Please order at least 3 days in advance.
烤肉外賣自取及送遞服務於每日上午11時30分至晚上7時30分供應。請於3天前訂購。



Roasts 豐腴烤肉

Below weight is calculated before cooking.
以下標示的肉類重量以生肉計算。

	HK\$	Points
☐ Roasted Turkey Set (For 6-8 persons) 派對火雞套餐 (6-8人用) Roasted Turkey (5kg) 香烤火雞 (5 公斤) Sautéed Brussel sprouts with bacon 煙肉炒小椰菜 Roasted seasonal vegetables 烤時蔬 Truffle mashed potato 松露薯蓉 Giblet sauce 雞肝汁 Spiced cranberry chutney 紅莓醬 Chestnut yule log cake 栗子樹頭蛋糕	1,688	3,246
☐ Turkey (5 kg) 火雞 (5 公斤)	1,388	2,669
☐ Roasted Beef Prime Ribs (4.5 kg) 燒牛肋骨 (4.5 公斤)	2,988	5,746
☐ Beef Fillet Wellington (2 kg) 焗威靈頓牛柳 (2公斤)	2,688	5,169
☐ Roasted M8 Wagyu Beef (1.1 kg) 燒澳洲M8和牛肉眼扒 (1.1公斤)	2,500	4,808
☐ Roasted Beef Tenderloin (2.3 kg) 烤牛柳 (2.3公斤)	2,058	3,958
☐ Roasted Australian Beef Rib Eye (2.3 kg) 燒澳洲肉眼扒 (2.3 公斤)	1,788	3,438
☐ Roasted US Pork Rack (3 kg) 烤美國豬鞍架 (3公斤)	1,150	2,212
☐ Roasted New Zealand Lamb Leg (2.8 kg) 烤新西蘭羊腿 (2.8 公斤)	1,150	2,212
☐ Salted Crust Salmon Fillet (1.25 kg) 焗鹽淹三文魚柳 (1.25 公斤)	1,150	2,212
☐ Chinese Roasted Goose (3.5 kg) 中式燒鵝 (3.5 公斤)	1,100	2,115

Sauces 醬汁

(100 g each 每款100克)

You can choose 1 sauce to go with each of the roast meat.
A supplement of HK\$50 per extra selection of sauce.

每款烤肉
可選配醬汁一款。
其後額外每款須另加
HK\$50。

- ☐ **Black Pepper Sauce**
黑椒汁
- ☐ **Red Wine Sauce**
紅酒汁
- ☐ **Apple Sauce**
蘋果汁
- ☐ **Mint Sauce**
薄荷汁
- ☐ **Wholegrain Mustard Sauce**
芥末籽汁
- ☐ **Creamy Mushroom Sauce**
忌廉蘑菇汁
- ☐ **Giblet Sauce**
雞肝汁

Due to the complexity of our menu dishes, some ingredients are not mentioned in the descriptions;
please advise our staff of any preferences and allergies.

每款菜式均選用多款材料烹調，不能詳述於此菜單。如有任何喜好或食物敏感，請與我們的職員聯絡。

Salads & Sides 沙律及配菜 HK\$ Points

(300 g each 每款300克)

☐	Sautéed Brussels Sprouts with Bacon 煙肉炒小椰菜	180	346
☐	Glazed Chestnut 燴栗子	180	346
☐	Roasted Baby Potatoes 燒薯仔	180	346
☐	Truffle Mashed Potatoes 松露薯茸	180	346
☐	Roasted Seasonal Vegetables 烤時蔬	180	346
☐	Ratatouille 燴意式什菜	180	346
☐	Vichy Carrots 燴甘筍	180	346
☐	Garlic Bok Choy 蒜茸炒白菜	180	346
☐	Vegetable Fried Rice 什菜炒飯	180	346
☐	Caesar Salad & Condiments 凱撒沙律及配料	180	346
☐	Mixed Green Salad & Condiments 什青沙律及配料	180	346

Sweet Tooth 甜品 HK\$ Points

☐	Lemon Meringue Tart (450 g) 蛋白檸檬撻 (450 克)	320	615
☐	Raspberry Millefeuille (450 g) 覆盆子千層酥 (450 克)	350	673
☐	Blueberry Cheesecake (680 g) 藍莓芝士蛋糕 (680 克)	480	923
☐	All Chocolate Cake (680 g) 經典朱古力蛋糕 (680 克)	520	1,000
☐	Fresh Fruit Platter (450 g) 鮮果拼盤 (450 克)	320	615



Tipple 醇酒佳釀 *

HK\$ Points

Champagne 香檳

☐	Veuve Clicquot Ponsardin, Yellow Label NV	400	769
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White wines 白酒

☐	Pinot Grigio, Scarbolo, Friuli, Italy 2021	190	365
☐	Chardonnay, Tournon by M Chapoutier, Landsborough, Australia 2020	240	462
☐	Chablis, Domaine William Fèvre, France 2021	380	731

Red wines 紅酒

☐	Merlot, Bread And Butter, California, USA 2019	220	423
☐	Pinot Noir, Domaine Thomson, Explorer, Central Otago, New Zealand 2022	260	500
☐	Chianti Classico, Castell'in Villa, Toscana, Italy 2017	350	673

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

 Shangri-La Circle Members could redeem the roast to go items at Festive Counter with the designated amount of points. Please present your eligible SLC member QR code at the Counter for redemption.
香格里拉會會員可於節日專櫃使用指定積分兌換西式烤肉外賣產品。於節日專櫃兌換時，請出示有效香格里拉會會員二維碼。



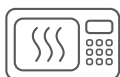
Chef's Comments 主廚分享

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：



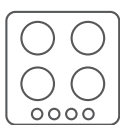
Reheat with oven 焗爐翻熱

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 Circle Membership No. 香格里拉會籍編號 _____

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 a.m. to 7:30 p.m. 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分至晚上7時30分，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\$200 ☐ New Territories 新界 HK\$300

☐ Airport / Tung Chung 機場 / 東涌 HK\$450

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。



九龍香格里拉

KOWLOON

SHANGRI-LA

HONG KONG

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