

KING PARROT GROUP



Kwun Tong 觀塘

5328 0141



Event booking or outside catering order,
please contact us



outside catering

Our Party Services

With over 30 culturally diverse themed restaurants, King Parrot Group has the venues to cater to the various needs, and requirements of our guests. Wedding banquets, corporate functions, business celebrations and one-of-a-kind cooking classes, are just a few of the variety of events we have provided to the satisfaction of our guests.

We offer one-stop consultation services with sound advice and professional arrangements tailored to individual requests, from venue, décor to cuisine so that every banquet we create will be a memorable moment. For inquiries, event bookings or outside catering orders, please contact us at 3528 8575 or 5328 0141 (WhatsApp).



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Outside catering menus available until 31 Oct 2024
外賣到會供應直至2024年10月31日

Delivery Service Option 1:

Min. order \$3,000 of above, Provided by King Parrot Group

運輸方法1:

凡滿\$3,000或以上, 運輸由景樂集團提供 (只限地面交收)

Delivery District 運輸區域		
HK Island 香港島	Kowloon 九龍	N.T. 新界
\$100	Free 免費	\$200

- * Waiting time 15mins. Extra charge will be generated after 15mins
- ** \$100 extra for delivery to the destinated level (included setting up the food order)
- *** For tenement building or village house (for those with no elevators)
 - Additional upstairs delivery service fee will be charged OR
 - Arrange for delivery on the ground floorThe extra delivery fee must be paid by the customer in cash to the driver when receiving the order. (Please notify us of any additional service arrangement you would like, when placing your order for delivery.)
- * 司機等候時間為15分鐘, 超時等候將會收取額外收費
- ** 如需送上樓及簡單之擺放服務, 將會收取額外收費 \$100 (包括拆箱服務)
- *** 送貨地點如不設電梯 (唐樓或村屋)
 - 須收取額外上樓送貨服務費 或
 - 安排於地面交收(額外上樓送貨費用須由客戶收貨時以現金支付司機, 下單時請備註樓層以便安排)

Delivery Service Option 2:

Customers can arrange self-pick up at the restaurant (10% off for food)

運輸方法2:

客人可以自行安排車到餐廳自取 (外賣自取9折優惠)

Remarks:

1. Transportation Fee for special day (e.g. 24th and 31st December, Lunar New Year, The Second Day and Third Day of Lunar New Year) is subject to the final decision of KPG.
2. Delivery service does not cover outlying islands (Ma Wan, Discovery Bay, Lamma, Cheung Chau, Peng Chau etc.)

備註:

1. 特別節日(例如12月24日及31日, 農曆年初一至三)之運費會考慮當日之車期而有所更改(以公司之最後決定為準)
2. 送貨服務不包括離島。(馬灣、愉景灣、南丫島、長洲、坪洲等)



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Set for 15 Persons 15位套餐

\$3300


(\$220 per person/每位)


Deep Fried Prawn Cakes with Tamarind Plum Sauce 炸蝦餅配酸籽汁	15 pcs	 Vietnamese Curry Beef Brisket and Tendon 越式咖喱牛筋牛腩	1 kg
Chicken Wings with Garlic Butter Vietnamese Style 越式蒜茸牛油雞翼	15 pcs	Fried Pork Ribs in Sweet and Sour Sauce 酸甜排骨	1 kg
 Charcoal Broiled Pork Tender with Chili Sauce 炭燒豬頸肉配辣椒汁	1 kg	Braised Assorted Mushrooms with Bamboo Piths and Bean Curd 燴竹筴什菌豆腐	1 kg
Deep Fried Soft Shell Crab and Mango Rice Paper Wraps 酥炸軟殼蟹香芒米紙卷	15 pcs	Pad Thai with Seafood 泰式海鮮炒金邊粉	1 kg
 Pomelo Salad Thai Style 泰式柚子沙律	1 kg	Fried Rice with Chicken Fillet and Pineapple 菠蘿雞柳炒飯	1 kg
Traditional Hainanese Chicken 泰國傳統海南雞	Whole	Mango with Black and White Glutinous Rice 芒果椰汁鴛鴦糯米飯	1 kg
		Thousand Layer Cake 千層糕	15 pcs


Traditional Hainanese Chicken
泰國傳統海南雞



Photos are for Reference Only 相片只供參考

 Spicy 辛辣

 Vegetarian 素食

 Chef Recommendation 廚師推介

Set for 10 Persons 10位套餐

\$2000

(\$200 per person/每位)

Pork and Chicken Satay 串燒沙嗲 (豬肉、雞肉)	(5 pcs each) 10 pcs	 Thai Green Curry with Pork Tender and Vegetables 青咖喱配豬頸肉及雜菜	700 g
Thai Spring Rolls 泰式春卷	10 pcs	Fried Minced Pork with Green Bean and Olives Thai Style 泰式攪角炒肉碎四季豆	700 g
Shrimps & Pork Sausage Rice Paper Wraps 鮮蝦扎肉米紙卷	10 pcs	Pad Thai with Chicken Fillet 泰式金邊粉配雞肉	700 g
 Pomelo Salad Thai Style 泰式柚子沙律	700 g	Fried Rice with Seafood in Thai Style 泰式海鮮炒飯	700 g
Roast Chicken in Thai Style 泰式燒雞	Whole	Mango with Black and White Glutinous Rice 芒果椰汁鴛鴦糯米飯	700 g
 Deep Fried Fish Fillets with Trio Flavour Sauce 秘制三味魚柳	700 g		

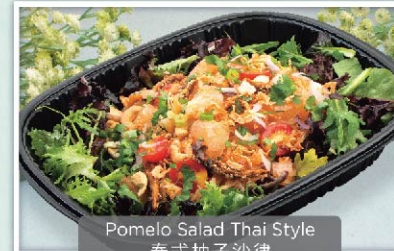
Deep Fried Prawn Cakes with Tamarind Plum Sauce
炸蝦餅配酸籽汁



Chicken Wings with Garlic Butter Vietnamese Style
越式蒜茸牛油雞翼



Pomelo Salad Thai Style
泰式柚子沙律



Vietnamese Curry Beef Brisket and Tendon
越式咖喱牛筋牛腩





Traditional Pork Knuckle
in Thai Style
泰式滷水豬手

Appetizer 頭盤

<ul style="list-style-type: none">  Lettuce Wraps with Spicy Minced Pork 辣豬肉生菜包 1 kg \$320 Chicken Wings with Garlic Butter Vietnamese Style 越式蒜茸牛油雞翼 20 pcs \$300 Chicken Skewer with Satay Sauce 串燒雞肉沙嗲 20 pcs \$300 Pork Skewer with Satay Sauce 串燒豬肉沙嗲 20 pcs \$300 	<ul style="list-style-type: none">  Thai Spring Rolls 泰式春卷 20 pcs \$300  Traditional Vietnamese Rice Paper Spring Rolls 越南春卷 20 pcs \$320  Deep Fried Prawn Cakes with Tamarind Plum Sauce 炸蝦餅配酸籽汁 20 pcs \$340  Charcoal Broiled Pork Tendon with Chili Sauce 炭燒豬頸肉配辣椒汁 1 kg \$320
<ul style="list-style-type: none">  Deep Fried Sesame Prawn on Toast with Tamarind Plum Sauce 芝麻蝦多士配酸籽汁 20 pcs \$320 	

Vietnamese Specialties and Salad 越南精選及沙律

<ul style="list-style-type: none">  Mango and Assorted Vegetables Rice Paper Wraps 香芒素菜米紙卷 20 pcs \$220 Pork Tendon and Pork Pine Rice Paper Wraps 肉鬆豬頸肉米紙卷 20 pcs \$260 Shrimps & Pork Sausage Rice Paper Wraps 鮮蝦扎肉米紙卷 20 pcs \$270 Litchi and Duck Breast Rice Paper Wraps 荔枝鴨胸米紙卷 20 pcs \$260  Deep Fried Soft Shell Crab and Mango Rice Paper Wraps 酥炸軟殼蟹香芒米紙卷 20 pcs \$320 	<ul style="list-style-type: none">  Thai Papaya Salad with Charcoal Grilled Pork 泰式青木瓜沙律配炭燒豬肉 1 kg \$300 Soft Shell Crab & Apple Salad with Mango Dressing 軟殼蟹蘋果沙律配芒果醬 1 kg \$340  Bitter Squash and Prawns Salad In Chili Paste 泰式涼瓜及大蝦沙律 1 kg \$320 Shredded Chicken and Cucumber Salad 青瓜雞絲沙律 1 kg \$300  Pomelo Salad with Shrimps, Dried Fish and Cashew Nuts 鮮蝦柚子沙律 1 kg \$360
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Main Course 主菜

<ul style="list-style-type: none">  Traditional Pork Knuckle in Thai Style 泰式滷水豬手 1 Whole \$220 Traditional Hainanese Chicken 泰國傳統海南雞 1 Whole \$260 Lemongrass Pork Chop Vietnamese Style 越式香茅豬扒 1 kg \$300 Fried Pork Ribs with Pineapple in Sweet and Sour Sauce 酸甜菠蘿排骨 1 kg \$300 	<ul style="list-style-type: none">  Deep Fried Fish Fillets with Trio Flavour Sauce 秘制三味魚柳 1 kg \$300  Thai Green Curry with Vegetables and Chicken Fillet 青咖喱配雞柳及雜菜 1 kg \$300  Vietnamese Curry Beef Brisket and Tendon 越式咖喱牛筋牛腩 1 kg \$380 Roast Chicken in Thai Style 泰式燒雞 1 Whole \$260
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Veggies 菜類

<ul style="list-style-type: none">  Kale with X.O. Sauce X.O.醬炒芥蘭 1 kg \$230  Stir Fried Lotus Root and Broccoli with Garlic 蒜蓉爆炒蓮藕西蘭花 1 kg \$240 Fried Minced Pork with Green Bean and Olives Thai Style 泰式欖角炒肉碎四季豆 1 kg \$240  Sautéed Mixed Vegetables with Belachan 馬拉盞炒雜菜 1 kg \$240 	<ul style="list-style-type: none">  Stir Fried Eggplant and Okra with Bean Curd and Basil 炒香葉茄子豆腐毛茄 1 kg \$250  Braised Assorted Mushrooms with Bamboo Piths and Bean Curd 燴竹筴竹菌豆腐 1 kg \$250  Mixed Vegetables with Red / Yellow Curry 紅 / 黃咖喱雜菜 1 kg \$260
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Lettuce Wraps with Spicy Minced Pork 辣豬肉生菜包



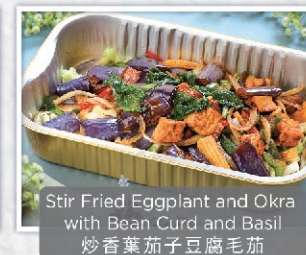
Deep Fried Soft Shell Crab and Mango Rice Paper Wraps 酥炸軟殼蟹香芒米紙卷



Thai Green Curry with Pumpkin and Chicken Fillet 青咖喱配雞柳及雜菜



Charcoal Broiled Pork Tender with Chili Sauce 炭燒豬頸肉配辣椒汁



Stir Fried Eggplant and Okra with Bean Curd and Basil 炒香葉茄子豆腐毛茄



Fried Minced Pork with Green Bean and Olives Thai Style 泰式欖角炒肉碎四季豆

Pad Thai with Seafood
泰式海鮮炒金邊粉



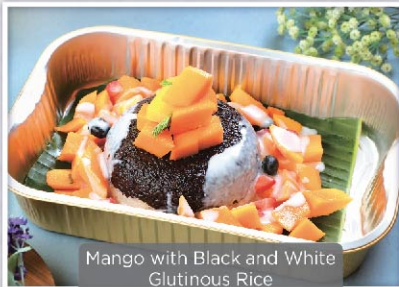
Coconut Sago Pudding
椰汁西米糕
Thousand Layer Cake
千層糕
Young Coconut Jelly
椰青糕



Fried Rice with Chicken Fillet and Pineapple
菠蘿雞柳炒飯



Pad Thai with Shrimp
泰式蝦炒金邊粉



Mango with Black and White Glutinous Rice
芒果椰汁鴛鴦糯米飯

Rice & Noodles 飯及麵

 Pad Thai with Shrimp 泰式蝦炒金邊粉	1 kg \$300	 Fried Rice with Chicken Fillet and Pineapple 菠蘿雞柳炒飯	1 kg \$320
 Pad Thai with Vegetables 泰式素菜炒金邊粉	1 kg \$260	 Fried Rice with Mango and Vegetables Thai Style 泰式香芒素菜炒飯	1 kg \$260
 Pad Thai with Seafood 泰式海鮮炒金邊粉	1 kg \$320	 Fried Vermicelli and Assorted Seafood with Belachan 馬拉盞炒海鮮粉絲	1 kg \$320
Fried Rice with Mango and Tuna 吞拿魚香芒炒飯	1 kg \$280	Fried Rice with Seafood in Thai Style 泰式海鮮炒飯	1 kg \$300
 Tom Yum Goong Fried Rice with Minced Pork 肉碎冬蔭功炒飯	1 kg \$280	Steamed Rice 白飯	1 kg \$120
Fried Rice with Shrimp Paste Thai Style 泰式蝦醬炒飯	1 kg \$260		

Dessert 甜品

 Coconut Sago Pudding 椰汁西米糕	20 pc \$240	 Mango with Black and White Glutinous Rice 芒果椰汁鴛鴦糯米飯	1 kg \$260
Thousand Layer Cake 千層糕	20 pc \$240	Fresh Fruit Platter 鮮果拼盤	1 kg \$240
Young Coconut Jelly 椰青糕	20 pc \$240		

Photos are for Reference Only 相片只供參考  Spicy 辛辣  Vegetarian 素食  Chef Recommendation 廚師推介

Bento 便當

Minimum order 6 boxes; 3 day pre-order is required;
All discounts do not apply to bento orders
最少訂購6盒；需要於3日前預訂；所有折扣不適用於便當訂購

Bento A

-  Green Mango with Prawn Salad
鮮蝦青芒果沙律
- Minced Pork and Basil Fried Rice
Topped with Fried Egg
香葉肉碎煎蛋飯
-  Green Curry with Chicken Leg
青咖喱雞腿
- Coconut and Sago Pudding
椰汁西米糕

per person
每位 \$180



Bento B

- Soft Shell Crab Rice Paper Wraps
軟殼蟹米紙卷
- Deep Fried Prawn Cake
香茅蝦丸
- Sautéed Vermicelli with Prawns in Thai Style
泰式鮮蝦炒粉絲
- Assorted Veggies with Garlic
蒜茸炒什菜
- Mango Sticky Rice
芒果糯米飯

per person
每位 \$200





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Assorted Sashimi & Sushi 刺身拼壽司盛合【遊膳】

\$830

Sashimi 5 kinds
刺身【5款】

- Salmon 三文魚 4 pcs
- Sweet shrimp 甜蝦 4 pcs
- Scallop 帆立貝 4 pcs
- 2 kinds seasonal Fish 旬魚2款 4 pcs each

Sushi 4 kinds
壽司【4款】

- White fish 白身魚 4 pcs
- Sweet shrimp 甜蝦 4 pcs
- Salmon 三文魚 4 pcs
- Scallop 帆立貝 4 pcs



Assorted Sashimi & Sushi 刺身拼壽司盛合【紅葉】

\$880

Sashimi 4 kinds
刺身【4款】

- Yellow Tail 油甘魚 4 pcs
- Light Burn Salmon 火炙三文魚 4 pcs
- 2 kinds Seasonal Fish 旬魚2款 4 pcs each

Sushi 5 kinds
壽司【5款】

- Yellow Tail 油甘魚 4 pcs
- Light Burn Flounder Muscle 火炙平目魚邊 4 pcs
- Light Burn Salmon 火炙三文魚 4 pcs
- Sea Urchin 海膽 2 pcs
- Minced Tuna with Spring Onion 香蔥吞拿魚腩 2 pcs



Sashimi Platter 刺身盛合【花宴】

\$940

Sashimi 7 kinds
刺身【7款】

- Botan Shrimp 牡丹蝦	4 pcs	- Tuna 赤身	4 pcs
- Sweet Shrimp 甜蝦	4 pcs	- Scallop 帆立貝	4 pcs
- Salmon 三文魚	4 pcs	- 2 kinds White Fish 白身魚2款	4 pcs each



Assorted Sashimi & Sushi 刺身拼壽司盛合【金箱】

\$1440

Sashimi 4 kinds
刺身【4款】

- Botan Shrimp 牡丹蝦	4 pcs
- Toro 中吞拿魚	4 pcs
- 2 kinds Seasonal Fish 旬魚2款	4 pcs each

Sushi 4 kinds
壽司【4款】

- Red Shrimp 赤蝦	4 pcs
- Scallop 帆立貝	4 pcs
- Crab Meat 蟹肉	2 pcs
- Seasonal Fish 旬魚	4 pcs



Catering Menu for 8pax 8人到會和菜

\$3000

(\$375 per person/每位)

Appetizers 頭盆 (Choice of 4 items 以下任選四款)

- 🌶️ Crispy Fung Mei Fish with Chili Sauce
麻辣鳳尾魚
- 🌿 Braised Wheat Gluten with Mushrooms
四喜烤麩
- Baby Black Fungus with Special Vinaigrette
陳醋小雲耳
- 🌶️ Sliced Pork with Garlic Chili Sauce
川味蒜泥白肉
- Shanghai Style White Radish in Soya
上海醬蘿蔔
- Deep Fried Lotus Roots with "Guai Hua" Syrup
桂花糖年藕

Main Course 主菜 (*Choice of 1 items 任選一款)

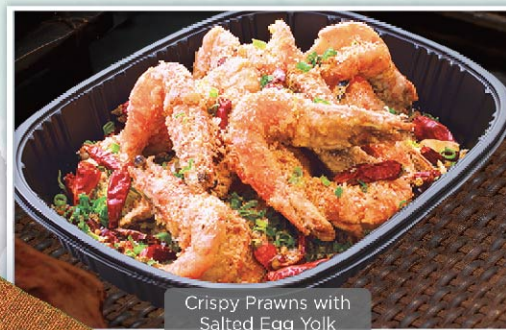
- Double Boil Silky Chicken with Fish Maw and Sea Whelk
花膠螺頭炖竹絲雞 1 whole/1隻
- Roast Crispy Peking Duck
黃袍北京填鴨 1 whole/1隻
- Crispy Prawns with Salted Egg Yolk
黃金大蝦 8pcs/8隻
- *Deep Fried Fish with Fruit in Sweet and Sour Sauce
宮庭什果糖醋魚 1 whole/一條
- OR 或
- *Braised Yellow Croaker Fish in Soya
紅燒大黃魚 1 whole/一條
- Wok Fried Beef Fillet and Rice Cake in Soya
醬燒年糕牛柳粒 1.5 lbs/1磅半



Sliced Pork with Garlic Chili Sauce
川味蒜泥白肉



Braised Wheat Gluten with Mushrooms
四喜烤麩



Crispy Prawns with Salted Egg Yolk
黃金大蝦



Fried Ramen with Shredded Pork and Yellow Chives
韭黃肉絲炒拉麵



Wok Fried Beef Fillet with Rice Cake
醬燒年糕牛柳粒

Vegetables 素菜 (*Choice of 1 items 任選一款)

- 🌿 *Seasonal Vegetables in Broth
上湯時蔬 1.5 lbs/1磅半
- OR 或
- 🌿 *Stir Fried Asparagus, Lotus Roots, Cherry Tomato with Black Fungus and Ginkgo
宮庭上素 1.5 lbs/1磅半

Rice and Noodle 飯、麵 (*Choice of 1 items 任選一款)

- *Fried Ramen with Shredded Pork & Yellow Chives
韭黃肉絲炒拉麵 1 lbs/1磅
- OR 或
- *Fried Rice with Salty Pork Meat and Vegetable
咸肉菜粒炒飯 1 lbs/1磅

Dessert 甜品

- Red Bean Puree Pancake
豆沙窩餅 1pc/1個

Catering Menu for 12 pax

12人到會和菜

\$3800

(\$316 per person/每位)

Appetizers 頭盆 (Choice of 6 items 以下任選六款)

- ✔ Braised Wheat Gluten with Mushrooms
四喜烤麩
- Jelly Fish with House Special Vinaigrette
陳醋海蜇頭
- Shredded Chicken with Green Bean Noodles
(Spicy / Non Spicy)
雞絲粉皮 (辣/不辣)
- ✔ Crispy Fung Mei Fish with Chili Sauce
麻辣鳳尾魚
- Pigeon Marinated with Chinese Yellow Wine and Preserved Plum
話梅醉乳鴿
- ✔ Smoked Vegetarian Goose with Rose Flavor
玫瑰香燻素鵝
- Chicken with House Special Chinese Wine
香露醉雞
- Deep Fried Fish Fillet with Five Spices
五香烤魚塊

Main Course 主菜 *(Choice of 1 items 任選一款)

- | | | | |
|--|-------------|--|-------------|
| Roast Crispy Peking Duck
黃袍北京填鴨 | 1 whole/1 隻 | Braised Pork Belly and Bamboo Sheets in Soya
百頁結外婆紅燒肉 | 2.5 lbs/2磅半 |
| *Crispy Prawns with Salted Egg Yolk
黃金大蝦 | 12pcs/12隻 | *Braised Giant Fish Head in Shanghai Style
紅燒雅片大魚頭 | 1 whole/一隻 |
| OR 或 | | *Deep Fried Fish with Fruit in Sweet and Sour Sauce
宮庭什果糖醋魚 | 1 whole/一條 |
| *Kung Po Prawns
宮保大蝦 | 12pcs/12隻 | | |
| Fried Scallops and Asparagus with Fox Nut
鮮露筍雞頭米炒帶子 | 2 lbs/2磅 | | |



Braised Wheat Gluten with Mushrooms
四喜烤麩



Shredded Chicken with Green Bean Noodles
雞絲粉皮



Pan Fried Pork Buns
生煎包



Fried Thick Noodles with Pak Choi and Shredded Pork in Soya Sauce
大白菜肉絲炒粗麵

Rice and Noodle 飯、麵

- ✔ Fried Rice with Shrimp, Preserved Meat and Diced Vegetables
老佛爺炒飯
- 1.5 lbs/1磅半
- Fried Thick Noodles with Pak Choi and Shredded Pork in Soya Sauce
大白菜肉絲炒粗麵
- 1.5 lbs/1磅半

Vegetables 素菜 (*Choice of 1 items 任選一款)

- ✔ *Seasonal Vegetables in Broth
上湯時蔬
- 2.5 lbs/2磅半
- OR 或
- *Stir Fried Asparagus, Lotus Roots, Cherry Tomato with Black Fungus and Ginkgo
宮庭上素
- 2.5 lbs/2磅半

Dim Sum 點心 (*Choice of 1 items 任選一款)

- *Pan Fried Pork Buns
生煎包
- 12 pcs/12隻
- OR 或
- *Pan Fried Pork Dumplings
鮮肉窩貼
- 12 pcs/12隻

Dessert 甜品

- Red Bean Puree Pancake
豆沙窩餅
- 2pcs/2個



Roast Crispy Peking Duck
黃袍北京填鴨

Photos are for Reference Only 相片只供參考

✔ Spicy 辛辣 ✔ Vegetarian 素菜



Fried River Shrimps, Celery and Lily Bulbs with Fox Nuts
西芹百合雞頭米炒河蝦仁



Sliced Pork with Garlic Chili Sauce
川味蒜泥白肉

Appetizer 頭盤

Brasied Wheat Gluten with Mushrooms 四喜烤麩	1 Kg \$210
Pork Terrine served with Special Vinaigrette 陳醋鱈肉	1 Kg \$300
Shredded Chicken with Green Bean Noodles (Spicy / Non Spicy) 雞絲粉皮 (辣/不辣)	1 Kg \$230
Pig's Feet with Chinese Wine 酒糟豬手	1 Kg \$280

Chicken with House Special Chinese Wine 香露醉雞	whole \$350
Smoked Vegetarian Goose with Rose Flavor 玫瑰香燻素鵝	5pcs \$280
Deep Fried Fish Fillet with Five Spices 五香烤魚塊	1 Kg \$280
Sliced Pork with Garlic Chili Sauce 川味蒜泥白肉	1 Kg \$280

Main Course 主菜

Fried Diced Chicken with Peanuts in Kung Po Style 宮保雞丁	1 Kg \$260
Smoked Duck with Tea Leaves in Si Chuen Style 樟茶鴨	Whole \$380
Fried Sliced Pork and Cabbage with Chili Sauce 回鍋肉	1 Kg \$260
Stir Fried Beef and Leek with Pancake (Pancake 12 pcs) 蔥爆牛肉配薄餅 (薄餅12件)	1 Kg \$280
Wok Fried Beef Fillet with Rice Cake 醬燒年糕牛柳粒	1 Kg \$320
Sliced Fish Fillet with Sweet and Sour Sauce 糖醋魚塊	1 Kg \$300
Crispy Prawns with Chili and Salt 鹽酥蝦	12pcs \$550

Roast Crispy Peking Duck 黃袍北京填鴨	1 whole/1 隻 \$520
Salted Pork with Baby Cabbages with Broth 咸肉百頁娃娃菜	1 Kg \$240
Pork Ribs with Chili and Salt 鹽酥骨	1 Kg \$320
Deep Fried Pork Ribs with Black Vinaigrette Sauce 黑醋排骨	1 Kg \$320
Stir Fried Asparagus, Lotus Roots, Cherry Tomato with Black Fungus and Ginkgo 宮廷上素	1 Kg \$240
Fried River Shrimps, Celery and Lily Bulbs with Fox Nuts 西芹百合雞頭米炒河蝦仁	1 Kg \$380
Stir Fried Chinese Green with Three Kinds of Mushrooms 毛菜炒三菇	1 Kg \$240

Rice & Pasta 飯粉類

Fried Ramen with Shredded Pork and Snow Cabbage 雪菜肉絲炒拉麵	1 Kg \$230	Fried Thick Noodles with Pak Choi and Shredded Pork in Soya Sauce 大白菜肉絲炒粗麵	1 Kg \$230
Fried Rice with Dried Scallops, Shrimps and Egg White 瑤柱蝦仁蛋白炒飯	1 Kg \$260	Fried Thick Noodles with Pork Chop in Soya Sauce 排骨炒粗麵	1 Kg \$280
Fried Rice with Shrimp, Preserved Meat and Diced Vegetables 老佛爺炒飯	1 Kg \$260	Fried Ramen with Shredded Pork and Yellow Chives 韭黃肉絲炒拉麵	1 Kg \$230

Dim Sum 點心

Pan Fried Pork Dumplings 鮮肉窩貼	18pcs \$200	Onion Pancake 京式蔥油餅	6pcs \$180
Onion Pan Cake Home Style 家常餅	18pcs \$160	Pan Fried Pork Buns 生煎包	10pcs \$140
Won Ton in Garlic and Chili Soya Sauce 紅油炒手	18pcs \$140		

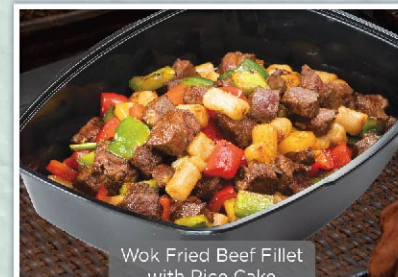
Dessert 甜品

Osmanthus & Goji Berry Pudding 杞子桂花糕	20pcs \$180	Red Bean Puree Pancake 豆沙窩餅	3pcs \$200
Red Bean and Coconut Pudding 椰汁紅豆糕	20pcs \$180		

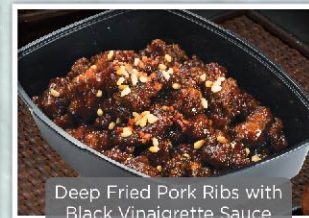
Stir Fried Chinese Green with Three Kinds of Mushrooms
毛菜炒三菇



Crispy Prawns with Chili and Salt
鹽酥蝦



Wok Fried Beef Fillet with Rice Cake
醬燒年糕牛柳粒



Deep Fried Pork Ribs with Black Vinaigrette Sauce
黑醋排骨

Bento 便當

Minimum order 6 boxes; 3 day pre-order is required;
All discounts do not apply to bento orders
最少訂購6盒；需要於3日前預訂；所有折扣不適用於便當訂購

Bento Set A

Jelly Fish with Scallion Oil
蔥油海蜇皮

✔ Braised Wheat Gluten with Mushrooms
四喜烤麩

Deep Fried Prawn with Salted Egg Yolk
黃金大蝦

Braised Fish Maw and Sea Cucumber
花膠扣海參

✔ Stir Fried Asparagus, Lotus Roots,
Cherry Tomato with Black Fungus
and Ginkgo
宮廷上素

Fried Rice with Dried Scallop, Shrimp,
and Egg White
瑤柱蛋白蝦仁炒飯

Glutinous Rice Sesame Ball
芝麻煎堆

per person
每位 \$228

Bento Set B

Deep Fried Fish Fillet with Five Spices
家鄉燻魚

✔ Shredded Chicken with
Green Bean Noodles
雞絲粉皮

Fried River Shrimp with Celery and
Fox Nut
西芹雞頭米炒河蝦仁

Braised Pork Belly in Soya
外婆紅燒肉

✔ Stir Fried Asparagus, Lotus Roots,
Cherry Tomato with Black Fungus
and Ginkgo
宮廷上素

✔ Fried Rice with Shrimp, Preserved Meat
and Diced Vegetables
老佛爺炒飯

Glutinous Rice Sesame Ball
芝麻煎堆

per person
每位 \$168



Bento Set C

Shanghai Marinated White Radish
上海醬蘿蔔

Mixed Seaweed Salad
涼拌海帶絲

Vegetable Chicken and Green
Soyabean with Snow cabbage
雪裡紅毛豆煮素雞

Braised Bean Curd
紅燒豆腐

✔ Stir Fried Asparagus, Lotus Roots,
Cherry Tomato with Black Fungus
and Ginkgo
宮廷上素

Fried Rice with Pickled Vegetables and
Pinenuts and Diced Vegetables
崧子仁菜粒炒飯

Glutinous Rice Sesame Ball
芝麻煎堆

per person
每位 \$158



WhatsApp



Order Online

下單網址



Pick Up Location 自取地點



King & I 御泰坊

APM Shop L4 - 1 & 2, Level 4, Millennium City 5,
418 Kwun Tong Road
觀塘道 418 號創紀之城第五期 (APM) 4 樓 1 至 2 號舖
Telephone 電話 **3580 1660**

E-pai 一杯 鐵板燒居酒屋

APM Shop L4 - 20 & 21, Level 4, Millennium City 5,
418 Kwun Tong Road
觀塘道 418 號創紀之城第五期 (APM) 4 樓 20 至 21 號舖
Telephone 電話 **3148 1483**

Yu Lai 海玉蘭

APM Shop L3 - 1, Level 3, Millennium City 5,
418 Kwun Tong Road
觀塘道 418 號創紀之城第五期 (APM) 3 樓 1 號舖
Telephone 電話 **3580 1882**



Outside Catering Terms and Conditions

- All Food will be packaged in aluminum foil or plastic containers.
- For every catering order of HKD2,000, 20 units of disposable dining set (plastic dining utensils, paper napkins & plastic tablecloths) will be provided. Extra spare quantity of disposable dining sets will be charged HKD\$5 each.
- Delivery services are available from 10am - 7pm.
- Please place order in 3 working days before the delivery or pick up date.
- The location of order pick-up will be the designated restaurant preparing the catering order. For delivery services, please refer to the designated locations and charges.
- There are no delivery services provided during extreme weather condition, typhoon no. 8. or up. Customer can choose the following option:
 - Reschedule the order within 30 days. all payment is not refundable.
 - Cancel the order. 80% of the confirmed full amount will be charged.
- For any bad weather forecast 48 hours ahead of the delivery date, customer can choose the following options.
 - Reschedule the order within 30 days with no extra charge.
 - Cancel the order. 100% of the confirmed amount will be refunded.
- Delivery service will be suspended during red rainstorm warning.
- All KPG Royal Card Members are entitled to enjoy 5% off and bonus points earning (Transportation charge is excluded).
- Advance full payment is required. (Payment method: Cash, VISA, Master or AE Credit Card)
- All set items cannot be changed.
- All payment is non-refundable.
- Order will only be accepted after confirmation by King Parrot Group, and there will no change is accepted after confirmation of order.
- King Parrot Group reserves the right of final decision

外賣到會服務條款及細則

- 所有食物將以錫紙或塑膠外賣盒盛載。
- 每消費滿\$2,000元可免費獲贈即棄食具(叉、匙、紙碟、紙巾及膠檯布) 20份。如需額外數量的即棄食具, 將收取每份\$5。
- 送貨服務時間只限早上10時至晚上7時。
- 請於送貨 / 自取日期前三個工作天訂購。
- 如外賣自取, 地點為出品之餐廳。如須送貨, 請注意指定區域之收費。
- 本公司原則上不會在極端天氣情況下, 8號或以上颱風訊號懸掛期間送貨。閣下可選擇以下方案:
 - 顧客有權於30天以內就此更改到會日期及重新安排送貨, 惟所有已繳付的款項不會退還。
 - 若取消到會訂單, 本公司將收取訂單總金額80%並退回餘額。
- 若預料未來有惡劣天氣, 閣下有權於到會時間48小時前選擇以下方案:
 - 延後到會日期, 閣下可於30日內就同一被延誤的訂單進行延期而不另收費。
 - 取消到會訂單, 本公司將全數退回金額。
- 紅色暴雨警告訊號懸掛時, 運輸可能會因此而延遲送遞。
- 所有 KPG Royal 咭會員可獲95折優惠及賺取積分(優惠不包括運輸費)。
- 本公司須於確定訂單時, 預先收取訂單全數金額。(可以現金、VISA、MASTER或AE信用咭支付)
- 所有套餐食物恕不更改。
- 訂金一經繳付將不獲發還。
- 所有訂單由景樂集團確定後方為作實, 一經雙方確定恕不更改。
- 如有任何爭議, 景樂集團保留最終決定權。



www.kingparrot.com