



# Taste of Perfect Catering

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KING PARROT  GROUP  
英樂集團



# OUTSIDE CATERING

餐飲到會·外賣精選

*Delicacies* from all around the world  
派對同樂，盡在景樂

Our creative chefs' team inspired by world delicacies to create unique and savory catering menus to cater your needs for every party. Sit back, relax and leave the menu planning to our experts. We are here to serve you with the most creative & comprehensive menus.

景樂集團的主廚為您設計最理想的派對美食，網羅世界各地特色及創新佳餚，讓您與家人及摯友分享每一個派對的歡樂時光，共享節日喜慶。

Please contact us for outside catering details:  
有關賣到會詳情，歡迎聯絡我們：

**3528 8575** 或 **6104 8118**

# PROFESSIONAL PARTY SERVICES

專業宴會服務



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, marriage ceremonies, birthday parties, 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 advices 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 or booking, please contact Ms. Tiffany Lo at 6104 8118 or Ms. Gigi Lam at 3528 8575.

景樂集團旗下30多間主題餐廳用心為各大小團體、公司、組織及私人提供專業、高質素的宴會服務，並為顧客設計各式各樣的主題宴會，包括結婚宴會、證婚儀式、生日派對、公司聚餐等。我們用心了解客戶的需要，務求為閣下提供最高水準的派對及宴會。查詢及預訂請電  
6104 8118 (Tiffany Lo) 或 3528 8575 (Gigi Lam)



# Viva Ana

TAPAS & WINE

## Appetizer 頭盤

- 50g each **Iberico Ham Platter with Manchego Cheese & Figs (32 & 36 months Iberico Ham)**  
西班牙黑毛豬(32及36個月)配羊奶芝士及無花果 **.350**
- 2lbs **36 month Iberico Ham with Grilled Asparagus and Balsamico**  
36個月西班牙黑毛豬配扒露筍及黑醋汁 **.338**
- 10pcs **Crab Meat and Avocado Toast**  
蟹肉牛油果多士 **.205**
- 2lbs **Tuna Olive and Tomato Salad**  
吞拿魚橄欖番茄沙律 **.238**

- 2lbs **Chopped Anchovies Salad with Champagne Vinegar**  
銀魚柳沙律配香檳油醋汁 **.228**

- 2lbs **Iberico Chorizo Cular Salad with Marinated Green Olive**  
黑毛豬風腸沙律配醃青橄欖 **.228**

- 50g each **Spanish Meat Platter (Lomo, Chorizo, Cular, Salchichon, Chorizo Blanco, Serrano Ham)**  
西班牙風腿拼盤 **.380**



Photos are for Reference Only 相片只供參考

## Appetizer 頭盤

- 2lbs **Iberico Chorizo Cular Salad with Roasted Onion and White Wine Vinegar**  
黑毛豬風腸沙律配燒洋蔥及白酒醋 **.265**
- 2lbs **Foie Gras Mousses with Apple and Wine Jam in Vol Au Vent**  
酥盒釀鵝肝慕絲及白酒蘋果醬 **.250**
- 2lbs **Goat Cheese and Red Bell Pepper Salad with Figs and Mustard Vinegar**  
羊奶芝士紅甜椒沙律配無花果芥菜汁 **.238**

## Tapas 西班牙小食

- 2lbs **Iberico Chorizo** 西班牙風腸 **.228**
- 2lbs **Smoked Salmon** 煙三文魚 **.238**
- 2lbs **Baby Sardine** 迷你沙甸 **.258**
- 2lbs **Veggie** 素菜 **.208**
- 2lbs **Iberico Chorizo and Pork Stomach Stew with Chickpea and Paprika**  
西班牙風腸燴豬肚雞心豆 **.225**



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### Tapas 西班牙小食

2lbs **Meat Ball in Spicy Tomato Sauce**  
西班牙肉丸配辣茄汁 .288

4lbs **Braised U.S. Short Ribs in Red Wine**  
紅酒燴美國牛肋骨 .480

2lbs **Iberico Ham with Broken Egg and Home Made Fries**  
西班牙黑毛豬配炸雞蛋及薯條 .230

2lbs **Tomato and Grilled Goat Cheese with Pesto Sauce**  
扒番茄羊奶芝士沙律配香草醬 .218

2lbs **Eggplant Napoleon**  
拿破崙式茄子 .380

2lbs **Sauteed Boletus Edutis and Wild Mushroom with Herbs Cheese**  
炒牛肝菌及野菌配香草芝士 .230

2lbs **Pan Fried Crab Cake with Garlic Mayo**  
香煎蟹餅配蒜香蛋黃醬 .320

2lbs **Grilled Squid stuffed with White Wine Onion**  
扒魷魚釀白酒洋蔥 .208

2lbs **Lobster Croquette**  
炸龍蝦丸 .588

2lbs **Crab Meat and Manchego Cheese Croquette**  
炸蟹肉羊奶芝士丸 .458

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### Pealla & Pasta 西班牙焗飯及意粉

**Paella with** 西班牙焗飯 配

3lbs **Seafood** 海鮮 .520

3lbs **Slow Cook Duck Breast** 慢煮鴨胸 .450

2lbs **Slow Cook Chicken Breast** 慢煮雞胸 .450

2lbs **King Prawn** 大蝦 .550

2lbs **Veggie** 素菜 .420

4lbs **Veal Cheek Lasagna**  
牛仔面頰干層麵 .528

3lbs **Asparagus and Mushroom Penne with Black Truffle Cream Sauce**  
露筍白菌長通粉配黑松露忌廉汁 .358

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### Pealla & Pasta 西班牙焗飯及意粉

- 3lbs **Grilled Lamb Loin Linguine with Home made Pesto Sauce**  
扒羊柳扁意粉配香草醬 .398
- 3lbs **Grilled Seafood Penne in Garlic Olive Oil**  
扒海鮮長通粉配蒜香橄欖油 .408
- 3lbs **Iberico Chorizo Linguine with Spicy Tomato Sauce**  
西班牙風腸扁意粉配辣茄汁 .388



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- ### Main Course 主菜
- 4lbs **Sous Vide Spring Chicken**  
低溫春雞 .398
  - 4lbs **Roasted Pork Spare Rib with Honey Garlic Sauce**  
燒豬肋骨配蒜香蜜糖汁 .520
  - 5lbs **Braised Ox Tail in Red Wine**  
紅酒燴牛尾 .488
  - 2lbs **Roasted U.S. Pork Rack**  
燒美國豬架 .658

### Dessert 甜品

- 2lbs **Home Made Chocolate Brownie**  
朱古力布朗尼蛋糕 .358
- 2lbs **Home Made Cheese Cake**  
芝士餅 .328
- 2lbs **Bread Pudding with Vanilla Sauce**  
麵包布甸配雲呢啞汁 .300

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## Outside Catering Terms and Conditions

1. All Food will be packaged in aluminum foil or plastic containers.
2. Disposable dining sets (plastic dining utensils, paper napkins & plastic tablecloths) will be provided. For every catering order of HKD2,000, 20 units of dining set will be provided. Extra spare quantity of dining sets will be charged HKD\$5 each.
3. Customer could order catering menus of El Cid Spanish Restaurant (TST Branch) and A Touch of Spice under single order. Delivery services are only available for order with a total amount exceeding HKD\$2,000. Additional transportation fee will be charged.
4. Any order from restaurants not listed will be handled as individual order. Delivery services are only available for order with an amount exceeding HKD\$2,000. Additional transportation fee will be charged.
5. Transportation Fee: HK Island HKD \$250 / Kowloon HKD \$250 / New Territories HKD \$450. (Transportation fee of N.T. is subject to the final decision of KPG). For delivery spots located in the same district of the restaurant, please check out the transportation fee with us.
6. Delivery service does not cover outlying islands (Ma Wan, Discovery Bay, Lamma, Cheung Chau, Peng Chau etc.)
7. Delivery services are available from 10am - 7pm.
8. Please place order in 3 working days before the delivery or pick up date.
9. 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.
10. All KPG Royal Card Members are entitled to enjoy 5% off and bonus points earning (Transportation charge is excluded).
11. Advance full payment is required. (Payment method: Cash, VISA, Master or AE Credit Card)
12. All set items cannot be changed.
13. All payment is non-refundable.
14. Order will only be accepted after confirmation by King Parrot Group, and no change is accepted after confirmation of order.
15. King Parrot Group reserves the right of final decision in case of disputes.

## 外賣到會服務條款及細則

1. 所有食物將以錫紙或塑膠外賣盒盛載。
2. 所有訂購食品將附上即棄食具（叉、匙、紙碟、紙巾及膠檯布），每消費滿\$2,000元可免費獲贈即棄食具20份。如需額外數量的即棄食具，將收取每份\$5。
3. 如同時訂購El Cid西班牙餐廳(尖沙咀分店)/ A Touch of Spice之外賣到會單點食品及套餐，可作同一訂單計算。合共訂購額滿港幣二仟元(折扣後)可安排送貨服務及須另收運輸費。
4. 預訂其他餐廳(除上述列明之餐廳外)之外賣到會單點食品及套餐，將以獨立訂單計算。每張訂單最低訂購額為港幣二仟元(折扣後)可安排送貨服務及須另收運輸費。
5. 運輸費: 香港島 \$250 / 九龍 \$250 / 新界 \$450 (新界地區之運輸費以公司之最後決定為準)；如送貨地點為餐廳同區之鄰近地點，請向餐廳職員查詢運輸費。
6. 送貨服務不包括離島。(馬灣、愉景灣、南丫島、長洲、坪洲等)
7. 送貨服務時間只限早上10時至晚上7時。
8. 請於送貨 / 自取日期前三個工作天訂購。
9. 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。
10. 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）。
11. 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)
12. 所有套餐食物恕不更改。
13. 訂金一經繳付將不獲發還。
14. 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。
15. 如有任何爭議，景樂集團保留最終決定權。