

# 中秋合家十二和菜 Mid-Autumn Combo for Twelve

## 六福齊來 Six Treasure Appetizers

- 桂花糖蓮藕  
Deep Fried Lotus Roots with "Guai Hua" Syrup
- 前門店醬蹄  
Pork Hock in Soya
- 脆皮素鵝  
Crispy Bean Curd Skin Rolled with Mushrooms
- 涼拌天木耳  
Chilled Black Fungus
- 家鄉燻魚  
Braised Fish with Five Star Spices Soya
- 蘿蔔絲海蜇  
Shredded Turnip with Jelly Fish

## 鴻運鮑參翅肚羹

- Shark's Fin Thick Soup with Abalone, Sea Cucumber and Fish Maw

## 捲蔥填鴨 (原隻)

- Roast Peking Duck (Whole)
- 宮爆大蝦球  
Fried Shrimps Kung Po Style
- 翡翠珊瑚玉帶  
Fried Clams and Scallops with Green
- 蔥烤/剝椒雅片魚頭  
Roasted Fish Head with Green Onion / with Pickled Chili
- 花菇扣鵝掌  
Braised Goose Webb with Mushrooms
- 方魚豆瓣莧菜  
Shanghai Spinach with Bean Paste and Dried Fish
- 蝦籽野菌伊麵  
Fried E-Fu Noodle with Wild Mushrooms and Shrimp Roe

## 高湯小籠包 (12隻)

- Steamed Pork Dumplings Shanghai Style (12 pcs)

## 團圓湯丸

- Sesame Paste Glutinous Rice Dumplings

\$2,888



中秋佳節同喜日  
捧杯聚首中秋月

# 中秋合家八和菜 Mid-Autumn Combo for Eight

## 五福臨門 Five Treasure Appetizers

- 家鄉燻魚  
Braised Fish with Five Star Spices Soya
- 脆皮素鵝  
Crispy Bean Curd Skin Rolled with Mushrooms
- 前門店醬蹄  
Pork Hock in Soya
- 蘿蔔絲海蜇  
Shredded Turnip with Jelly Fish
- 涼拌天木耳  
Chilled Black Fungus

## 紅燒魚肚鴨絲素翅

- Braised Fish Maw Soup with Vegetarian Shark's Fin

## 捲蔥填鴨 (原隻)

- Roast Peking Duck (Whole)
- 上湯大花蝦 (伊麵底)  
King Prawns in Supreme Broth (served with E-Fu Noodle)
- 露筍金珊瑚花枝  
Sauteed Cuttlefish and Clam with Asparagus
- 宮廷菊花魚  
Deep Fried Mandarin Fish
- 方魚豆瓣莧菜  
Shanghai Spinach with Bean Paste and Dried Fish
- 櫻花蝦炒飯  
Fried Rice with Sakura Shrimp

## 高湯小籠包 (8隻)

- Steamed Pork Dumplings Shanghai Style (8 pcs)

## 團圓湯丸

- Sesame Paste Glutinous Rice Dumplings

\$1,880

# 中秋合家四和菜 Mid-Autumn Combo for Four

## 江南三小碟 Trio Mini Appetizers

- 涼拌天木耳  
Chilled Black Fungus
- 脆皮素鵝  
Crispy Bean Curd Skin Rolled with Mushrooms
- 陳醋鰻肉  
Pork Terrine Served with Special Vinaigrette

## 高湯雲吞雞煲翅

- Braised Shark's Fin Soup with Chicken and Wonton

## 燒汁豚花肉

- Pork Belly with BBQ Sauce

## 翠塘炒河蝦仁

- Sauteed Shrimps with Vegetables

## 古法金腿蒸桂花魚

- Steamed Mandarin Fish with Yunnan Ham

## 方魚豆瓣莧菜

- Shanghai Spinach with Bean Paste and Dried Fish

## 高湯小籠包 (4隻)

- Steamed Pork Dumplings Shanghai Style (4 pcs)

## 團圓湯丸

- Sesame Paste Glutinous Rice Dumplings

\$850

## 捲蔥填鴨 (原隻)

- Roast Peking Duck (Whole)

\$320

# 捲蔥填鴨套餐 (六位用) Roast Peking Duck Lunch Set (For Six)

## 江南五小碟 Appetizer

- 蘿蔔絲海蜇  
Jelly Fish with Shredded
- 風鵝粉皮  
Air Dried Goose with Green Bean Noodles
- 四喜烤夫  
Braised Wheat Gluten with Mushrooms
- 前門店醬蹄  
Pork Hock in Soya
- 涼拌天木耳  
Chilled Black Fungus

## 蟲草花燉竹絲雞螺頭

- Double Boiled Silky Chicken with Cordyceps and Sea Whelk

## 捲蔥填鴨 (原隻)

- Roast Peking Duck (Whole)

## 薑蔥焗青蟹

- Fried Crab with Ginger and Green Onion

或

## 四川天府蟹

- Fried Crab Si Chuen Style

## 京式煎 / 糖醋黃花魚

- Yellow Crocker (Pan Fried / Deep Fried with Special Vinaigrette Sauce)

## 宮爆 / 豉味鮮魷秋葵

- Fried Squid and Okra in Kung Po Style / with Soya Sauce

## 上海春卷 (4條)

- Shanghainese Spring Rolls (4 Pcs)

或

## 高湯小籠包 (6隻)

- Steamed Pork Dumplings Shanghai Style (6 Pcs)

## 團圓湯丸

- Sesame Paste Glutinous Rice Dumplings

優惠價

Discount Price \$1,280

以上套餐並不包括鴨架

The above set menu do not include Duck Skeleton

以上套餐均不可與其他優惠同時使用。(包括KPG Royal卡)

The above set menu cannot be used in conjunction with any other promotional offers (including KPG Royal Card)



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Prices are in Hong Kong Dollars and Subject to 10% Service Charge · 以港幣計算及另加一服務費

圖片只供參考 · photos are for reference only

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# 中秋慶團圓十二和菜 Mid-Autumn Combo Set for Twelve

## 家傳六小碟 Six Mini Appetizer

- 雞絲粉皮  
Shredded Chicken with Green Bean Noodles
- 脆皮素鵝  
Crispy Bean Curd Skin Rolled with Mushroom
- 四喜烤麩  
Braised Wheat Gluten with Mushrooms
- 香露醉雞  
Chicken with House Special Chinese Wine
- 前門店醬蹄  
Pork Hock in Soya
- 香醋青瓜海蜇頭  
Jelly Fish and Cucumber with Special Vinaigrette

## 津白膽火腫燉原隻雞湯

Double Boiled Whole Chicken Soup with Yunnan Ham

或or

## 芙蓉鮮蟹肉海皇翅

Shark's Fin Soup with Fresh Crab Meat and Egg

## 翡翠芝士鮮蝦球 (伊麵底)

Fried Prawns with Cheese and Vegetables (served with E-Fu Noodles)

## 鮮露筍山藥炒花枝片海蜇片

Stir Fried Cuttlefish and Sliced Sea Whelk with Asparagus and Dioscorea

## 菜膽伴紅腰荳花菇燴海參

Stewed Sea Cucumber with Vegetables, Red Kidney Bean and Mushrooms

## 捲蔥填鴨 (原隻)

Roast Peking Duck (Whole)

## 清蒸沙巴龍躉

Steamed Giant Garoupa

## 瑤柱鮮菇扒翠苗

Fried Baby Vegetables with Dried Scallops and Mushrooms

## 砂煲蟹子雞粒炒飯

Fried Rice with Diced Chicken and Crab Roe in Casserole

## 上海小籠包 (12隻)

Steamed Pork Dumplings Shanghai Style (12 Pcs)

## 團圓金瓜丸子露

Pumpkin Sweet Soup with Glutinous Rice Dumplings

\$2,988



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MID AUTUMN

Festival

中秋佳節同喜日  
捧杯聚首中秋月



## 捲蔥填鴨 (一隻)

Roast Peking Duck

\$320

# 中秋慶團圓八和菜 Mid-Autumn Combo Set for Eight

## 上海五小碟 Five Mini Appetizer

- 香露醉雞  
Chicken with House Special Chinese Wine
- 蔥油海蜇皮  
Jelly Fish with Scallion Oil
- 前門店醬蹄  
Pork Hock in Soya
- 家鄉燻魚  
Braised Fish with Five Star Spices Soya
- 陳醋餡肉  
Pork Terrine served with Special Vinaigrette

## 芙蓉鮮蟹肉海皇翅

Shark's Fin Soup with Fresh Crab Meat and Egg

## 桃仁芹皇蝦球花枝片

Sauteed Shrimps with Peach Kernels and Celery

## 菜膽伴紅腰荳花菇燴海參

Braised Sea Cucumber with Vegetables, Red Kidney Bean and Mushrooms

## 捲蔥填鴨 (原隻)

Roast Peking Duck (Whole)

## 清蒸沙巴龍躉

Steamed Giant Grouper with Green Onion

## 瑤柱鮮菇扒娃娃菜

Baby Cabbage with Dried Scallops and Fresh Mushrooms

## 鮑汁蕪黃金菇炒拉麵

Fried Ramen with Yellow Chives and Enoki Mushrooms in Abalone Sauce

## 上海小籠包 (8隻)

Steamed Pork Dumplings Shanghai Style (8 Pcs)

## 團圓金瓜丸子露

Pumpkin Sweet Soup with Glutinous Rice Dumplings

\$2,388

# 中秋慶團圓捲蔥填鴨套餐 (六位用)

## Mid-Autumn Roast Peking Duck Set for Six

### 陳醋餡肉

Pork Terrine served with Special Vinaigrette

### 四喜烤麩

Braised Wheat Gluten with Mushrooms

### 蔥油海蜇皮

Jelly Fish with Sesame Oil

### 大紅袍竹筍雞絲翅

Shark's Fin Soup with Shredded Chicken, Ham and Bamboo Piths

### 翡翠乾燒原隻大花蝦 (伊麵/年糕底)

Fried Prawn and Vegetables with Spicy Garlic and Ginger Sauce (served with E-Fu Noodles/Rice Cake)

### 捲蔥填鴨 (原隻)

Roast Peking Duck (Whole)

### 菜膽蝦子蔥燒海參

Braised Sea Cucumber with Shrimp Roe with Vegetables

### 宮廷菊花魚

Deep Fried Fish in Sweet and Sour Sauce

### 海蜇片扒津白

Braised Chinese Cabbage with Sliced Sea Whelk

### 上海小籠包 (6隻)

Steamed Pork Dumplings Shanghai Style (6 Pcs)

### 南瓜丸子露

Pumpkin Sweet Soup with Glutinous Rice Dumplings

\$1,688

以上套餐並不包括鴨架

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