



HARBOUR GRAND
KOWLOON

2026 Special Chinese Celebration Menu

燒味拼盤

Assorted Barbecued Meat Platter

海螺頭燉菜膽

Braised Sea Whelk with Mustard Greens

醬爆彩鳳蚌片

Sautéed Sliced Chicken and Geoduck Clams with Vegetables in Spicy Sauce

蜜桃黑醋脆雞脯

Sautéed Sliced Chicken with Peach and Black Vinegar

百花釀玉環

Steamed Marrow Rings with Shrimp Mousse Farce

黃金叉燒炒飯

Fried Rice with Diced Barbecued Pork and Garlic

香燒伊府麵

Braised E-fu Noodles

蓮子紅豆沙

Sweetened Red Bean Cream with Lotus Seeds

HK\$6,600 plus 10 % service charge per table of 10 - 12 persons

包括席間無限量供應汽水、橙汁及本地啤酒三小時

Inclusive of free flowing soft drinks, chilled orange juice & local beer for 3 hours

所列價目須另加一服務費及供十至十二位享用

Subject to 10% service charge and is per table of 10-12 persons



HARBOUR GRAND KOWLOON

Chinese Celebration Package 2026

MENU (A)

鴻運海蜇乳豬件
Barbecued Sliced Suckling Pig with Jelly Fish

福祿鳳片花姿
Sautéed Sliced Squid and Chicken
with Vegetables

千島黃金球
Deep-fried Shrimp Mousse Balls with Thousand
Island Dressing

鮑汁瑤柱翡翠苗
Braised Vegetables with Abalone Sauce

肉絲燴燕窩
Braised Bird's Nest with Minced Pork
in Supreme Soup

翡翠原隻鮑魚
Braised Whole Abalone with Vegetables

清蒸大青斑
Steamed Fresh Garoupa

當紅脆燒雞
Roasted Crispy Chicken in Garlic Sauce

揚州炒飯
Fried Rice Yeung Chow Style

富貴炆伊麵
Braised E-fu Noodles

湘蓮紅豆沙
Sweetened Red Bean Cream with Lotus Seeds

美點雙輝映
Chinese Petits Fours

午餐 Lunch - 每席 **HK\$7,988***

晚餐 Dinner - 每席 **HK\$8,688***

MENU (B)

鴻運海蜇乳豬件
Barbecued Sliced Suckling Pig with Jelly Fish

醬爆蝦仁帶子
Sautéed Shrimps and Scallops
with Spicy Sauce

花姿釀蟹鉗
Deep-fried Crab Claws stuffed with Squid Mousse

竹笙扒鮮菇西蘭花
Braised Broccoli with Bamboo Pith and Straw
Mushrooms

花膠瑤柱燴燕窩
Braised Bird's Nest with Conpoy and Fish Maw
in Supreme Soup

翡翠原隻鮑魚
Braised Whole Abalone with Vegetables

清蒸沙巴花尾斑
Steamed Fresh Giant Garoupa

鴻運脆燒雞
Roasted Crispy Chicken

瑤柱蛋白炒飯
Fried Rice with Egg White and Shredded Conpoy

薑蔥撈粗麵
Braised Noodles with Abalone Sauce
and Spring Onion

湘蓮紅豆沙
Sweetened Red Bean Cream with Lotus Seeds

美點雙輝映
Chinese Petits Fours

午餐 Lunch - 每席 **HK\$9,388***

晚餐 Dinner - 每席 **HK\$10,088***

包括席間無限量供應汽水、橙汁及本地啤酒三小時
Inclusive of free flowing soft drinks, chilled orange juice & local beer for 3 hours

*所列價目已包括加一服務費及供十至十二位享用

*All prices are inclusive of 10% service charge and is per table of 10-12 persons



HARBOUR GRAND KOWLOON

Chinese Celebration Package 2026

MENU (C)

大紅乳豬件
Barbecued Sliced Suckling Pig

翡翠蝦仁桂花蚌
Sautéed Shrimps and Sea Clams with Vegetables

花姿釀蟹鉗
Deep-fried Crab Claws stuffed with Squid Mousse

多子蟹肉扒時蔬
Braised Seasonal Vegetables topped
with Crab Meat and Crab Roe Sauce

金湯海皇燴花膠
Braised Fish Maw and Seafood
in Supreme Soup with Pumpkin Puree

翡翠原隻鮑魚
Braised Whole Abalone and with Vegetables

清蒸沙巴花尾斑
Steamed Fresh Giant Garoupa

一品蒜花雞
Roasted Crispy Chicken in Garlic Sauce

黑松露海皇炒飯
Fried Rice with Seafood and Black Truffle Paste

金華上湯生麵
Egg Noodles with Yunnan Ham
in Supreme Soup

湘蓮紅豆沙
Sweetened Red Bean Cream with Lotus Seeds

美點雙輝映
Chinese Petits Fours

午餐 Lunch - 每席 **HK\$10,688***

晚餐 Dinner - 每席 **HK\$11,388***

Menu (D)

大紅乳豬全體
Barbecued Whole Suckling Pig

翡翠帶子桂花蚌
Sautéed Scallops and Sea Clams with Vegetables

百花釀蟹鉗
Deep-fried Crab Claws stuffed with Shrimp Mousse

花膠芙蓉翡翠苗
Braised Green Sprout with
Shredded Fish Maw and Egg White

竹笙蟹肉榆耳

銀絲羹
Braised Crab Meat
and Bamboo Pith
Soup with Brown
Fungus and
Vermicelli

或
or

原鼎燉海中寶
Double-boiled Sea
Whelk and
Assorted Meat in
Supreme Soup

翡翠原隻鮑魚扣花膠
Braised Whole Abalone
with Fish Maw and Vegetables

清蒸老虎斑
Steamed Tiger Garoupa

南乳脆燒雞
Roasted Crispy Chicken with Red Bean Curd Sauce

錦繡荷葉飯
Fried Rice wrapped in Lotus Leaf

高湯水餃麵
Shrimp Dumplings with Noodles in Supreme Soup

湘蓮紅豆沙
Sweetened Red Bean Cream with Lotus Seeds

美點雙輝映
Chinese Petits Fours

午餐 Lunch - 每席 **HK\$12,388***

晚餐 Dinner - 每席 **HK\$13,088***

包括席間無限量供應汽水、橙汁及本地啤酒三小時

Inclusive of free flowing soft drinks, chilled orange juice & local beer for 3 hours

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