

訂購人資料 Personal details

客人姓名 Name of Guest: \_\_\_\_\_

聯絡電話 Contact Number: \_\_\_\_\_

電郵 Email: \_\_\_\_\_

領取日期 Collection Date: \_\_\_\_\_ 領取時間 Collection Time: \_\_\_\_\_



即掃二維碼獲取電子菜單  
Scan the QR code for e-menu

訂購及付款方式 Place Order and Payment Method

親臨訂購，3樓Harbour Grand Café 咖啡廳每日營業時間為  
上午9時至晚上10時  
In person, Harbour Grand Café opens between  
0900-2200hrs daily

請致電(852) 2121-2691或傳真至(852) 3908 6869或電郵至  
kch@hghkcatering.com 職員將與閣下聯絡有關付款事宜  
Please reach us at (852) 2121-2691 or fax to (852) 3908 6869  
or send email to kch@hghkcatering.com, our staff will  
contact you directly for payment arrangement

Terms & Conditions 條款及細則

- 請於1天前預訂
- 如有任何更改，恕不另行通知
- 預訂一經確認，恕不退還款項及不能取消
- 以上優惠不能與其他折扣優惠一併使用
- 如有任何爭議，Harbour Grand Hong Kong Catering Limited 保留最終決定權
- Please order at least 1 day in advance
- Subject to change without prior notice
- Refund and cancellation will not be accepted upon confirmation of the order
- The above offers cannot be used in conjunction with other offers and promotions
- In case of dispute, Harbour Grand Hong Kong Catering Limited reserves the right of the final decision

君綽軒  
Kwan Cheuk Heen

新春堂食營業時間  
CNY Dining hour

2月11至15日  
(年三十至初四)

February 11-15

營業時間：上午10時半至下午6時  
Opening hour: 10:30am-6:00pm



HARBOUR GRAND  
HONG KONG CATERING

Harbour Grand Hong Kong Catering Limited

海逸國際酒店集團屬下機構  
和記黃埔與長江實業(集團)成員

君綽軒  
新春賀年菜  
外賣自取  
CHINESE NEW YEAR  
TAKEAWAY MENU  
全單8折 20% Off



二月份 February

電話Tel: 2121 2691

北角油街23號  
港島海逸君綽酒店5樓君綽軒  
5/F, Kwan Cheuk Heen,  
Harbour Grand Hong Kong,  
23 Oil Street, North Point,  
Hong Kong



新年快樂

## 賀年新春套餐

三星齊拱照 - 君綽三小碟  
(脆皮燒腩仔、五香金錢脷、蔥油海蜆)

Kwan Cheuk Heen starter platter  
(Roasted pork belly, Marinated beef shank with Chinese herb, Chilled jelly fish with chive oil)

大地慶回春 - 牛肝菌螺頭燉烏雞湯  
Double-boiled silky chicken soup with sea conch and porcini

年年皆有餘 - 翡翠豉汁韭黃斑球  
Steamed giant garoupa fillet with black bean sauce

發財好市來 - 髮菜蒜子扣沙井蠔  
Braised dried oysters with hair weeds and garlic

家肥兼屋潤 - 酒香東坡肉  
Dong Po braised pork belly with Chinese wine

五穀喜豐收 - 玉蘭臘味炒香苗  
Fried rice with preserved meat and vegetables

戶戶樂團圓 - 香芋紅豆沙黑芝麻湯丸  
Sweetened red bean soup with taro and black sesame dumplings

星月雙輝影 - 美點雙輝  
Chinese petit fours

每位 \$398 per person

(兩位起)  
(Minimum for 2 persons)

預訂 Order:

\_\_\_\_\_ 位 person

## 新春單點美饌

- 年年包獲利 - 原隻南非鮮鮑扣豬脷 \$188  
Braised South Africa fresh abalone with pig's tongue
- 豪門金光耀 - 蜜餞生曬金蠔 \$388  
Pan fried dried oysters with honey sauce
- 滿堂嘻哈哈 - 山楂汁煎焗大花蝦 \$388  
Pan fried prawns with hawthorn sauce
- 橫財就手來 - 話梅炆豬手 \$268  
Braised pork knuckle with marinated plum and aged vinegar
- 家肥兼屋潤 - 古法東坡肉 \$268  
Dong Po braised pork belly
- 發財兼好市 - 髮菜蒜子扣金蠔 \$338  
Braised dried oysters with hair weeds and garlic
- 祝君長好運 - 碧綠松茸三蔬竹筍卷 \$388  
Bamboo piths rolls with matsutake mushroom and vegetables
- 滿掌有金錢 - 天花白菇扣鮑汁鵝掌 \$388  
Braised goose web with mushroom in abalone sauce
- 家有聚寶盆 - 海味一品煲 \$888  
Braised abalone, shark's fin, fish maw and sea cucumber in abalone sauce
- 錦鯉香芒布甸(每位) \$78  
Mango pudding in golden carp shape (per person)
- 杏汁雪耳燉萬壽果(每位) \$98  
Double boiled almond cream with papaya and white fungus (per person)
- 香芋椰汁西米露(每位) \$78  
Coconut sago cream with taro (per person)

## 其他單點美饌

- 五香金錢牛脷 \$138  
Marinated beef shank with Chinese herb
- 杭城素鵝 \$128  
Marinated bean curd sheet roll
- 君綽脆皮燒鵝(半隻)/(壹隻) \$380/\$680  
Roasted goose (Half) / (Whole)
- 湘蓮燒鴨(半隻)/(壹隻) \$260/\$480  
Roasted duck (Half) / (Whole)
- 燒味拼盤(雙拼) \$190  
Barbecued meat platter
- 脆皮燒腩仔 \$168  
Roasted pork belly
- 蜜汁叉燒 \$148  
Barbecued pork
- 瑤柱金菇黑松露菌炆伊麵 \$238  
Braised e-fu noodles with black truffle, enoki mushroom and conpoy
- 竹筍菩提上素生麵 \$208  
Noodles with bamboo pith and assorted vegetables in soup
- 鵝肝澳洲牛崧炒香苗 \$288  
Fried rice with minced Australian beef and goose liver
- 白飯(每位) \$20  
Steamed rice (per person)
- 竹筍鼎湖上素 \$188  
Braised bamboo pith, elm fungus and assorted vegetable
- 紅燒茄子素雞 \$168  
Braised vegetarian sliced chicken with egg plants
- 芝麻鹽焗雞(半隻)/(壹隻) \$300/\$528  
Baked salty chicken with sesame (Half) / (Whole)
- 君綽炸子雞(半隻)/(壹隻) \$300/\$528  
Deep-fried crispy chicken (Half) / (Whole)
- 酒香蜜味豉油雞(半隻)/(壹隻) \$300/\$528  
Marinated chicken with soya sauce honey and Chinese wine (Half) / (Whole)
- 干葱爆澳洲牛肉 \$368  
Sautéed sliced Australian beef with shallots
- 桂花柚子蜜香骨 \$208  
Deep-fried pork ribs with pomelo osmanthus sauce
- XO醬露筍炒澳洲羊肉 \$298  
Sautéed Australian lamb with asparagus and XO sauce

新春賀年菜  
外賣自取 全單8折