



THE KOWLOON HOTEL

TSMHATSUI · HONG KONG

九龍酒店

DAILY MENU 每日餐單

	Monday 星期一	Tuesday 星期二	Wednesday 星期三	Thursday 星期四	Friday 星期五	Saturday 星期六	Sunday 星期日
7:45 am - 9:00 am Breakfast 早餐 With 配 Coffee or Tea 咖啡或茶	A. Rice Vermicelli with Luncheon Meat and Fried Egg, Egg Custard Bun 餐肉蛋湯米粉及奶皇包 B. Tomato and Cheese with Muffin, Swiss Muesli (V) 番茄芝士伴英式鬆餅及瑞士凍燕麥(素)	A. Dried Brassica, Corn and Pork Congee, Stir-fried Rice Roll with XO Chili Sauce, Steamed Shrimp Dumpling 菜乾粟米肉碎粥, XO 醬炒腸粉及晶瑩鮮蝦餃 B. Scrambled Egg with Mushroom, Grilled Tomato, Danish (V) 蘑菇炒滑蛋, 扒番茄及丹麥包(素)	A. Noodles with Swiss Soy Chicken Wings, Spring Roll 瑞士雞翼公仔麵, 炸春卷 B. Mini Pancake, Corn Flakes, Low Fat Fruit Yoghurt (V) 迷你班戟, 玉米片及低脂鮮果乳酪(素)	A. Fried Noodles, Crab-meat and Vegetable Dumpling 豉油皇炒麵及蟹肉菜苗餃 B. French Toast, Hash Brown, Hot Porridge (V) 法式多士, 薯餅, 熱鮮奶麥皮(素)	A. Miso Soup, Egg Omelette with Seaweed, Grilled Mackerel and Steamed Rice 麵豉湯, 紫菜蛋卷, 照燒鯖魚柳及白飯 B. Grilled Vegetables Sandwich, Fruit Salad (V) 烤素菜三文治, 鮮雜果沙律(素)	A. Rice Vermicelli with Sausage and Vietnam Meat-loaf, Deep-fried Dumpling 越南扎肉香腸湯米粉及金勾咸水角 B. Spanish Omelette, Hash Brown, Toast, Watermelon 西班牙奄列, 薯餅, 多士及西瓜(素)	A. Chicken Congee, Steamed Pork Dumpling with Truffle, Glutinous Rice 雞粥, 黑松露蒸燒賣及珍珠雞 B. Udon Noodle in Miso Soup with Vegetables, Hash Brown (V) 味噌野菜湯烏冬及薯餅(素)
12:30 pm - 2:00 pm Lunch 午餐 With 配 Fruit & Daily Soup or Drink* *for Set A, B & D 生果及是日餐湯或飲品* *適用於 A/B/D 餐	A. Tortilla Wrap with Shrimp, Crab-meat, Avocado, Cheese, Onion, Tomato and Lettuce 蟹肉鮮蝦番茄芝士墨西哥卷 B. Sakura Shrimp Fried Rice with Egg and Spring Onion 櫻花蝦炒飯伴時菜 C. Stir-fried Spring Bean with Olive Pickles, Marinated Mushroom with Soy Sauce (V) 橄欖菜炒四季豆, 燒汁香菇飯(素) D. Herbs Roasted Pork Neck with Vegetable and Steamed Rice 蒜香燒豬頸肉配白飯及時菜	A. Slow-cooked Beef Ox-tail in Red Wine Sauce with Rice 紅酒慢煮牛尾配飯及時菜 B. Deep-fried Fish Fillet with Sweet Corn Sauce, Vegetable and Steamed Rice 粟米班塊配白飯及時蔬 C. Japanese Curry with Vegetable Cutlet and Rice (V) 日式咖喱薯菜吉列飯(素) D. Stir-fried Noodles with Shredded Pork and Bean Sprout 菲黃銀芽肉絲炒麵	A. Baked Miso Salmon Fillet with Shiitake Mushroom, Vegetables and Rice 焗味噌三文魚柳伴香菇, 時菜及白飯 B. Wok-fried Rice Noodle with Wagyu Beef and XO Chili Sauce XO 醬乾炒和牛河粉 C. Braised Baby Cabbage and Mushroom with Rice (V) 雙菇扒娃娃菜配白飯(素) D. Spaghetti with Meat-ball in Tomato Sauce, Veal Chipolata 鮮茄汁肉丸燴意粉伴法式牛仔肉腸	A. Roasted Chicken with Quinoa and Rice in Mediterranean Style 地中海燒雞扒配藜麥飯及時菜 B. Braised Rice Vermicelli with Preserved Potherb Mustard and BBQ Duck 雪菜火鴨絲炒米粉配時菜 C. Vegetable Lasagna (V) 素菜千層麵(素) D. Sweet and Sour Fish with Pineapple with Rice 菠蘿咕嚕魚配白飯	A. Baked Pork Chop with Pineapple and Rice 焗菠蘿豬扒飯 B. Braised E-fu Noodles with Spicy Eggplant and Minced Pork 魚香茄子炆伊麵 C. Braised Mushroom, Black Fungi and Eggplant in Vegetarian Abalone Sauce with Rice 素鮑魚汁香雲耳炆茄子飯(素) D. Stir-fried Beef with Kimchi and Rice in Koeran Style 韓式泡菜炒牛肉伴白飯	A. Beef Burger with French Fries 牛肉漢堡配薯條 B. Seafood Fried Rice in Fujian Style 福建海鮮炒飯 C. Capellini with Chilli, Mushroom and Tomato Sauce (V) 意式辣番茄醬蘑菇天使麵(素) D. Braised Chicken with Mushroom, Black Fungus, Vegetable and Steamed Rice 香菇雲耳炆雞配白飯及時菜	A. Nasi Goreng with Chicken Satay 印尼炒飯配雞肉沙嗲串 B. Fried Rice Vermicelli in Singaporean Style 星洲炒米粉配時菜 C. Braised Vegetable with Mushrooms and Rice (V) 雙菇扒時蔬配白飯(素) D. Spaghetti with Braised Beef Brisket in Red Curr in Thai Style 紅咖喱燴牛腩配意粉及時菜
6:30 pm - 8:00 pm Dinner 晚餐 With 配 Drink & Dessert 飲品及甜品	A. Fried Chicken in Lemon Sauce with Vegetable and Steamed Rice 西檸雞配時菜及白飯 B. Roasted BBQ Pork Spare Ribs with Rice 美式燒豬排骨配白飯及時菜 C. Penne Pasta with Mushroom in Truffle Sauce (V) 黑松露野菌忌廉汁直通粉(素) D. BBQ Pork and Soy Chicken with Vegetable and Steamed Rice 蜜汁叉燒拼油雞配白飯及時菜	A. Fried Rice with Shrimp, Egg and Vegetable 滑蛋蝦仁炒飯伴時菜 B. Spaghetti Carbonara 芝士煙肉忌廉汁意粉 C. Sweet and Sour Bean Curd with Pineapple and Rice (V) 菠蘿咕嚕豆腐配白飯(素) D. Roasted Spicy Chicken Drumstick with Herbs, Vegetable and Rice 香辣燒雞腿配白飯及時蔬	A. Braised Vegetable with Stew Mushroom, Crab Meat and Egg White on Red Brown Rice 蟹肉草菇扒時蔬配紅米飯 B. Sweet and Sour Chicken with Rice in Korean Style 韓式甜酸炸雞配飯及時菜 C. Vegetable Risotto with Edamame, Quinoa and Pumpkin Sauce (V) 毛豆藜麥素菜意大利飯伴南瓜汁(素) D. Stir-fried Rice Noodle with Pork Spare Rib and Tri-colour Capsicum in Black Bean Sauce 三色椒豉汁排骨炒河粉	A. BBQ Pork, Soy Chicken Wings and Red Sausage with Rice and Vegetable 蜜汁叉燒拼豉油雞翼及紅腸飯及時菜 B. Vietnam Beef Noodle in Soup 越式牛肉湯河伴時菜 C. Braised Vegetable with Sweet Corn, Egg and Rice (V) 粟米滑蛋時蔬飯(素) D. Japanese Curry with Shrimp and Squids, Vegetable and Rice 日式咖喱蝦及魷魚配白飯	A. Braised Beef Brisket with Turnip, Vegetable and Steamed Rice 蘿蔔炆牛腩配白飯及時菜 B. Char-grilled Chicken with Rice in Teriyaki Style 日式照燒雞肉飯配時菜 C. Tomato Penne Pasta with Mushroom and Ratatouille (V) 香菇素菜茄汁長通粉(素) D. BBQ Duck and Pork Knuckle with Lai Fan in Soup 燒鴨拼燻蹄湯瀨粉	A. Sweet and Sour Pork Ribs with Vegetable and Steamed Rice 糖醋排骨飯配時菜 B. Malaysian Chicken Curry with Vegetable and Rice 馬來西亞咖哩雞配白飯及時菜 C. Fried Noodle with Assorted Vegetable and Mushrooms (V) 羅漢齋炒麵(素) D. Penne Pasta with Fish Fillet and Vegetable in Portuguese Style 葡汁焗魚柳伴直通粉及時菜	A. Stir-fried Pork Fillet and Bitter Melon with Rice in Black Bean Sauce 豉汁涼瓜炒黑豚肉飯伴時菜 B. Hungarian Beef Goulash with Vegetable and Truffle Mashed Potato 匈牙利燴牛肉伴黑松露薯蓉及時菜 C. Vegetable Fried Rice in Western Style (V) 西式素菜炒飯(素) D. Soy Chicken, Red Sausage and Preserved Salt Egg with Rice 葡汁焗魚柳伴直通粉及時菜 豉油雞拼紅腸及咸蛋飯伴時菜

* This menu is subject to change without prior notice 菜譜如有更改 · 恕不另行通知