



Enjoy Kirin at Home

麒麟鴻運乳豬全體 (全隻)

(乳豬起骨，皮連肉切件)

Roasted Whole Suckling Pig (Each)

Special Price 優惠價 \$382

(Original Price 原價 \$424.25)

麒麟鴻運乳豬 (半隻)

(乳豬起骨，皮連肉切件)

Roasted Suckling Pig (Half)

Special Price 優惠價 \$215

(Original Price 原價 \$239)

For 5 Persons \$438 (五位用)

麒麟鴻運乳豬 (半隻)

(乳豬起骨，皮連肉切件)

Roasted Suckling Pig (Half)

黃金上湯焗龍蝦伴菠菜麵

Live Lobster in Puréed Squash & Egg Yolk Sauce

Served with Spinach Ramen

吊燒鹽焗雞 (半隻)

Roasted Marinated Chicken (Half)

澳洲四頭鮑魚伴苗皇 (五隻)

Braised Whole Australian Abalone in Oyster Sauce Served with Peatip (5 Pieces)

蟠桃賀壽

Birthday Bun

把麒麟帶回家

* 以上菜譜只適用於溫市中心總店外賣自取。限量供應、售完即止。

* 請於1天前預訂及預訂時間到取。

Available only at Kirin Downtown for Take-out only in Limited Quantity.
Please order 1 day in advance and inform us of your pick-up date & time.



For 5 Persons \$318 (五位用)

麒麟鴻運乳豬 (半隻)

(乳豬起骨，皮連肉切件)

Roasted Suckling Pig (Half)

薑蔥焗龍蝦伴生麵

Live Lobster in Ginger & Green Onion Sauce

Served with Egg Noodle

秘製瑤香雞 (半隻)

Deep Fried Marinated Free Range Chicken in Soy Sauce (Half)

一口鮑魚金錢扒苗皇

Abalone Braised with Chinese Mushroom

& Peatip in Oyster Sauce

焗西米布甸

Baked Tapioca Pudding

For 5 Persons \$418 (五位用)

麒麟鴻運乳豬 (半隻)

(乳豬起骨，皮連肉切件)

Roasted Suckling Pig (Half)

包羅萬有 (五位)

(壕皇澳洲三頭鮑魚、刺參、花膠、玉帶、冬瓜、北菇)

Braised Whole Australian Abalone, Spiky Sea Cucumber, Fish Maw, Scallop, Winter Melon & Chinese Mushroom in Oyster Sauce (for 5 Persons)

吊燒龍崗雞 (半隻)

Roasted Free Range Chicken (Half)

焗西米布甸

Baked Tapioca Pudding

乳豬加熱的最佳方法：

- 1) 將焗爐預熱至250度，將乳豬放入焗爐1-2分鐘。
- 2) 乳豬加熱至微暖便可享用。若乳豬加熱時間過長，會影響豬皮的鬆脆程度。

Reheating Instructions for Suckling Pig. For best results:

- 1) Pre-heat oven to 250 degrees. Reheat the suckling pig in the oven for 1 - 2 minutes.
- 2) It is best to enjoy the suckling pig slightly warm. Reheating the pig to high temperatures will cause the pig's skin to soften and lose its crispness.

