



## 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 \$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)

**頭抽茄子焗龍蝦伴年糕**

Live Lobster Stir Fried with Eggplant &  
Rice Cake in Premium Soy Sauce

**貴妃龍崗雞 (半隻)**

Marinated Free Range Chicken (Half)

**蠔皇花膠金錢伴苗皇**

Braised Fish Maw & Chinese Mushroom Served  
with 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)**

(蠔皇澳洲三頭鮑魚、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

**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

\* 以上菜譜只適用於星光分店外賣自取。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 Starlight for Take-out only in Limited Quantity.

Please order 1 day in advance and inform us of your pick-up date & time.

### 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.

