



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) Take-out Special Price 外賣優惠價 \$410
(Original Price 原價 \$455)

麒麟鴻運乳豬 (半隻) (乳豬起骨, 皮連肉切件)
Roasted Suckling Pig (Half) Take-out Special Price 外賣優惠價 \$230
(Original Price 原價 \$255)



For 5 Persons \$350 (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 \$470 (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)

(蠔皇原隻南非鮑魚、刺參、花膠、玉帶、冬瓜、北菇)
Braised Whole South African 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 \$490 (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)

南非四頭鮑魚伴苗皇 (五隻)

Braised Whole South African 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.

