

# KIMPTON TSIM SHA TSUI

HONG KONG  
香港尖沙咀金普頓酒店

## 中式菜單 I CHINESE MENU I

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金陵乳豬全體  
Roasted Whole Suckling Pig

黃金炸蟹鉗  
Golden Fried Crab Claws with Shrimp Mousse

X.O.醬蜜豆蝦仁炒花姿  
Sautéed Prawn and Squid with Honey Peas in X.O. Sauce

竹笙鴛鴦蔬  
Bamboo Pith and Seasonal Vegetable with Crispy Yunnan Ham

淮山杞子燉螺頭湯  
Double-boiled Conch Soup with Goji and Yam

蠔皇花菇原隻 8 頭湯鮑  
Braised Whole Abalone with Mushroom and Vegetable in Supreme Oyster Sauce

清蒸沙巴龍躉  
Steamed Sabah Garoupa with Leek and Ginger Soy Umami sauce

當紅炸子雞  
Crispy Free Range Yellow Chicken

金普頓黑松露炒香苗  
Truffle Fried Rice with Bay Scallop and Egg White

瑤柱金菇炆伊麵  
Braised E-fu Noodle with Conpoy and Enoki

百年諧好合  
Sweetened Red Bean Cream with Lotus Seed Lily Bulbs

鴛鴦美點  
Chinese Petits Fours

每席港幣**\$13,888** 元，另收加一服務費 (10 - 12 人)  
**HK\$13,888** per table of 10 – 12 persons. Plus 10% service charge.

每位另加港幣**\$228** 元，即可享 3 小時無限暢飲啤酒、汽水、鮮榨橙汁和蘋果汁、礦泉水和氣泡水。另收加一服務費。  
Add **HK\$228** per person for a 3-hour of free-flow beer, soft drinks, fresh orange and apple juices, still, and sparkling water.  
Plus 10% service charge.

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## 中式菜單 II CHINESE MENU II

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金陵乳豬全體  
Roasted Whole Suckling Pig

金沙花姿球  
Golden Fried Salted Egg Yolk Cuttlefish Balls

碧綠如意龍蝦桂花蚌  
Sautéed Lobster and Canadian Sea Cucumber Meat with Green Asparagus

鮮蟹肉扒鴛鴦蔬  
Fresh Handpicked Blue Crabmeat with Seasonal Vegetable

燕窩松茸燉雞湯  
Double-boiled Chicken Soup with Bird's Nest and Matsutake

蠔皇花菇原隻 7 頭湯鮑  
Braised Whole Abalone with Shitake Mushroom and Vegetable in Supreme Oyster Sauce

古法珍菌生燜大龍躉  
Traditional Braised Giant Grouper with Chanterelle

當紅脆皮茶香雞  
Yunnan Tea Smoked Crispy Chicken

X.O.醬帶子炒香苗  
Fried Rice with Scallop and Barbecued Pork in X O. Sauce

高湯鵝肝鮮蝦水餃  
Foie Gras and Shrimp Dumpling with Bamboo Pith Bouillon

生磨合桃露  
Sweetened Walnut Soup

鴛鴦美點  
Chinese Petits Fours

每席港幣**\$16,888** 元，另收加一服務費 (10 - 12 人)  
**HK\$16,888** per table of 10 - 12 persons. Plus 10% service charge.

每位另加港幣**\$228** 元，即可享 3 小時無限暢飲啤酒、汽水、鮮榨橙汁和蘋果汁、礦泉水和氣泡水。另收加一服務費。  
Add **HK\$228** per person for a 3-hour of free-flow beer, soft drinks, fresh orange and apple juices, still, and sparkling water.  
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中式菜單 III  
CHINES MENU III

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金陵乳豬全體  
Roasted Whole Suckling Pig

羊肚菌露筍百合炒帶子皇  
Sautéed Scallop with Morel, Asparagus, and Lily Bulb

清燉海中寶  
Double-boiled Superior Soup with Conpoy, Fish Maw, Beche-de-mer, and Chinese Cabbage

蠔皇原隻 5 頭湯鮑扣鵝掌  
Braised Whole Abalone with Goose Web and Vegetable in Supreme Oyster Sauce

清蒸大東星斑  
Steamed Spotted Garoupa with Leek and Ginger Soy Umami sauce

當紅脆皮茶香雞配琥珀洋核桃  
Yunnan Tea Smoked Crispy Chicken with Honey Glazed Pecans

蔥燒海參花菇炒香苗  
Fried Rice with Slow-Braised Sea Cucumber and Shitake Mushroom

芝士龍蝦伊麵  
Braised Lobster E-fu Noodle with Swiss Cheese Broth

生磨合桃露湯丸  
Sweet Rice Dumpling with Walnut Soup

鴛鴦美點  
Chinese Petits Fours

每席港幣**\$22,888** 元，另收加一服務費 (10 - 12 人)  
**HK\$22,888** per table of 10 - 12 persons. Plus 10% service charge.

每位另加港幣**\$228** 元，即可享 3 小時無限暢飲啤酒、汽水、鮮榨橙汁和蘋果汁、礦泉水和氣泡水。另收加一服務費。  
Add **HK\$228** per person for a 3-hour of free-flow beer, soft drinks, fresh orange and apple juices, still, and sparkling water.  
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## WESTERN 3 -COURSE MENU

Each table starts with an Artisan Breadbasket and a Butter Board

### COLD APPETIZER

Roasted Beet Root Salad, Whipped Cashew Cheese, Crushed Pistachio (v)

-or-

Yellowfin Crudo, Pickled tomato, Chive flowers

### ENTRÉE

Butter Roast Chicken, Baby Carrot, Parsnip Pave, Pan Jus, Fine Herbs

-or-

Burgundy Braised Pork Belly, Charred Root Vegetables, Red Wine Reduction

-or-

Roasted Cauliflower Steak, Black truffle Whip, Mizuna & Chive Salad, Miso Gremolata (v)

### DESSERT

Matcha Sticky Toffee Pudding

-or-

Chocolate Mousse

**HK\$888** per person. Plus 10% service charge

Add **HK\$228** per person for a 3-hour of free-flow beer, soft drinks, fresh orange and apple juices, still, and sparkling water. Plus 10% service charge.

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## WESTERN 5-COURSE MENU

Each table starts with an Artisan breadbasket and a Butter Board

With a choice of:

Smoked Salmon Rillettes

-or-

Charred & Whipped Eggplant (v)

### APPERTIZER

Melon and Jamon Iberico

-or-

Wagyu Carpaccio, Pickled Shallot, Crispy shallot, Toasted Sesame Crisp

-or-

Pea Shoots & Charred Carrot with Green Goddess Dressing (v)

### ENTRÉE

Truffle Roast Chicken, Butter Asparagus, Hand Torn Sourdough, Beurre Monte

-or-

Halibut en papillote, Snow Peas, Cinderella Pumpkin, Charred Lemon

-or-

Dijon Roast Duroc Pork Loin, Roasted Napa Cabbage, Green Apple Espuma

-or-

Roasted Cauliflower Steak, Black Truffle Whip, Mizuna & Chive Salad, Miso Gremolata (v)

### DESSERT

Matcha Sticky Toffee Pudding with Whipped Vanilla Bean Anglaise

-or-

Chocolate Mousse with honey Glazed Pecans

-or-

Green Mango Crumble with koji Caramel (v)

### Soup

Truffle & Sunchoke (v)

-or-

Beef Brisket Consume

**HK\$1,288** per person. Plus 10% service charge

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## WESTERN 6-COURSE MENU

Each table starts with an Artisan bread basket and a Butter Board

With a choice of:

Whipped Cashew Cheese, Mix nuts, Fresh Figs (v)

-or-

Terrine de Foie Gras

-or-

Baked Camembert with Lama Island Honey

### COLD APPETIZER

Belon Oysters with Mignonette

-or-

Wagyu Tartare with Marrow Confit Duck Egg yolk

-or-

Zucchini & Smoked Olive Panzanella with "Martini" Vinaigrette (v)

### HOT APPETIZER

Duck Confit Croquette with Roast Garlic Emulsion

-or-

Saffron Crab Cake with Whipped Bearnaise

-or-

Pumpkin Ravioli with Calabrian Chili Conserva (v)

### SOUP

Truffle & Sunchoke (v)

-or-

Beef Brisket Consume

### ENTRÉE

Chilean Black Cod baked with Roasted Garlic Miso served over Garden Vegetable Hash

-or-

Overnight Roast Prime Rib, Potato Puree, Haricot Vert, Black Truffle Demiglace.

-or-

"Dino-nuggets" topped with Sustainable Beluga Caviar and Black Truffle Whipped Potato.

-or-

Chantrelle Mushroom Risotto with Snow Peas, Edamame, and Shaved Cashew Cheese (v)

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DESSERT

Champagne Gelee with Fresh Berry Compote and Hand-Torn Wedding Cake

-or-

Sake Poached Pear with Coconut Chantilly (v)

-or-

Chocolate Pave with Hazelnut Lace and Espresso Air

**HK\$1,888** per person. Plus 10% service charge

Add **HK\$228** per person for a 3-hour of free-flow beer, soft drinks, fresh orange and apple juices, still, and sparkling water. Plus 10% service charge.