



## 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 \$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 \$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)

### 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 \$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)

(壕皇南非三頭鮑魚、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

### 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.

