

「鍋」心滋味，盡在朗廷

Sizzle!
Sip, Sip
and
Share

你知道嗎？

火鍋起源於蒙古，古時的游牧部落會在明火上將肉類煮在沸騰的湯裡。這種烹調方法深受亞洲歡迎，各地加入了自己獨特的食材和風味，並演變成不同具有特色的火鍋。

隨著時代的變遷，火鍋再不只是簡單一餐飯，而是成為親朋好友共聚的活動。它體現了人與人之間的溫情、聯繫以及共享生活的樂趣。

Did you know?

Hot pot originated in ancient Mongolia, where nomadic tribes cooked meat in boiling broth over an open flame. This communal style of cooking quickly gained popularity, spreading across Asia and evolving into numerous regional variations, each adding its own unique ingredients and flavours.

As the centuries passed, hot pot evolved from a simple meal into a social event that brings family and friends together. It embodies warmth, connection, and the joy of savouring life together.

港式火鍋自助餐 *Hong Kong style hot pot buffet*

598 / 349* / 免費 Free^
成人推廣價 / 長者價 / 兒童價
Promotion Price per Adult / Elderly / Child

498*
早鳥價
Early Bird Price

698
原價
Original Price

另加一服務費 A 10% service charge will be added to your bill
湯底限一人一鍋，如需加單會產生額外費用 Limited to one pot per person, extra fee will apply for additional order

* 適用於65歲或以上長者 Apply to elderly aged 65 or above

^ 適用於11歲或以下兒童（不含火鍋湯底及海鮮拼盤） Apply to child aged 11 or below (exclude soup base and seafood platter)

* 購買早鳥價的賓客需在晚上七時前離座 For early bird bookings guests are required to return the table before 7:00pm

請注意! 火鍋爐非常燙，請讓我們的專業團隊來處理 Caution! The pot is very hot, please avoid touching and allow our professional team to handle

秘製自選湯底 *Homemade soup base*



四川麻辣 Sichuan Mala



有機豆漿 Organic Soy Milk



潮汕沙嗲 Chaoshan Satay



苦瓜黃豆 Bitter Melon & Soy Bean



濃郁蕃茄 Tomato



昆布味噌 Konbu Miso Soup



滋補藥材 Nourishing Herbal

+38



雲南野菌 Yunnan Wild Mushroom

+38



椰子雞 Coconut & Chicken

+58



泰式冬陰功 Tom Yum Goong

+58



花膠雞 Fish Maw & Chicken

+88



蟲草菇竹絲雞 Cordyceps & Silkie Chicken

+88

海鮮拼盤 *Seafood platter*



鮑魚 Abalone

蠔子皇 Razor Clam

蠔 Oyster

魚片 Market Fish Fillet

扇貝 Scallop

貴妃蚌 Short Necked Clam

海蝦 Shrimp

追加半隻龍蝦 Add Lobster 1/2 pc **+98**

食物或會因應季節變化及供應而改變。為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡

All menu items are subject to change according to seasonality and availability

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern

追加高級食材 *Supplementary*



肉類 MEAT

A4 日本和牛肉 A4 Japanese Wagyu Beef	100g	268
手切澳洲M5和牛上腦心 Australian M5 Wagyu Beef Chuck Roll	100g	138
手切澳洲和牛腹肉心 Australian Wagyu Beef Flap Meat	100g	118
日本豬肉眼 Japanese Pork Loin	100g	88
黑毛豬腩肉 Ibérico Pork Belly	100g	88
黑毛豬梅肉 Ibérico Pork Collar	100g	88

海鮮類 SEAFOOD

加拿大象拔蚌 Canadian Geoduck *		時價 Market Price
本地鮮活龍蝦 Local Live Lobster *		時價 Market Price
東星斑 Leopard Coral Garouper *		時價 Market Price
扇貝 Scallop	2件pieces	168
蜆子皇 Razor Clam	2件pieces	118
貴妃蚌 Short Necked Clam	2件pieces	68
鮑魚 Abalone	2件pieces	68
蠔 Oyster	2件pieces	88
海蝦 Shrimp	6件pieces	58

火鍋食材 *Hot pot ingredients*

自助餐區提供超過60種每日新鮮備製的火鍋食材
Over 60 daily freshly prepared hot pot ingredients available at the buffet counter

甜品 *Sweets*

甜點區提供由香港朗廷酒店糕餅總廚黎達成精心設計的甜點和莫凡彼雪糕
Do not miss the masterfully curated sweet treats by Pastry Chef Tin Lai
and Mövenpick ice-creams at the dessert corner

飲料 *Beverage*

飲品區及自助冰箱提供30多種含酒精和非酒精飲品
Over 30 alcoholic and non-alcoholic beverages available
in the self-serve beverage station and display cabinets

立即預訂 **BOOK NOW >**