



KING PARROT GROUP

景樂集團

Wedding Party

INVITING YOU TO CELEBRATE
YOUR BIG DAY WITH US



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Since 1992, King Parrot Group has been delivering exceptional dining experiences and finest culinary feast to our guests. For over 28 years, we are expertized in serving quality international cuisines and creating gastronomic delights for every special occasions and events. Our team is ready to plan your private engagement party dinner, pre-wedding cocktail party or a more intimate wedding celebration. We offer both the warmest yet modern venues and the most savory menus with our fine chefs. Contact us today to plan your most unforgettable day!





Tong's

📍 1 Tong Yan San Tsuen Road, Ping Shan, Yuen Long

☎ 3521 0144



CAPACITY

Outdoor | 30pax

Indoor | 200pax

HOURS

Monday to Thursday
12pm-12am

Friday
12pm-1am

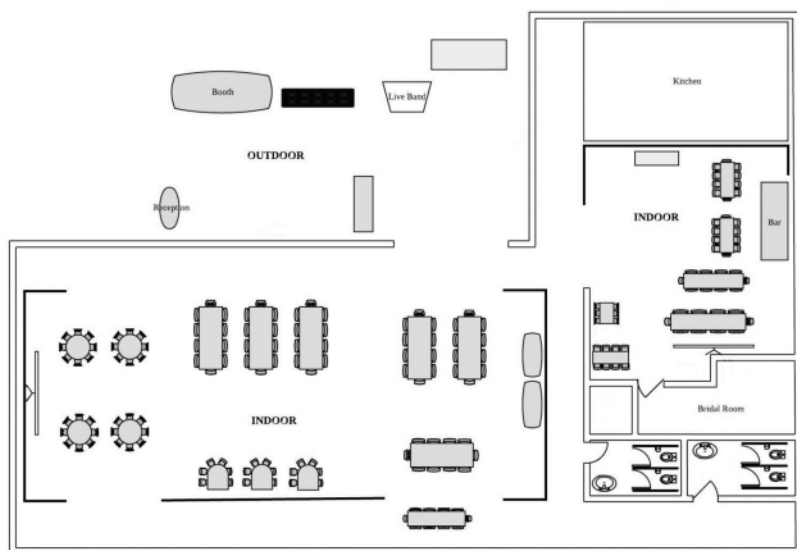
Saturday
11am-1am

Sunday
11am-12am

MINIMUM SPEND

Monday to Friday:
Lunch HK\$50,000 plus 10%
Dinner HK\$80,000 plus 10%

Saturday & Sunday:
Lunch HK\$80,000 plus 10%
Dinner HK\$100,000 plus 10%





Set Lunch Menu

APPETIZER

Shellfish Ceviche

*Canadian Sea Whelk, Hokkaido Scallops,
New Zealand Blue Mussel, Chili, Citrus Juice*



SOUP

Organic Tomato Soup

Roma Tomato, Cherry Tomato, Basil Oil, Croutons, Cream



MAIN COURSE (SELECT ONE)

Pan-seared Atlantic Aegean Sea Bream Fillet

Roast Cauliflower, Pumpkin Seed, Ponzu Butter

Orange Barbeque German Pork Loin Ribs

French Fries, Jalapeno



DESSERT

Crème Brulee

HK\$350 plus 10% per person



Set Dinner Menu

1ST COURSE

Hokkaido Scallop Tartare
*Smoked Scotland Salmon, Mache Lettuce,
Oyster Jelly, Artichoke Puree*



2ND COURSE

Creamy Lobster Bisque
Lobster Meat, Brandy, Fresh Cream



3RD COURSE

Pan-seared Atlantic Red Mullet Fillet
Saffron, Quinoa, Curry Oil, White Lemon Puree



4TH COURSE (SELECT ONE)

Charcoal Grilled U.S. Cabernet Braised Short Ribs
Crunchy Polenta, Seasonal Vegetable, Café de Paris Butter

Roasted French Spring Chicken
Honey, Pommery, Chicken Jus



5TH COURSE

Red Bean Mousse Cake
Coconut Parfait, Hazelnut, Honey Comb

HK\$780 plus 10% per person

Buffet Menu



SEAFOOD ON ICE

Hokkaido Scallop | Fresh Sea Prawn | New Zealand Blue Mussels
(add HK\$80 per person for Snow Crab Leg or Canadian Lobster Tail)

CHARCUTERIE PLATTER

Parma Ham, Salami, Chorizo | Smoked Salmon

CHEESE PLATTER

Camembert, Brie Ermitage, Gruyere, Parmesan

SALAD

International Mesclun Salad

Red Chicory, Butter Lettuce, Frisee, Radiaccio, Romaine and Lola Rosa.

Organic Vegetables

Arugula, Carrot, Cucumber, Cherry Tomato, Radish and Celery

Roma Tomato Salad

Mozzarella Cheese, Fresh Basil, Balsamico Pearl

Organic Potatoes Salad

Iberico Ham, Crispy Quinoa, Black Raisin

Japanese Octopus Salad

Green Apple, Fuji Apple, Dragon-fruit, Strawberry, Mango

Thai Seafood Salad

Pomelo, Cherry Tomato, Lime Dressing, Cashew Nut

AHI Tuna Fish Salad

White & Black Sesame, Honey Bean, Fennel, Sesame Dressing

Black Truffle Egg Salad with Sea Prawn

Baby Corn, Ratche, Cucumber, Mango, Black Truffle Paste



SOUP

Cream of Forest Mushroom
Laugen Chips, Parmesan Cheese

Bread Basket
Soft Bread, Focaccia

HOT MAIN

Roast Whole Suckling Pig
Hoisin Sauce, Golden Pineapple Salsa

Grilled Aegean Sea Bream Fillet
Pesto, Pomegranate, Garlic Chips

Poached Free Range Chicken
Scallions Oil, Thai Chilli Sauce

Baked Japanese Half Shell Scallop
Truffle Paste, Cream, Cheddar Cheese

Seasonal Vegetables with Almond Butter

PASTA & RICE

Classic Carbonara
Penne, Onion, Pancetta, Parmesan

Tong's Road House Fried Rice
Char Siu, Zucchini, Green Onion, Mango

PIZZA

Rustic Margherita
Tomato, Mozzarella, Oregano

CARVING

Top Choice Roast Rib Eye of Beef
Beef Jus, Béarnaise Sauce, Pommery Sauce, Black Sauce

Roast Lamb Rack *(add HK\$30 per person)*

DESSERT

Apple Crumble

Crème Brûlée

Panna Cotta

White & Black Chocolate Fountain with Marshmallow

Ice Cream Station

Seasonal Fresh Fruit Platter

Freshly Brewed Coffee or Tea

RICH YOUR BUFFET SELECTION:

Tempura Counter(*Shrimp, Yam, Eggplant, Okra*) add HK\$30 each person

Fresh Oyster add HK\$42 each piece

Charcoal Grill Action Trolley add HK\$100 each person

Grill Canadian Lobster Tail add HK\$120 each piece

Weekday HK\$550 plus 10% per person
Weekend & Holiday HK\$650 plus 10% per person





Canapés Menu

HK\$250 plus 10% per person

Please choose 8 items from the following menu
(Cold, Hot and Sweet Canapés).

Approximately 8 canapés are served per person.

Extra charges for additional canapés
(add HK\$30 per person per item)

COLD CANAPÉS

Mozzarella, Cherry Tomato and Avocado Salad with Basil 🍃

Octopus Galician Style Skewer *(additional HK\$10 per person)*

Dried Fruit and Brie Cheese Skewer

Foie Gras Mousse and Crispy Raspberry on Toast
(additional HK\$10 per person)

Salmon Caviar on Blinis with Sour Cream

Black Forest Ham on Beer Sticks

Crab Meat and Asparagus Toast

Scallop Tartare on Mini Cucumber

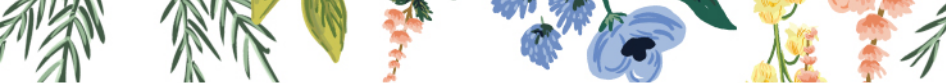
Roast Beef Roll with Parmesan Mousse on Celeriac

Anchovy Cherry Tomato Flat Bread

Tomato with Salad Plums Jelly

Buffalo Mozzarella Panna Cotta with Yuzu Tapioca





HOT CANAPÉS

- Mini Lorraine Quiche
- Lobster Cheese Tart *(additional HK\$10 per person)*
- Mini Lobster Souffle *(additional HK\$10 per person)*
- Mini Beef and Brie Cheese Burger
- Mini Impossible Burger ♡
- Warm Mushroom and Cream Cheese on Toast ♡
- Feta and Caramelized Onion on Toast ♡
- Spanish Omelette Cube ♡
- Minced Beef and Crispy Cheese in Puff Pastry
- German Sausage Pastry Roll
- Spinach and Cheese in Filo Pastry Cup ♡
- Cauliflower Croquette
- Iberico Chorizo Croquette
- Crispy Egg Yolk with Anchovy
- Cuttlefish Ink with Potato Foam
- Crab Meat Filo Tart
- Crispy Pork Skin with Honey Beans
- Foie Gras, Pineapple Sandwich *(additional HK\$10 per person)*
- Mini Pork and Chicken Satay with Peanut Sauce
- Mini Crispy Prawn Cake Sweet and Sour Mayo
- Mini Sugar Cane Shrimps
- Sweet Corn Polenta
- Sweet Corn Pudding
- Thai Chicken Salad in Filo Pastry Cup
- Thai Beef Salad Tacos *(additional HK\$10 per person)*
- Spicy Grilled Pork Neck on Cucumber
- Smoked Salmon with Coconut Cream on Toast
- Sous Vide Egg Yolk with Carbonara Mousse
- Crispy Pork Skin with Kimchi
- Pan Seared Quail Leg with Pancetta
- Crispy Tapioca Chips with Honey Bean and Dried Tomato

SWEET CANAPÉS

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|--------------------------------|------------------|
| Themed Wedding Vanilla Cupcake | Fancy Meringue |
| Mini Donut with Sprinkles | Mango Mousse Cup |
| Cookies with Chocolate Chips | Lemon Madelines |
| Raspberry Cake Roll | Cream Puff |
| Assorted Macaroon | Assorted Candy |
| Mini Mixed Berry Fruit Tart | Marshmallow |
| Churros with Chocolate Sauce | |



Drink Packages

Prices are quoted per person

All prices are subject to 10% service charge

FREE FLOW NON-ALCOHOLIC PACKAGE

Free Flow of Soft Drinks, Fresh Juices, Coffee & Tea

HK\$120 / 2 hours | HK\$50 for each extra hour



FREE FLOW STANDARD ALCOHOLIC PACKAGE

Free Flow of House Red & White Wines, Beer, Soft Drinks and Fresh Juices

Red Wine - Shiraz, Red Bridge, South Australia

White Wine - Chardonnay, Red Bridge, South Australia

HK\$250 / 2 hours | HK\$100 for each extra hour

* additional HK\$80 per guest for House Spirits



FREE FLOW PREMIUM ALCOHOLIC PACKAGE

Free flow of Red & White Wines, Sparkling Wine,
House Spirits, Beer, Soft Drinks and Fresh Juices

*Red Wine - Chateau Liversan or Thierry & Pascale Matrot,
Bourgogne Pinot Noir*

*White Wine - Domaine Guy Amiot Bourgogne Blanc or
Mount Riley Sauvignon Blanc*

Sparkling Wine - Loredan Gasparini Prosecco Brut Superiore N.V.

HK\$420/ 2 hours | HK\$200 for each extra hour



