

A roasted duck with a golden-brown, glossy skin is presented on a large, oval metal platter. The duck is positioned diagonally across the frame. In the upper left corner, several whole star anise and two cinnamon sticks are arranged on the white background. A red square logo with the white Chinese character '劉' (Liu) is centered over the duck's head.

劉

宴會菜單
BANQUET MENU



劉

我的承諾
My PROMISE

My greatest wish is that every guest leaves satisfied. If you're still hungry after enjoying any of my banquets, please let us know—we'll be delighted to begin again from the very first course.

若享用完任何一款宴席後仍未盡興，歡迎您由第一道菜重新再享用一次！

— Mr. Lau

LAU'S



THE ART OF SHARING

In keeping with the Cantonese tradition, each banquet is served family style, inviting everyone at the table to share in every dish.

秉承 菜傳統，每款宴席均以圓桌共享方式奉上，讓每位賓客一同分享每一道佳

BANQUETS

標 宴
Nº. 1 CLASSIC

派對宴會
Nº. 2 SIGNATURE PARTY

慶祝宴會
Nº. 3 DELUXE CELEBRATION

素食宴
Nº. 4 GOURMET VEGETARIAN

旺角宴
Nº. 5 MONG KOK

劉家宴
Nº. 6 HONG KONG

劉家宴
Nº. 7 LUXURY BANQUET

海鮮宴
Nº. 8 KOWLOON SEAFOOD BANQUET

PRIVATE DINING

標宴 NO. 1 CLASSIC BANQUET

30.00 per person (min. 2)

NIBBLE

VIETNAMESE PRAWN CRACKERS_F

served with an assortment of dipping sauces

SOUP

Choice of:

CHICKEN + CREAM OF CORN SOUP_{GF}

HOT + SOUR SOUP_{F S}

STARTER

GRANDADS BBQ RIBS

CRISPY DIM SUM PLATTER_F

vegetable spring rolls, crispy wontons, prawns à la toast,
curry samosas and crispy seaweed

CRISPY GAMBLERS DUCK

served with pancakes or sexy bao buns, hoi sin sauce and all the trimmings
+£5 extra per person

MAIN COURSE

SIZZLING FILLET STEAK À LA BLACK BEAN_S

SWEET + SOUR POULET_{GF}

CRISPY SHREDDED BEEF KUNG-PO_{GF}

ACCOMPANIMENTS

YOUNG LAU RICE_F

spring onion, prawn, char siu, chicken

SEASONAL CHINESE GREEN

with garlic_{GF V}





派對宴會

NO. 2 SIGNATURE PARTY BANQUET

35.00 per person (min. 4)

NIBBLE

VIETNAMESE PRAWN CRACKERS_F

served with an assortment of dipping sauces

SOUP

Choice of:

CHICKEN + CREAM OF CORN SOUP_{GF}

HOT + SOUR SOUP_{F S}

STARTER

SALT & PEPPER PLATTER_F

chicken chunks, pork chunks, tiger king prawns,
pork ribs, chicken wings, crispy seaweed

CRISPY GAMBLERS DUCK

served with pancakes or sexy bao buns, hoi sin sauce and all the trimmings
+£5 extra per person

MAIN COURSE

SIZZLING FILLET STEAK CANTONESE_{GF}

KING PRAWNS CURRY_{S F}

SWEET & SOUR POULET_{GF}

CHAR SIU CHILLI & GARLIC_{GF S}

for 5 or more add an additional dish per person

MONKFISH GINGER SPRING ONION_{S F}

CHICKEN CASHEW_N

FIRECRACKER BEEF_{GF S}

ACCOMPANIMENTS

YOUNG LAU RICE_F

spring onion, prawn, char siu, chicken

SEASONAL CHINESE GREEN_{GF V}

with garlic

慶祝宴會

NO. 3 DELUXE CELEBRATION BANQUET

40.00 per person (min. 4)

NIBBLE

VIETNAMESE PRAWN CRACKERS_F

served with an assortment of dipping sauces

SOUP

Choice of:

CHICKEN + CREAM OF CORN SOUP_{GF}

HOT + SOUR SOUP_{F S}

STARTER

HONG KONG PLATTER_{FN}

chicken satay skewers, cantonese steak skewers, honey mr. lau ribs, crispy salt + black pepper calamari, crispy seaweed

FOLLOWED BY

CRISPY GAMBLERS DUCK

served with pancakes or sexy bao buns hoi sin sauce and all the trimmings

MAIN COURSE

KING PRAWNS CHILLI + GARLIC_{GF F S}

FIRECRACKER BEEF_{GF S}

LUCKEE NO. 3 SWEET + SOUR_{GF F}

SIZZLING FILLET STEAK CANTONESE_{GF}

for 5 or more add an additional dish per person

CHAR SIU A LA BLACK BEAN_S

CHICKEN THAI GREEN CURRY_{GF S}

ACCOMPANIMENTS

YOUNG LAU RICE_F

spring onion, prawn, char siu, chicken

SEASONAL CHINESE GREEN_{GF V}

with garlic





素食宴

No. 4 GOURMET VEGETARIAN BANQUET

25.00 per person (min. 2)

NIBBLE

EDAMAME BEANS ^{v GF}

with maldon smoked sea salt

SOUP

choice of:

CREAM OF CORN SOUP ^{GF}

HOT + SOUR SOUP ^s

STARTER

CRISPY DIM SUM PLATTER

vegetable spring rolls, curry samosas,
tofu chunks and crispy seaweed

VEGETABLE LETTUCE WRAPS

served with crunchy iceberg lettuce wraps, hoi sin sauce and all the trimmings
+£5 extra per person

MAIN COURSE

MAPO TOFU CLAY POT ^s

SALT + PEPPER AUBERGINE ^{GF}

for 3 or more add an additional dish per person

MIXED VEGETABLE A LA BLACKBEAN

SIZZLING TOFU KUNG PO ^s

MIXED VEGETABLE SATAY ⁿ

ACCOMPANIMENTS

STEAMED FRAGRANT RICE

SEASONAL CHINESE GREEN ^{GF V}

with garlic



MR. LI

劉

逾百五十年美食傳承

OVER 150 YEARS OF CULINARY HERITAGE
THE LAU BROTHERS BRING GENERATIONS OF
EXPERIENCE, PASSION, AND DEDICATION TO
EVERY DISH

The Lau Brothers

旺角宴

NO. 5 MONG KOK BANQUET

45.00 per person (min. 4)

SOUP

SOUP OF THE DAY

STEAMED SCALLOPS

served on the shell with chilli, spring onion, garlic & vermicelli noodles
+£5 extra per person

STARTER

LOBSTER LOBSTER LOBSTER

choice of:

Ginger Spring Onion & E-Fu Noodles or Salt & Pepper

MAIN COURSE

choose 1 dish per person

SALT & PEPPER CALAMARI

SIZZLING AU LAM HOT WOK

EGG TOFU WITH ENOKI MUSHROOMS AND BROCCOLI

AUBERGINE SALTY FISH HOT WOK

SIZZLING KOREAN BLACK PEPPER SHORTRIBS

SWEET & SOUR PORK

CANTONESE PORK CHOPS

DANNY'S BEEF SATAY

ACCOMPANIMENTS

YOUNG LAU RICE

spring onion, prawn, char siu, chicken

SEASONAL CHINESE GREEN GFV

with garlic





劉家宴

NO. 6 HONG KONG BANQUET

50.00 per person (min. 4)

STARTER

STEAMED SCALLOPS

glass noodles, chilli & soy

FOLLOWED BY

LOBSTER LOBSTER LOBSTER

choice of:

Ginger Spring Onion & E-Fu Noodles or Salt & Pepper

AND THEN

CRISPY GAMBLERS DUCK

with pancakes or bao buns, hoi sin sauce, shredded scallions + julienne cucumber

MAIN COURSE

choose 1 dish per person

STEAMED SEABASS GINGER SPRING ONION

SWEET & SOUR PORK

AUBERGINE SALTY FISH HOT WOK

SIZZLING XO KING PRAWNS

EGG TOFU WITH ENOKI MUSHROOMS AND BROCCOLI

SIZZLING AU LAM HOT WOK

CANTONESE PORK CHOPS

DANNY'S BEEF SATAY

ACCOMPANIMENTS

YOUNG LAU RICE

spring onion, prawn, char siu, chicken

SEASONAL CHINESE GREEN GF V

with garlic

劉家宴

NO. 7 LUXURY BANQUET

85.00 per person (min. 4)

NIBBLE

VIETNAMESE PRAWN CRACKERS
served with an assortment of dipping sauces

SOUP

choice of:

CHICKEN + CREAM OF CORN SOUP GF

HOT + SOUR SOUP FS

STARTER

CRISPY DIM SUM PLATTER
vegetable spring rolls, curry samosas,
tofu chunks and crispy seaweed

SALT & PEPPER PLATTER F
chicken chunks, pork chunks, tiger king prawns,
pork ribs, chicken wings, crispy seaweed

AND THEN

CRISPY GAMBLERS DUCK
with pancakes or bao buns, hoi sin sauce, shredded scallions + julienne cucumber

MAIN COURSE

SIZZLING FILLET BLACK PEPPER
LUCKY 'NO. 3' SWEET + SOUR GF F
FIRECRACKER BEEF GF S
SIZZLING KUNG PO KING PRAWNS S F
for 5 or more add an extra dish per person

CONFUSED LOBSTER SALT & PEPPER
PLUMP DUCK
DANNY'S CHICKEN SATAY

ACCOMPANIMENTS

YOUNG LAU RICE F
spring onion, prawn, char siu, chicken
SEASONAL CHINESE GREEN GF V
with garlic





海鮮宴

NO. 8 KOWLOON SEAFOOD BANQUET

95.00 per person (min. 4)

NIBBLE

VIETNAMESE PRAWN CRACKERS_F

served with an assortment of dipping sauces

SOUP

Choice of:

CHICKEN + CREAM OF CORN SOUP_{GF}

HOT + SOUR SOUP_{F S}

FOLLOWED BY

STEAMED SEAFOOD DIM SUM PLATTER

STARTERS

STEAMED SCALLOPS

AND THEN

LOBSTER LOBSTER LOBSTER

choice of:

Ginger Spring Onion with E-Fu Noodles or Salt & Pepper

MAIN COURSE

SIZZLING KING PRAWNS KUNG PO

THAI MONKFISH CURRY

MUSSELS CHILLI & GARLIC SAUCE_F

STEAMED WHOLE SEABASS GINGER SPRING ONION

for 5 or more add an extra dish per person

FRUITI DI MARE

CHEEKY COD SWEET & SOUR

ACCOMPANIMENTS

KOWLOON TRIO SAUTÉED EGG RICE_F

spring onion, prawn, scallop, calamari

SEASONAL CHINESE GREEN_{GF V}

garlic sauce



"Experience the finest of Mr. Lau's cuisine and exceptional service in an intimate and exclusive setting. We invite you to discover our Private Dining Room, where every occasion is elevated with personalised attention and unforgettable dining."

- Mr. Lau

BANQUET MENU

TERMS & CONDITIONS



“The finest meals are never measured by the number of dishes on the table, but by the memories shared around it.”

— Mr. Lau

- In keeping with Cantonese tradition, our banquets are presented family-style for the enjoyment of the entire table. Minimum guest numbers are specified within each banquet selection.
- Every banquet is created to be enjoyed together. Should one guest develop an unexpected fondness for the lobster—or any other favourite dish—we trust the rest of the table will settle the matter amicably.
- We are pleased to accommodate dietary requirements and allergies wherever possible. Kindly advise us at the time of booking.
- Certain dishes and ingredients are subject to seasonal availability. Where necessary, we reserve the right to substitute items of equal quality and value.
- We are pleased to accommodate requests to substitute dishes wherever possible. Substitutions are subject to availability and must be of comparable value to the original dish. Any upgrade in value may incur an additional charge.
- Banquet prices are quoted per person unless otherwise stated.
- An additional charge applies should individual lobsters be prepared using different cooking methods.
- A deposit may be required to confirm larger party reservations.
- Final guest numbers and menu selections should be confirmed no later than 72 hours prior to your event.
- All prices include VAT where applicable.
- Management reserves the right to amend menus, pricing and availability without prior notice.



劉

正宗的北京菜
AUTHENTIC PEKING CUISINE

highly addictive!