



HSBC  滙豐

滙豐信用卡持卡人最紅優惠

指定宴席菜單(12位)

優惠價

港幣 **6,988** 元

一般零售價：港幣7,988元

聘珍聚五福(拼盤)

鮮果伴蟹柑

游龍戲碧玉

蟹皇扒翡翠

虎掌菌螺頭燉雞湯

日本三陸熟成鮑魚伴花菇

清蒸海星斑

脆皮龍崗雞

鮑汁福建炒飯

合時甜品

精選美點

鮮果拼盤

獲贈法國紅/白餐酒乙瓶

2017年1月16日至3月31日

日本三陸熟成鮑魚由日本直送及只於聘珍樓獨家發售。每檯(12位)每次惠顧只可使用優惠乙次。每加1位須另收港幣660元。敬請於最少1天前訂座。優惠不適用於2017年1月20日至2月12日、5月6、7、12至14日、6月10、11、16至18日、9月29日至10月5日、12月15至22日。優惠須受有關條款及細則約束。詳情請向有關商戶查詢或瀏覽www.hsbc.com.hk/creditcard。

由香港上海滙豐銀行有限公司刊發 Issued by The Hongkong and Shanghai Banking Corporation Limited



Red Hot Offers for HSBC Credit Cardholders

Designated celebratory menu (12 diners)

Special price:

HK\$ **6,988**

Usual retail price: HK\$7,988

Heichinrou (five-starters)

Deep-fried crab claw with fresh fruit salad

Sautéed scallop with prawn and vegetable

Sautéed vegetable with fresh crab meat and crab roe

Double-boiled chicken soup with sea conch and mushroom

Japanese Sanriku abalone with black mushroom

Steamed spotted groupa

Deep-fried crispy "Heichinrou" chicken

Fried rice with diced pork and dried conpoy

Daily dessert

Chinese petits fours

Fresh fruit platter

A complimentary bottle of French red or white wine

16 Jan - 31 Mar 2017

Japanese Sanriku abalone is directly import from Japan and exclusively sold at Heichinrou only. The offer can only be used once per table (12 diners) per visit. The extra diner will be charged at HK\$660 per head. At least 1-day reservation is required. The offer is not applicable from 20 January to 12 February, 6, 7, 12 to 14 May, 10, 11, 16 to 18 June, 29 September to 5 October, 15 to 22 December 2017. Terms and conditions apply. Please contact the merchant(s) or visit www.hsbc.com.hk/creditcard for details.

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