



帝苑酒店四十三周年誌慶菜譜

The Royal Garden 43rd Anniversary Celebration Menu

醉人蟹后

牛油果蟹肉沙律，酒釀蛋白蟹鉗，蟹粉銀絲卷
Avocado Salad with Crab Meat, Crab Claw with Scrambled Egg Whites in Wine Dressing
And Crispy Roll topped with Crab Roe

文思豆腐羹配芝麻薄餅

(香港旅發局 [美食之最大賞]-金獎名菜)
Shredded Bean Curd Soup with Pan-fried Spring Onion Cake
(Hong Kong Tourism Board's "Best of the Best Culinary Awards"- Gold with Distinction Award)

珊瑚海斑球

Steamed Garoupa Fillet with Assorted Fungus, Broccoli and Egg Whites

黑醋燒牛尾

Roasted Ox-tail with Black Vinegar

松子仁杞子欖菜椰菜花

Fried Cauliflower with Pine Nuts, Wolfberries, Egg and Preserved Olive Vegetables

雞絲手擀麵

Homemade Noodles with Shredded Chicken in Soup

流沙金球

Deep-fried Sesame Dumplings filled with Salted Egg Yolk

柚子杞子糕

Chilled Wolfberry and Pomelo Puddings

港幣HK\$1,981 for 2 persons (兩位用)

加一服務費。

The price is subject to 10% service charge.

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift card.