



**帝苑酒店四十三周年誌慶菜譜**  
**The Royal Garden 43<sup>rd</sup> Anniversary Celebration Menu**

帝苑軒小碟

蜜汁叉燒皇 蔥油海蜇

Barbecued pork with honey  
Jelly fish tossed with scallion oil

花膠燉菜膽北菇湯

Double-boiled fish maw soup with black mushroom

蠔皇扣原隻六頭鮑魚配鵝掌

Braised abalone with goose webs in oyster sauce

黃耳鮮淮山碧綠炒斑球

Stir-fried sliced garoupa with yellow fungus, Chinese yam and vegetable

上湯焗開邊本地龍蝦配稻庭烏冬(每位半隻)

Braised lobster with Inaniwa udon in supreme soup

燕窩雙皮奶

Steamed milk custard with bird's nest

柚子杞子凍糕 合桃酥

Chilled yuzu and wolfberries pudding  
Walnut cookies

**港幣HK\$1,981 for 2 persons (兩位用)**

**另加港幣\$268配獺祭有氣濁酒45純米大吟釀(360ml) 1枝**  
**Enjoy a bottle of Dassai Sparkling 45 Junmai Daiginjo (360ml) at HK\$268**

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.