



## The Royal Garden 43<sup>rd</sup> Anniversary Celebration Menu

### Salad | 沙律

Musk Tomato Salad with Pomelo Dressing  
溫室番茄沙律配柚子沙律汁

### Appetizer | 前菜

Sliced Egg Roll | Sliced Duck Breast | Dried Baby Smelt Fish with Walnut  
伊達卷 | 鴨胸 | 小女子魚乾伴合桃

### Tempura | 天婦羅

Live Shrimps | Baby Corn | Asparagus | Maitake Mushroom  
本地活蝦 | 小粟米 | 蘆筍 | 舞茸

### Teppanyaki | 鐵板燒

Alaskan King Crab Leg with Homemade Butter Sauce  
U.S. Creek Stone Farms Black Angus Sliced Beef with Garlic and Spring Onion  
阿拉斯加皇帝蟹腳配自家制牛油汁  
美國溪石農場安格斯牛肉薄燒

### Rice Set | 食事

Tempura Shrimp and Vegetable Cake with Rice or Inaniwa Udon ( Hot or cold )  
天婦羅雜菜蝦餅飯 或 稻庭烏冬 (熱 或 冷)

### Dessert | 甜品

Homemade Bracken-starch Cake  
自家製蕨餅

**港幣 HK1,981 ( For Two Persons | 二人前 )**

**HK\$43 per glass of Kyoho Grapes Ade with Soda Water**

**港幣\$43 享用巨峰提子特飲**

All prices are subject to 10% service charge.

以上價目另加一服務費。

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

如閣下對任何食物產生敏感 | 請直接與本餐廳職員聯絡。

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

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。