



## Four-Hands Dinner: The Royal Garden 44<sup>th</sup> Birthday Celebration Chef Ho and Chef Do Linh 17<sup>th</sup> October 2025

冰鎮鮑魚配越式香辣涼瓜沙律

Chilled Abalone with Spicy Bitter Melon Salad

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燉原隻椰皇花膠螺頭雞湯

Doubled-boiled Chicken Soup with Fish Maw, Sea Whelk in Whole Coconut

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香辣椰香海中蝦東星斑球

Fresh Sea Prawn and Spotted Garoupa with Spicy Coconut Sauce

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荔蓉带子配越式燒鹌鶉

Deep-fried Taro stuffed with Scallop served with Vietnamese Roasted Quail

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陳皮牛肋骨配越式青芒果沙律

Braised Beef Rib with Aged Tangerine Peel and Vietnamese Green Mango Salad

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迷你燕窩蛋撻、越南柚子皮綠豆椰子肉糖水

Fresh Baked Mini Egg Tart with Bird's Nest

Vietnamese Sweetened Mung Bean Soup with Pomelo Peel and Coconut

## 每位港幣\$944 per person