

東來順

DONG LAI SHUN



四季菊
SHIKIGIKU
KOWLOON

四手聯乘

2026年4月29日

公魚南蠻漬 櫻花蝦豆板酥 椒油雞縱菌
辣酒煮花螺 香辣螢光魷魚 炸日本白蝦

Smelt Fish Nanban-zuke, Sakura Shrimp Bean Pastry,
Chicken Mushroom marinated with Chili Oil,
Poached Sea Whelk in Spicy Wine Sauce
Spicy Firefly Squid and Deep-fried Japanese White Shrimps

黃湯配德國黑森林白蘆筍及昆布愛女魚

German Black Forest White Asparagus and Ainame with Kelp in Carrot Soup

花膠紫蘇天婦羅配龍蝦汁

Fish Maw and Shiso Tempura with Lobster Sauce

慢煮 48 小時美國牛肋骨配海膽醬

48-hour Slow-cooked Beef Short Ribs with Sea Urchin Sauce

沖繩車海老釀海參配秘製日式照燒汁

Stuffed Sea Cucumber with Okinawan Kuruma Prawn in Japanese Teriyaki Sauce

黑豚鹹肉春筍蟹肉燴飯

Stewed Rice with Salted Pork, Spring Bamboo Shoots and Crab Meat

十勝紅豆高力豆沙配桂花冬瓜涼粉

Deep-fried Egg White filled with Tokachi Red Bean Paste
served with Osmanthus and Winter Melon Jelly

原價每位港幣\$1280

優惠價每位港幣\$880

另加一服務費。

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 cards.