



東來順二十二周年套餐
Dong Lai Shun 22nd Anniversary Dinner Menu

四喜烤麩 蒜泥黃瓜

Braised Wheat Gluten with Mushrooms & Bamboo Shoots, Marinated Cucumbers with Chopped Garlic

鶴湖蟹影

Wok-fried Crab Meat and Rock Lobster with Salted Egg Yolk on Rice Crackers

(香港旅發局 “美食之最大賞” - 金獎名菜)

[Hong Kong Tourism Board's "Best of the Best Culinary Awards" - Gold with Distinction Award]

Sauvignon Blanc, Semillon Chateau La Rame Blanc 2025 Bordeaux (France) (100ml)

富貴全家福

Tianjin Cabbage Soup with Fish Maw, Sliced Abalone, Shrimp Ball and Conpoy

羅漢大蝦

Pan-fried Prawn Heads with Sweet and Sour Sauce

Deep-fried Shrimp Mousse with Black Sesame

HK\$150 另加菜式: 左右逢魚

HK\$150 additional course:

Deep-fried Garoupa Fillet with Savory Crisbean, Stir-fried Garoupa Fillet with Wild Mushrooms

HK\$120 另加菜式: 內蒙古烤羊鞍

HK\$120 additional course:

Roasted Lamb Chop "Inner Mongolian" Style

合桃酥鴨

Crispy Duck Slices with Walnuts

Cabernet Sauvignon, Merlot Chateau La Rame Rouge 2022 Bordeaux (France)

豆板莧菜

Poached Vegetables with Green Peas

雲南野菌手擀麵

Braised Noodles with Yunnan Assorted Mushroom

驢打滾

Glutinous Rice Flour rolled with Red Bean Paste

HK\$68 另加 additional course:

椰皇玉露蛋白燉桃膠

HK\$68 Additional Course to Double-boiled Peach Gum with Egg Whites and Young Coconut Juice

港幣 HK\$650 per person 每位

港幣 HK\$790 per person with wine pairing 已包括配酒

(兩位起 Minimum for two persons)

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 Royal Garden gift cards.