



帝苑軒
The Royal Garden
Chinese Restaurant

鮑魚花膠海參滋味套餐
Abalone, Fish Maw and Sea Cucumber Set Menu

酒醉鮑魚配海蜇伴蒜泥白肉卷

Chilled drunken abalone
Tossed jellyfish with scallion oil
Sliced pork belly rolls with garlic sauce

鮑魚花膠海參羹

Thick soup with abalone, fish maw and sea cucumber

蝦子扣海參伴花菇時蔬

Braised sea cucumber and mushrooms with shrimp roe and vegetables

另加 Add on

每位 焗釀鮮蟹蓋 (+\$188+10%)

Baked whole crab shell filled with crab meat and onion (+\$188+10%) per person

原籠金蒜糯米蒸帶子

Steamed scallops with glutinous rice and minced garlic in bamboo basket

芝士焗中蝦配天使麵

Braised prawns in cheese with angel hair

冬瓜雪燕糖水

Winter melon and snow swallow in syrup

四位用港幣 HK\$2,588 for 4 persons
(另加每位\$650, Additional HK\$650 per person)

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

以上套餐已包括加一服務費。

Menu is including 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.