東來順
DONG LAI SHUN

東來順宮廷宴*得獎名廚施超群師傅主理*
Dong Lai Shun Imperial Banquet *Crafted by Award-Winning Master Chef Sze Chiu Kwan*

二零二六年十一月三十日(星期一)

30 November 2026 (Monday)

宮廷六小碟

玉盞酒糟醉山雞
Drunken Boneless Chicken and Yam

翡翠蒜香盤龍瓜
Marinated Cucumbers with Chopped Garlic

金桂蜜餞糯蓮藕
Glazed Lotus Roots with Osmanthus and Sticky Rice

御府紅釀煨鹿筋
Braised Deer Sinew

琥珀水晶封羊膏
Mutton Terrine

宮廷酥脆烏龍尾
Crispy Eel in Honey

金巒蟹粉映伴玉脆
Wok-fried Crab Meat and Rock Lobster with Salted Egg Yolk on Rice Crackers

金樽御熬黃湯花膠
Braised Fish Maw with Carrot and Pumpkin Soup

霸王紅釀甲魚裙邊
Braised Turtle Rim with Bamboo Shoots, Mushrooms and Bean Curd

龍袍戲水羅漢大蝦
Pan-fried Prawn Heads with Sweet and Sour Sauce
Deep-fried Minced Shrimp Paste with Black Sesame

琥珀合桃香酥金鴨
Crispy Duck Slices with Walnuts

奶湯慢煨白玉翡翠
Chinese Cabbage in Cream Sauce

御膳京城炸醬拌麵
Braised Noodles with Minced Beef and Shredded Cucumber

御禮三色糕

清宮驢打滾|御製豌豆黃|宮廷棗釀糯米
Glutinous Rice Flour rolled with Red Bean Paste, Sweet Pea Cake and Glutinous Rice Stuffed Red Dates

每位港幣$880 per person

(兩位起Minimum for 2 persons)

以上價目另加一服務費。
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。
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。
If you have any food allergies, please inform our staff.
The price is subject to 10% service charge.
Menu cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift cards.