



帝苑軒  
The Royal Garden  
Chinese Restaurant

## 帝苑酒店四十五周年誌慶菜譜 The Royal Garden 45th Anniversary Celebration Menu

### 帝苑風味三寶

酒醉冷鮑魚 巧手陳皮骨 蔥油海蜇

Chilled drunken abalone

Pan-fried pork ribs with tangerine peel

Tossed jellyfish with scallion oil

**Chateau La Rame Blanc Bordeaux, France 2025**

### 香芒貴妃蝦球

Deep-fried prawn tossed with mango sauce

### 另加 Add on

焗釀鮮蟹蓋 (+\$188+10%)

Baked whole crab shall filled with crab meat and onions (+\$188+10%)

### 油泡斑球

Sautéed fillets of garoupa with seasonal vegetables

**Bogle Pinot Noir Clarksburg, California 2022**

### 伴水芹香

Stir-fried sliced lotus roots & celery with black fungus

### 脆腩油渣菜飯

Fried rice with crispy pork belly and pork cracklings

### 蛋白杏仁茶配金箔芝麻卷

Sweetened almond cream with egg whites  
& Black sesame rolls with gold leaf

**每位港幣 HK\$450 per person**  
**(兩位起 Minimum of two persons)**

另加港幣\$150 配紅酒及白酒各一杯

Add on enjoy one glass of red wine and white wine at HK\$150

另加港幣\$168 配 Sabatini 自家品牌有汽茶 (375ml) 1 枝

Add on enjoy a bottle of Sabatini Sparkling Tea (375ml) at HK\$168

另加一服務費。

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.