

帝苑軒廿九載情懷舊粵式美饌
NOSTALGIC SIGNATURE DISHES FOR 29TH ANNIVERSARY

港幣 HK\$

台山焗蟹砵 Baked crab in clay pot	\$728
馬友鹹魚扣火肘 Braised pork knuckle with salty fish	\$328
古法蒸魚雲 Steamed fish head with yellow bean paste and bitter melon	\$388
上湯焗開邊龍蝦伴鍋巴 (全隻) Baked lobster (whole) served with superior broth and crispy rice crackers	\$488
日本鮮百合杭椒炒澳洲 M5 和牛 Wok-fried Australian Wagyu M5 beef with Japanese fresh lily bulbs and Hangzhou chili	\$688
椒鹽鮮鮑魚 (兩隻起) Deep-fried abalone tossed with spicy salt (minimum order of two pieces)	\$138
砵仔焗魚腸 Baked fish intestines with eggs in clay pot	\$268
銅盤蒸走地雞 (半隻) Steamed chicken (half) with black fungus, red dates and preserved vegetables in copper plate	\$308
石岐妙齡鴿 (全隻) Deep-fried baby pigeon (whole)	\$118
原隻椰皇燉燕窩蛋白 (製作需時 45 分鐘) Double-boiled bird's nest with egg white in coconut (required 45 minutes for preparation)	\$128

另加一服務費。

All prices are 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.