經手人:

檯號

CODE:01/24(PH)

The Royal Garden **Chinese Restaurant** 檯號

1室 3元						(室 J/C		
蒸蒸日上 Steamed Di	m Sum		生煎竹笙素包(素) Pan-fried bamboo piths and mushroom bur	\$76 [n (V)]	豐衣粥食 Conge	Э	
多魚 翅 灌 湯 餃 Double-boiled shark's fin, seafood and minced pork dumpling in soup	\$130 []	家鄉煎軟糍 Pan-fried glutinous rice cakes with	\$76 []	瑤柱白粥 Congee with dried scallops	\$28 []
お記載	\$90 []	shredded coconut and peanuts 海鮮荔茸盞	\$78 []	Congee with salted pork and preserved egg]
沙蟹 子 燒 賣 Steamed minced pork dumplings with crat	\$90 [o roe]	Deep-fried mashed taro dumplings with sea X.O.醬炒蘿蔔糕	\$88 []	Congee with beef slices	\$112 []
山竹牛肉球 Steamed beef balls with bean curd sheet	\$80 []	Sautéed turnip cakes with X.O. chilli sauce			Congee with fish slices	\$138 [J
潮州粉粿 Steamed diced pork dumplings with	\$76 []	圓圓滿滿 Rice Ro 蜜汁叉燒腸	\$86 [1	Congee with fresh garoupa fillets (per perso	\$188 [on)]
dried shrimps, black mushrooms and pear 舒龍 蝦 湯 鮮 竹 卷	nuts \$85 [] &	Steamed rice rolls with barbecued pork 紅米鮮蝦脆米腸	\$86 []	鮑 片 雞 球 粥 (每位) Congee with sliced abalone and chicken (pr	\$198 [er person)]
Steamed bean curd skin rolls with minced pork and shrimps in lobster soup	470 F		Steamed red crispy rice rolls with shrimps 碧線帶子腸	\$89 []	五 穀 豐 登 Rice and No	oodle	
流沙奶皇包 Steamed egg custard buns 懷舊馬拉糕	\$76 []	Steamed rice rolls with scallop and Vegetal 韭 黃 鮮 蝦 腸	bles \$89 []	銀芽肉絲炒麵 Crispy noodles with shredded pork and bean sprouts	\$208 []
版 置 尚 和 Ma Steamed sponge cake 沙 嗲 金 錢 肚 (含花生)	\$76 [\$76 []	Steamed rice rolls with shrimps and chives			· · · · · · · · · · · · · · · · · · ·	\$208 []
Steamed beef tripes in satay sauce (Conta 黑松露上素三喜餃(素)	ins peanut) \$76 []	回味無窮 Snacks 椒鹽豆腐粒(素)	\$98 []	豉椒排骨煎米粉 Pan-fried rice vermicelli with pork ribs	\$208 []
Steamed assorted mushrooms dumplings black truffle paste (V)			Deep-fried bean curd cubes in spicy salt (V 鹹菜煮豬肚	\$108 []		\$268 []
鮮肉小籠包 Steamed minced pork soup dumplings	,]	Simmered pork tripes and preserved veget X.O.醬頭抽煎腸粉	\$138 []		\$218 []
蜜汁叉燒包 Steamed barbecued pork buns	\$78 []	Pan-fried rice rolls with X.O. chilli sauce an supreme soy sauce				\$268 []
瑤柱珍珠雞 Steamed glutinous rice with conpoy and diced chicken wrapped with lotus leaf	\$80 []	蔥蒜小排骨 Pan-fried spare ribs with garlic and onions	\$148 []	Simmered rice vermicelli with minced fish in fish soup		
移柚 皮 蒸 排 骨 Steamed pork ribs with pomelo peel	\$78 []	上湯鮮蝦雲吞 Minced shrimp and pork wontons in soup	\$135 []	甜甜蜜蜜 Sweets	;	
X.O.醬 皇 蒸 鳳 爪 柚 皮 Steamed chicken feet and pomelo peel	\$78 []	椒鹽九肚魚 Deep-fried bombay duck with spicy salt	\$148 [焗鮮奶蛋撻仔 Baked egg custard tart	\$75 []
with X.O. chilli sauce 四寶滑雞扎	\$80 []	鮑汁花生炆雞腳 Braised chicken feet with peanuts in abalone sauce	\$148 [] &	新疆紅棗椰汁糕 Steamed red date and coconut juice cakes	\$75 []
Steamed bean curd sheet stuffed with fish maw, chicken, ham and mushroom			生煎蓮藕餅 Pan-fried minced pork with lotus root	\$148 []	香芒滑布甸 Chilled mango pudding	\$75 []
脆 意 盎 然 Baked and Deep-fried D	im Sum	1	灼郊外油菜(素) Poached seasonal vegetables (v)	\$148 []	柚子杞子凍糕 Chilled yuzu and wolfberries pudding	\$75 []
	\$85 []	煎釀虎皮尖椒 Pan-fried chilli peppers stuffed with fish mo	\$135 [ousse]			
foie gras paste 香 麻 叉 燒 酥	\$76 []	蒜 泥 白 肉 Chilled pork belly wth garlic and chilli	\$148 []			
Baked barbecued pork puff pastries with s \$ 紫菜蟹肉蝦春卷	sesame \$78 []	雞蛋豬腳薑 Black sweet vinegar pork trotters with egg and ginger	\$160 []			
Deep-fried spring rolls with crab meat, shrimps, minced garlic and seaweed 游菠蘿叉燒餐包	\$85 [1	蒜 片 牛 柳 粒 Sautéed diced beef with sliced garlic	\$198 []			
Baked barbecued pork buns	Ψου	1						

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