



帝苑御品推介菜式 (白金會員尊享最高六折)

Royal Supreme Recommendation Menu (Royal Garden Platinum Members' Privilege up to 40% Discount)

		Original Price 原價 HK\$港幣	Special price 會員尊享價 HK\$港幣
帝苑紅燒三十四頭吉品鮑魚	每隻	688	410
Braised Yoshihama Abalone (34 Heads)	Per piece		
鮑汁扣花膠 (二兩半)	每位	568	330
Braised Fish Maw in Abalone Sauce (2.5 taels)	Per person		
肘子片菜膽燉翅 (二兩)	每位	498	390
Double-boiled Shark's Fin Soup with Sliced Yunnan Ham and Heart of Green (2 taels)	Per person		
海參扣帝苑紅燒八頭鮑魚	每位	318	268
Braised Sea Cucumber with Braised Abalone (8 Heads)	Per person		

廚師煲仔及冬日美饌 Chef's Winter Specialty Recommendations

	HK\$港幣
古法紅燒山瑞煲	\$1,288
Braised Softshell Turtle in Classic Style in Clay Pot	
枝竹雙冬扣羊腩煲	\$488
Braised Mutton Brisket with Bean Curd Sticks and Mushrooms	
野生海參炆走地雞煲	\$438
Braised Sea Cucumber with Chicken in Clay Pot	
自家製子薑梅子鵝煲	\$388
Stewed Goose with Young Ginger and Preserved Plums in Clay Pot	
花膠筒冬菇炆雞球煲	\$428
Braised Fish Maw with Chicken Fillets and Mushrooms in Clay Pot	
菊花燴五蛇羹	(四至六位用) \$368 (4 to 6 Persons)
Five Snakes Soup in Classic Style with Chrysanthemum	
紅棗陳皮炆牛肋骨煲	\$288
Braised Beef Ribs with Red Dates and Dried Mandarin Peel in Clay Pot	
啫啫蝦乾日本黑豚肉芥蘭	\$168
Sizzling Chinese Kale with Dried Shrimps and Japanese Pork Fillets	
拍蒜豬油渣生炒菜心	\$148
Wok-fried Choi Sum with Mashed Garlic and Lard	
帝苑八頭鮑魚炆鱈魚雞粒飯	\$278
Braised Rice with Abalone (8 heads) with Dried Octopus & Diced Chicken	
惠州梅菜北菇滑雞煲仔飯 (兩位起) (每位)	\$138
Clay Pot Rice with Chicken and Mushroom with Preserved Vegetables	
合時油鴨脾臘味煲仔飯 (兩位起) (每位)	\$138
Clay Pot Rice with Preserved Duck Leg and Preserved Meat	

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.