

廚師冬季野味煲仔美饌

Chef's Clay Pots and Winter Specialty Recommendations

	HK\$ 港幣
菊花燴五蛇羹	\$468
Five Snakes Soup with Chrysanthemum	
古法紅燒山瑞煲	\$1,288
Braised Softshell Turtle in Classic Style	
枝竹雙冬扣羊腩煲	\$538
Braised Mutton Brisket with Bean Curd Sticks and Mushroom in Clay Pot	
七彩炒山瑞群絲	\$988
Wok-fried Sliced Softshell Turtle with Assorted Capsicum	
自家製子薑梅子鵝煲	\$298
Stewed Goose with Young Ginger and Preserved Plums in Clay Pot	
台山焗蟹砵	\$888
Baked Crab with Salted Eggs Yolk	
花膠筒冬菇炆雞球煲	\$428
Braised Fish Maw with Chicken Fillets and Mushrooms in Clay Pot	
砵仔香芋臘味焗飯	\$188
Baked Rice with Preserved Meat and Taro	
原籠糯米金蒜蒸糕蟹	\$688
Steamed Crab with Deep-fried Garlic and Glutinous Rice	
沙窩海鹽煎指天翅	\$588
Braised Giant Garoupa's Fin with Sea Salt in Clay Pot	
黑松露醬鮑粒糯米釀雞翼 (每隻 per piece)	\$128
Pan-fried Chicken Wing stuffed with Diced Abalone and Black Truffle Sauce	
啫啫蝦乾日本黑豚肉芥蘭	\$288
Sizzled Chinese Kale with Dried Shrimps and Japanese Pork Fillets	
臘腸鮑魚滑雞煲	\$588
Braised Abalone, Chicken and Preserved Sausage in Clay Pot	
金湯瑤柱花膠條浸豆苗	\$538
Braised Bean Sprout with Conpoy and Fish Maw in Pumpkin Soup	

另加一服務費。

All prices are subject to 10% service charge.

如閣下對任味食物產生敏感，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 Royal Garden gift card.