



大開蟹套餐 (A)
Hairy Crab Set Menu (A)

六福臨門

龍井煙燻蛋、花彫醉雞、蔥油海蜇頭
蒜泥黃瓜、金陵鹽水鴨、無錫脆鱈
'Long-Jing' Tea Leaf-Smoked Duck Egg,
Drunken Boneless Chicken, Jelly Fish Tossed with Scallion,
Marinated Cucumber with Chopped Garlic,
Salty Duck, Crispy Eel in Honey

菌皇龍蝦球

Stir-fried Lobster with Wild Mushrooms

花膠三絲羹

Shredded Fish Maw Soup with Beef, Chicken, Bamboo Shoots and Black Mushrooms

鶴湖蟹影

Wok-fried Crab Meat and Rock Lobster with Salted Egg Yolk on Rice Crackers

清蒸大開蟹(六兩)

Steamed Superior Hairy Crab (6 Taels)

上湯浸時蔬

Simmered Seasonal Vegetable in Stock

蟹粉漿毛糰

Steamed Glutinous Rice Dumplings filled with Hairy Crab Roes

薑茶湯圓

Glutinous Rice Dumplings filled with Black Sesame and Ginger Tea

每位港幣 HK\$1,580 per person
(兩位起 minimum for 2 persons)

另加一服務費。

The price is subject to 10% service charge.
茗茶或開水每位港幣 HK\$25 元；花生或泡菜每碟港幣 HK\$25 元
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.



大開蟹套餐 (B)
Hairy Crab Set Menu (B)

醉人蟹后

牛油果蟹肉蟹籽沙律、蟹肉蟹粉銀絲卷
蒸蛋白酒釀蟹拑

Hairy Crab Meat and Crab Roes with Avocado Salad,
Sautéed Crab Meat and Crab Roes on Deep-fried Rice Roll,
Steamed Crab Claw with Egg White in Wine Lees Dressing

清蒸大開蟹(六兩)

Steamed Superior Hairy Crab (6 Taels)

砂鍋蟹粉大鮑翅

Braised Supreme Shark's Fin Soup with Crab Roes served in Clay Pot

蟹粉煎斑球

Pan-fried Garoupa Fillets with Crab Roes

蟹粉豆腐

Stewed Bean Curd with Crab Roes

蟹粉扒時蔬

Braised Crab Roes with Vegetables

蟹粉漿毛糰

Steamed Glutinous Rice Dumplings filled with Hairy Crab Roes

薑茶湯圓

Glutinous Rice Dumplings filled with Black Sesame and Ginger Tea

每位港幣 HK\$1,980 per person
(兩位起 minimum for 2 persons)

另加一服務費。

The price is subject to 10% service charge.
茗茶或開水每位港幣 HK\$25 元；花生或泡菜每碟港幣 HK\$25 元
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。
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【廚師菜式推介 Chef's Specialties】

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| 牛肝菌炆牛肋骨 Braised Beef Ribs with Porcini Mushroom | \$598 |
| 沙灣大盤雞 Braised Chicken with Potatoes and Homemade Sauce | \$498 |
| 滬式蒸馬友 Steamed Threadfin Fish with Huadiao Wine | \$488 |
| 龍井煙燻河鰻 (兩件) “Long-Jing” Tea Leaf Smoked River Eel (two pieces) | \$268 |
| 黑松露醬和牛粒砂鍋菜飯 Diced Wagyu Beef and Black Truffle Sauce with Vegetable Rice served in Clay Pot | \$488 |

【中國酒 Chinese Wine】

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| 塔牌三十年陳紹興酒禮盒裝 (680 毫升/15%) Pagoda Shao Hsing Chiew 30 Years (680ml 15%) | \$3,880 |
| 古越龍山二十年陳酒禮盒裝 (2x250 毫升/15%) Guyuelongshan Chen Nian Hua Diao 20 Years (2x250 ml 15%) | \$1,780 |
| 越山仙雕 (375 毫升/15%) Yue Shan Xian Diao (375ml 15%) | \$780 |
| 越山仙雕紹興花雕酒十五年酒 (500 毫升/15%) Yue Shan Xian Diao 15 Years (500ml 15%) | \$850 |
| 古越龍山陳年花雕十年酒 (500 毫升/15%) Guyuelongshan Chen Nian Hua Diao 10 years (500ml 15%) | \$570 |
| 女兒紅十年 (500 毫升/16%) Nu'er Hong 10 Years (500ml 16%) | \$490 |

所有價目另加一服務費。

All prices are subject to 10% service charge.

茗茶或開水每位港幣 HK\$25 元，花生或泡菜每碟港幣 HK\$25 元

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.

【時令大閘蟹菜式 Hairy Crab Specialties】

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|---|----------------------|
| 原隻大閘蟹 六兩、七兩或八兩 (清蒸、海鹽焗) Hairy Crab 6, 7 or 8 Taels (Steamed / Baked in Sea Salt) | 時價 Seasonal Price |
| 清炒大閘蟹粉 Stir-fried Hairy Crab Roes | \$538 |
| 蟹粉燴魚肚 Braised Fish Maw with Hairy Crab Roes | \$488 |
| 蟹粉時蔬 Seasonal Vegetable with Hairy Crab Roes | \$398 |
| 砂窩蟹粉扒豆腐 Braised Bean Curd with Hairy Crab Roes served in Casserole | \$368 |
| 蟹粉炒粉皮 Sautéed Hairy Crab Roes with Mung Bean Sheet | \$348 |
| 蟹粉燴雪燕羹 (每位) Crab Roes with Snow Swallow in Soup (per person) | \$268 |
| 蟹粉菜毛糰 (三件) Steamed Glutinous Rice Dumplings filled with Hairy Crab Roes (3 pieces) | \$198 |
| 蟹粉小籠包 (三件) Steamed Chicken Dumplings with Hairy Crab Roes (3 pieces) | \$198 |
| 蟹粉炸包 Pan-fried Pancake filled with Crab Roes | \$188 |

所有價目另加一服務費。

All prices are subject to 10% service charge.

茗茶或開水每位港幣 HK\$25 元，花生或泡菜每碟港幣 HK\$25 元

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