



**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、無錫脆鱔  
 '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

**金獎名菜 鶴湖蟹影**

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers  
 (香港旅發局美食之最-至高榮譽金獎)  
 [ Hong Kong Tourism Board's "Best of the Best Culinary Awards"-Gold with Distinction Award ]

**蟹粉文思豆腐羹**

Hairy Crab Roe Soup with Shredded Bean Curd

**蟹粉焗蟹斗**

Baked Crab Meat and Roe in Crab Shell

**清蒸大開蟹(六兩)**

Steamed Superior Hairy Crab (6 Taels)

**上湯浸時蔬**

Simmered Seasonal Vegetable in Supreme Soup

**蟹粉小籠包**

Steamed Chicken and Hairy Crab Roe Dumplings

**薑茶湯圓**

Black Sesame Glutinous Rice Dumplings 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\$28 元；花生或泡菜每碟港幣 HK\$28 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 The Royal Garden gift card.



**大開蟹套餐 (B)**  
**Hairy Crab Set Menu (B)**

**蟹粉龍蝦球**

Wok-fried Lobster with Crab Roe

**砂鍋蟹粉大鮑翅**

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

**清蒸大開蟹(六兩)**

Steamed Superior Hairy Crab (6 Taels)

**蟹粉桂魚絲**

Sautéed Shredded Mandarin Fish with Hairy Crab Roe

**蟹粉豆腐**

Stewed Bean Curd with Hairy Crab Roe

**蟹粉扒時蔬**

Braised Vegetables with Hairy Crab Roe

**蟹粉小籠包**

Steamed Chicken and Hairy Crab Roe Dumplings

**薑茶湯圓**

Black Sesame Glutinous Rice Dumplings 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。

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 茗茶或開水每位港幣 HK\$28 元；花生或泡菜每碟港幣 HK\$28 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】

牛肝菌炆牛肋骨 Braised Beef Ribs with Porcini Mushroom	\$598
貴陽酸菜桂魚 Guiyang Style Mandarin Fish Fillet with Pickles	\$688
酸湯牛肉 Braised Beef with Sour and Spicy Broth	\$498
香辣鴛鴦米波士頓龍蝦 Pan-fried Rice Vermicelli and Glass Noodles with Boston Lobster in Chilli Sauce	\$498
水煮魚卜 Poached in Fresh Fish Maw "Sichuan" Style	\$498
香辣羊肉粉皮 Mutton and Bean Jelly Tossed with Spicy Sauce	\$198

## 【中國酒 Chinese Wine】

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】

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	\$568
蟹粉燴魚肚 Braised Fish Maw with Hairy Crab Roes	\$498
蟹粉桂魚絲 Sauteed Shredded Mandarin Fish with Hairy Crab Roes	\$588
砂窩蟹粉扒豆腐 Braised Bean Curd with Hairy Crab Roes served in Casserole	\$388
蟹粉炒粉皮 Sautéed Hairy Crab Roes with Mung Bean Sheet	\$368
蟹粉煮豆腐干絲 Braised Shredded Dried Bean Curd with Hairy Crab Roes	\$298
蟹粉焗鴿蛋 Baked Pigeon Egg with Hairy Crab Roes	\$428
龍仔蟹粉糯米飯(每位) Steamed Glutinous Rice with Garlic and Hairy Crab Rose (per person)	\$198
黃金焗蟹斗(每位) Baked Crab Shell filled with Hairy Crab's Leg (per person)	\$188
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
蟹粉鮮蝦春卷 (三件) Deep-fried Spring Roll filled with Shrimps and Hairy Crab Roes (3 pieces)	\$198

所有價目另加一服務費。

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