



大閘蟹套餐 Hairy Crab Set Menu

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

蟹粉燴魚肚羹

Hairy Crab Roe Soup with Shredded Bean Curd

清炒蝦仁

Stir-fried River Shrimps

清蒸大閘蟹(六兩)

Steamed Superior Hairy Crab (6 Taels)

蟹粉豆腐

Stewed Bean Curd with Hairy Crab Roe

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\$1,280 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\$30 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.



尊貴大閘蟹套餐 Premium Hairy Crab Set Menu 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]

蟹粉燴魚翅

Hairy Crab Roe Soup with Shredded Bean Curd

清蒸大閘蟹(六兩)

Steamed Superior Hairy Crab (6 Taels)

蟹粉魚米之鄉

Pan-fried Garoupa Fillet 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\$1,880 per person
(兩位起 minimum for 2 persons)

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【廚師菜式推介 Chef's Specialties】

黑松露菌菇和牛包	\$598
Pan-fried Wagyu Beef Stuffed with Assorted Mushrooms and Black Truffle Sauce	
蜜瓜燴百花竹笙(每位)	\$168
Braised Bamboo Piths Stuffed with Shrimps Mousse served with Honeydew Melon Sauce	
麻婆雞豆花	\$198
Stewed Chicken Mousse in Spicy Sauce	
麻辣小籠包(三隻)	\$108
Steamed Spicy Chicken Dumplings (3 pieces)	
剁椒花膠燴飯(每位)	\$168
Braised Fish Maw and Fried Rice with Chopped Chilli (per person)	

【中國酒 Chinese Wine】

塔牌三十年陳紹興酒禮盒裝(680 毫升/15%)	\$3,880
Pagoda Shao Hsing Chiew 30 Years (680ml 15%)	
古越龍山二十年董事長特別推薦酒	\$1,900
(640 毫升*15%)	
Guyuelongshan Hua Diao 20 years (640 毫升*15%)	
越山仙雕 (375 毫升/15%)	\$780
Yue Shan Xian Diao (375ml 15%)	
越山仙雕紹興花雕酒十五年酒(500 毫升/15%)	\$850
Yue Shan Xian Diao 15 Years (500ml 15%)	
古越龍山陳年花雕十年酒 (500 毫升/15%)	\$570
Guyuelongshan Chen Nian Hua Diao 10 years (500ml 15%)	
女兒紅十年 (500 毫升/16%)	\$490
Nu'er Hong 10 Years (500ml 16%)	

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\$30 元，花生或泡菜每碟港幣 HK\$28 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)	時 價
Hairy Crab 6,7 or 8 Tails (Steamed / Baked in Sea Salt)	
Seasonal Price	
清炒大閘蟹粉	\$588
Stir-fried Hairy Crab Roes	
蟹粉燴魚肚	\$528
Braised Fish Maw with Hairy Crab Roes	
砂窩蟹粉扒豆腐	\$388
Braised Bean Curd with Hairy Crab Roes served in Casserole	
蟹粉炒粉皮	\$388
Sautéed Hairy Crab Roes with Mung Bean Sheet	
蟹粉魚米之鄉	\$988
Sautéed Diced Spotted Garoupa with Hairy Crab Roes	
魚籽醬蟹粉蜂巢豆腐	\$428
Deep-fried Bean Curd Puff stuffed with Minced Chicken with Crab Roes	
焗蟹粉蟹砵	\$388
Baked Hairy Crab Meat, Egg and Chicken Sausage topped with Hairy Crab Roe	
蟹粉燴魚丸	\$488
Stewed Fish Balls with Crab Roes	
蟹粉唐菜百花雞 (半隻)	\$668
Deep-fried Chicken Coated with Shrimp Paste, Green Chinese Cabbage and Hairy Crab Roes (Half)	
蟹粉黃金腐皮卷	\$488
Deep-fried Crispy Bean Curd Sheet Wrapped with Scallops and Hairy Crab Roes	
蟹粉菜毛糰 (三件)	\$198
Steamed Glutinous Rice Dumplings filled with Hairy Crab Roes (3 pieces)	
蟹粉小籠包 (三件)	\$198
Steamed Chicken Dumplings with Hairy Crab Roes (3 pieces)	

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