



帝苑軒
The Royal Garden
Chinese Restaurant

蟹逅帝苑酒店邁向四十五周年誌慶菜譜

Chef's Recommendations

The Royal Garden Entering 45th Anniversary Celebration Menu | Hairy Crab and Crab Roe

花雕蒸原隻大閘蟹 (六兩起) Steamed shanghai hairy crab with Chinese yellow wine (starts form 6 taels)	時價 Market Price
蟹粉燴大生翅 Braised shark's fin soup with crab meat and hairy crab roes (per persc)	(每位) \$598
蟹粉翠塘滑豆腐 Steamed bean curd and eggs topped with hairy crab roe	\$328
翡翠蟹粉蝦球 Wok-fried prawns with hairy crab roes and vegetables	\$528
蟹粉扒荳苗 Braised pea sprouts with hairy crab roes	\$398
蟹粉小籠包 Steamed minced pork and hairy crab roes dumpling (per piece)	(每隻) \$98
蟹粉芥蘭粒炒飯 Fried rice with hairy crab roes and diced Chinese kale	\$288
蟹粉百花釀帶子(兩位起) Baked scallop stuffed with shrimp paste and hairy crab roes	(每位) \$138
蟹粉花雕蛋白蒸龍蝦球(兩位起) Steam egg white and lobster with Huadiao wine and hairy crab roes (per person)	(每位) \$298

所有價目另加一服務費。

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 The Royal Garden gift card.