

秋冬季野味石窩煲仔美饌

Chef's Clay Pots and Winter Specialty Recommendations

HK\$港幣

菊花燴五蛇羹	\$488
Snake soup with chrysanthemum	
古法紅燒山瑞煲	\$1,388
Traditional braised softshell turtle in brown sauce	
枝竹雙冬扣羊腩煲	\$588
Braised mutton brisket with bean curd sticks, winter bamboo shoots and shitake mushroom in clay pot	
砵仔柱侯芋頭炆鵝	\$308
Braised goose with taro in chu hau sauce	
京蔥牛肋骨煲	\$368
Braised beef ribs with scallions	
石窩三蔥炆斑頭腩	\$398
Braised garoupa with onion and scallions in clay pot	
石窩豬潤紅蔥頭排骨煲	\$208
Braised pork liver and pork ribs with shallots in clay pot	
石窩鮑魚章魚雞粒炆飯	\$238
Braised abalone, diced chicken and dried octopus rice in clay pot	
石窩臘腸潤腸炆雞煲	\$298
Braised chicken and preserved sausages in clay pot	
石窩啫啫芥蘭及蝦乾日本黑豚肉	\$298
Sizzling Chinese kale with dried shrimps and Japanese Kurobuta pork	
石窩鮮鮑魚炆走地雞	\$468
Braised fresh abalone and chicken in clay pot	
石窩薑蔥生蠔鮮蝦黑豚肉煲	\$498
Braised oyster, fresh prawn and Japanese Kurobuta pork with ginger and scallions in clay pot	

另加一服務費。

All prices are subject to 10% service charge.

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.

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.