

秋冬季滋補煲仔美饌
Chef's Clay Pots and Winter Specialty Recommendations

沙薑蔥油大扇雞	Half 半隻 \$350
Steamed chicken with scallion oil and sand ginger	Whole 全隻 \$680
菊花燴五蛇羹	\$508
Traditional Snake soup with chrysanthemum	
枝竹雙冬扣羊腩	\$638
Braised mutton brisket with bean curd sticks, winter bamboo shoots and shiitake mushrooms in clay pot	
古法紅燒山瑞煲	\$1,288
Traditional braised softshell turtle in brown sauce	
七彩炒山瑞群絲	\$668
Wok-fried sliced softshell turtle with assorted capsicum	
紅棗陳皮炆牛肋骨煲	\$428
Braised beef ribs with red dates and dried mandarin peel in clay pot	
黑豚肉啫啫芥蘭煲	\$328
Sizzling Chinese kale with dried shrimps and pork	
美國生蠔炆走地雞	\$698
Braised oysters and chicken in clay pot	
子薑芋頭炆鵝	\$388
Braised goose with taro and young ginger	
砂鍋古法炆斑尾	\$628
Braised Garoupa's tail with radish, bean curd sheet and pork belly	

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 cards.