



秋冬滋補菜式推介 Chef's Winter Specialties

鴿吞海中寶	\$608
Braised Pigeon stuffed with Fish Maw and Abalone	
太史五絲蛇羹 (每位)	\$268
Snake Soup with Shredded Chicken (per person)	
古法羊肉湯 (每位)	\$268
Double-boiled Mutton Soup with Chinese Herbs (per person)	
啤酒羊腩煲	\$688
Stewed Mutton Brisket with Beer served in Casserole	
砂鍋麻辣三蔥爆河鰻	\$488
Wok-fried Spicy River Eel with Scallion, Onion and Leeks served in Casserole	
荊沙甲魚煲	\$638
Braised Turtle with Black Mushrooms and Bamboo Shoots in Spicy Sauce	
花雕鮮蝦粉絲煲	\$638
Stewed Prawns and Vermicelli with Huadiao Wine served in Casserole	
砂鍋蟹黃鴛鴦豆腐煲	\$638
Stewed Tofu, Egg Tofu with Crab Roe served in Casserole	
砂窩油鴨脾菜飯 (四位用)	\$338
Vegetable Rice with Preserved Duck Leg served in Casserole (For 4 persons)	
蜀府辣醬安格斯牛柳粒菜飯 (四位用)	\$398
Vegetable Rice with Diced Angus Beef and Homemade Sichuan Chilli Sauce (For 4 persons)	

所有價目另加一服務費。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.

此菜式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.