

百年風華

Timeless Legacy of
Shanghai Specialties

經典上海篇



東來順

DONG LAI SHUN



東來順主廚
施超群師傅

Head Chef of Dong Lai Shun
Sze Chiu-kwan

施師傅擅長滬菜，利用不同的食材及通曉上海菜的特點，做到每道菜均湯滷醇厚，濃油赤醬，糖重色豐，鹹淡適口。憑藉其精妙的廚藝及豐富的滬菜烹調經驗。

As Shanghainese cuisine is Chef Sze's expertise, he thoroughly understands its characteristics and creates every dish with the finest ingredients, perfect combination of flavours, and of course enticing presentation.

茗茶或開水 (每位)	\$30 午市	\$32 晚市
Brew Tea / Hot Water (per peson)	\$30 Lunch	\$32 Dinner
花生或泡菜每碟	Snack per dish	\$28

另加一服務費 All prices are subject to 10% service charge

四至六位套餐

Four to Six Persons Set Menu

蔥油海蜆頭、雞絲粉皮、鹽水鴨、脆皮素鵝

Jelly Fish tossed with Scallion Oil,
Shredded Chicken tossed with Bean Jelly, Salty Duck,
Deep-fried Bean Curd Sheets filled Vegetables and Mushrooms

清炒河蝦仁

Stir-fried River Shrimps

文思豆腐羹

Bean Curd Soup with Shredded Fungus

松子桂魚

Deep-fried Mandarin Fish with Pine Nuts, Sweet and Sour Sauce

豆板鮮菜苗

Poached Vegetables with Green Peas

龍井煙燻雞

Tea Leaf Smoked Chicken

上海粗炒

Fried Noodles with Shredded Chicken and Vegetables

擂沙湯圓

Glutinous Rice Dumplings filled with Black Sesame

港幣HK\$2,988

• 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

廚師特色推介

Chef's Special Recommendation

油泡蝦 \$198
Deep-fried Shrimps with Soy and Honey Sauce

蘿蔔絲鯪魚湯 \$388
Crucian Carp and Shredded Turnip Soup

金湯魚肉獅子頭 (每位) \$168
Minced Fish Ball in Pumpkin Soup (per person)

黑松露醬甜豆河蝦仁 \$438
Sautéed River Shrimps and Sweet Bean with Black Truffle Sauce

雞肉馬鞍橋 \$388
Braised Eel and Chicken with Brown Sauce

回鍋田雞腿 \$368
Wok-fried Frog Legs with Dried Bean Curd and Chinese Cabbage

三蔥烤魚卜 \$288
Wok-fried Fish Bladder with Onion, Leeks and Scallion

糯米炒蟹 \$728
Fried Crab with Glutinous Rice

八寶辣醬炒年糕 \$288
Fried Eight Treasures in Spicy Sauce with Rice Flour Cake

甜筍百頁炆牛肉 \$368
Braised Bamboo Shoots and Bean Curd Sheets with Beef

- 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

廚師特色推介

Chef's Special Recommendation

杭椒牛肉 \$368
Sautéed Beef Fillet with Green Pepper

砂鍋紅燒山瑞裙邊 \$488
Braised Turtle Rim with Bamboo Shoots, Mushrooms and Bean Curd in Casserole

椒鹽八寶乳鴿 \$368
Deep-fried Pigeon stuffed with Glutinous Rice

拆骨大魚頭 (敬請預訂) \$588
Braised Fish Head with Green Bean Noodles and Mushrooms
(Advanced order is required)

雪影桃花 (蛋白炒蝦仁及鴨鬆) \$308
Fried Egg Whites with Shrimps and Preserved Duck Meat

滬式蒸河鰻 (每位) \$198
Steamed River Eel with Huadiao Wine (per person)

墨魚香烤雞 \$488
Stewed Chicken, Cuttlefish and Salted Fish

秘製牛肋骨 \$608
Braised Beef Ribs with Homemade Sauce

黃松豆腐 \$268
Braised Deep-fried Bean Curd with Shrimps and Fungus

一口黃魚肉雲吞 \$168
Yellow Croaker Fish Wonton in Soup

- 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

甜品

Dessert

冬瓜涼粉桂花糖水 (每位) \$98
Winter Melon in Osmanthus Konjac Syrup (per person)

荔枝玫瑰糕 (四件) \$98
Chilled Lychee with Rose Puddings (4 pieces)

桂花酒釀小丸子 (每位) \$78
Glutinous Rice Flour Dumplings in Sweet and Wine Syrup (per person)

驢打滾 (四件) \$98
Glutinous Rice Flour Rolled with Red Bean Paste (4 pieces)

擂沙湯圓 (四件) \$98
Glutinous Rice Dumplings filled with Black Sesame Paste (4 pieces)

香打麥場 (四件) \$98
Glutinous Rice Roll with Sesame Seed and Peanut (4 pieces)

高力豆沙 (四件) \$118
Deep-fried Egg White filled with Red Bean Paste (4 pieces)

豆沙鍋餅 \$108
Pan-fried Cake filled with Red Bean Paste

流沙金球 (四件) \$108
Deep-fried Sesame Dumplings filled with Salted Egg Yolk (4 pieces)

椰皇蛋白燉桃膠 (每位) \$108
Double-boiled Peach Gum with Egg Whites and Young Coconut Juice (per person)

- 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