

## Chef Linh's Spring Recommendation

### 杜翠玲師傅春季推介

	港幣 HK\$
Vietnamese rolls wrapped with fresh shrimps, Iberico pork and cold noodles 鮮蝦及西班牙黑毛豬肉伴檬粉卷	198
Barbecued fresh squid "Chef Linh" style 杜師傅秘制醬燒新鮮魷魚	208
Roasted beef salad with lemongrass 越式香茅牛肉沙律	218
Crab meat curry with your choice of shrimp crackers or garlic bread 越式手拆蟹肉咖喱配蝦片或蒜蓉包	218
⊖ Roasted barramundi with seven spiced herbs 七味燒鱈魚	288
Roasted spare ribs with lemongrass and honey 香茅蜜糖燒排骨	298
⊖ Roasted Chicken in Vietnamese style 越式燒雞	Half 半隻 308 Whole 全隻 598
Miyazaki A4 Wagyu beef noodles in beef soup A4 宮崎和牛湯河 <i>Additional order of 20 grams Miyazaki A4 Wagyu beef at HK\$60</i> 每 20 克 A4 宮崎和牛 · 另加港幣\$60。	298
Sweetened peach gum with Chinese honey locust seed soup in young coconut (for two persons) 椰青桃膠燉雪蓮子 (兩位用)	128

⊖ 需時 20 分鐘 Take 20 minutes to prepare

If you have any food allergies, please inform our staff.

如閣下對任何食物產生敏感 · 請直接與本餐廳職員聯絡

All prices are subject to 10% service charge.

另加一服務費。

Menu cannot be used in conjunction with discounted The Royal Garden gift cards.

帝苑折扣禮品咭不適用於此餐牌。