The Royal Garden Chinese Restaurant

檯號

經手人:

檯號

CODE:04/22 (PH)

量 號			屋 號			屋 號		
蒸蒸日上 Steamed Di	菠蘿焗叉燒餐包 Baked barbecued pork buns	\$76 []	豐衣粥食 Conge	Эе			
	\$128 []	香 煎 韭 菜 餃 Pan-fried minced pork dumplings with Chin	\$72 [nese chives		瑤柱白粥 Congee with dried scallops	\$28 []
協晶螢鮮蝦餃Steamed shrimp dumplings	\$80 []	家鄉椰茸花生煎軟糍 Pan-fried glutinous rice cakes with coconut paste and peanuts	\$72 []	皮蛋瘦肉粥 Congee with salted pork and preserved e]
	\$80 [s]	海鮮荔茸盞 Deep-fried mashed taro dumplings with se	\$72 [eafood]	美味滑牛粥 Congee with beef slices 鮮味魚片粥	\$112 [\$138 []
参蟹 子 燒 賣 Steamed minced pork dumplings with crab	\$76 [roe]	X.O.醬炒蘿蔔糕 Sauteed turnip cakes with X.O. chilli sauce	\$82 []	Congee with fish slices 游水斑片粥 (每位)	\$188 []
山竹牛肉球 Steamed beef balls with bean curd sheet	\$72 []	圓 圓 滿 滿 Rice Ro	olls		Fresh garoupa fillets congee (per person) 鮑片雞球粥(每位)		1
潮州粉果 (含花生) Steamed diced pork dumplings with dried shack mushrooms and peanuts (Contains pe]	蜜汁叉燒腸 Steamed rice rolls with barbecued pork	\$80 []	Sliced abalone and chicken congee (per p	person)	,
黑松露上素三喜餃(素)]	参梅菜扣肉腸 Steamed rice rolls with braised pork belly	\$80 []	五穀豐登 Rice and N 銀芽肉絲炒麵	loodle \$198 [
Steamed assorted mushrooms dumplings black truffle paste (V)			多紅米鮮蝦脆米腸 Steamed red crispy rice rolls with shrimps	\$84 []	의 기자 차 가 했는 Crispy noodle with shredded pork and bean sprout	φ190 [J
6分龍 蝦 湯 鮮 竹 卷 Steamed bean curd skin rolls with minced pork and shrimps in lobster soup	\$76 []	金 粟 滑 牛 腸 Steamed rice rolls with minced beef and s	\$84 [weet corns]	瑤柱蛋白炒香苗 Fried rice with conpoy and egg white	\$198 []
流沙奶皇包 Steamed egg custard buns	\$72 []	竹笙鮮蝦腸 Steamed rice rolls with shrimps and bamb	\$88 [oo piths]	豉椒雙蚌炒米 Fried rice vermicelli with coral mussels and osmanthus mussels in black	\$198 []
懷舊馬拉糕 Steamed sponge cake	\$72 []	桂花蚌滑腸粉 Steamed rice rolls with osmanthus freshwa	\$88 [ater mussel:] s	bean and pepper sauce X.O.醬 牛 鬆 炒 米 型 粉	\$188 [1
沙嗲金錢肚(含花生) Steamed beef tripes in satay sauce (Contain	\$72 [ns peanut)]	回味無窮 Snack	S		Fried Rice pasta with minced beef and X.O. chilli sauce	φ100 []
薑汁鷄包仔 Steamed minced chicken buns with ginger]	椒鹽豆腐粒(素) Deep-fried bean curd cubes in spicy salt (\	\$92 [/)]	鮮 圍 蝦 叉 燒 粒 炒 香 苗 Fried rice with diced barbecued pork and	\$208 [shrimp]
鮮肉小籠包 Steamed minced pork soup dumplings	\$73 []	鹹 菜 煮 豬 肚 Simmered pork tripe and preserved vegeta	\$105 [ables]	乾炒海鮮烏冬 Wok-fried udon with seafoods	\$228 []
蜜汁叉燒包 Steamed barbecued pork buns	\$72 []	X.O.醬 頭抽煎腸粉 Pan-fried rice rolls with X.O. chilli sauce an	\$135 [nd]	おおおかい るおお る おお	\$218 []
瑤柱珍珠雞 Steamed glutinous rice with conpoy and diced chicken wrapped with lotus leaf	\$76 []	supreme soy sauce 蔥蒜小排骨 Pan-fried spare ribs with garlic and onions	\$148 []	銀 芽 鮑 絲 撈 麵 Tossed noodle with shredded abalone and bean sprout	\$268 [d]
쉉 柚皮蒸排骨 Steamed pork ribs with pomelo peel	\$77 []	上湯鮮蝦雲吞 Minced shrimp and pork wontons in soup	\$132 []	魚湯魚滑米線 Simmered rice vermicelli with minced fish in fish soup	\$268 []
X.O.醬 皇 蒸 鳳 爪 柚 皮 Steamed chicken feet and pomelo peel	\$73 []	椒 鹽 九 肚 魚 Deep-fried bombay duck fish with spicy sa	\$143 [llt]	甜甜蜜蜜Swee	te	
with X.O. chilli sauce 蟲 草 花 北 菇 棉 花 鷄	Ф7 0 Г	1	鮑 汁 花 生 炆 雞 腳 (含花生) Braised chicken feet with peanut in abalon	\$148 [ne sauce]	場解奶蛋撻仔	\$72 [1
Steamed fish maw and chicken with cordyceps flower and mushroom	\$78 [J	生 煎 蓮 藕 餅 Pan-fried minced pork with lotus root	\$148 []	Baked egg custard tart 陳 皮 椰 汁 紅 豆 糕	\$72 [1
脆意盎然			灼郊外油菜(素) Poached seasonal vegetables (v)	\$148 []	Chilled coconut milk and red bean puddings with dried tangerine pe	_	1
Baked and Deep-fried Dim Sum			煎 釀 虎 皮 尖 椒	\$133 []		\$72 []
移原 隻 鮑 魚 雞 粒 盞 Baked abalone and diced chicken puff pas	\$95 [tries]	Pan-fried chilli peppers stuffed with fish mo 蒜泥白肉 Chilled pork belly wth garlic and chilli	\$148 []	舒新疆紅棗椰汁糕 Steamed red date and coconut juice cake	\$72 []
崧子鹹水角 Deep-fried glutinous rice dumplings with minced pork	\$72 []	雞蛋豬腳薑 Simmered pork knuckle, ginger and	\$160 []	香芒滑布甸 Chilled mango pudding	\$72 []
香麻叉燒酥 Baked barbecued pork puff pastries with se	\$72 [esame]	eggs in dark vinegar 蒜片牛柳粒	\$198 []	金箔黑芝麻卷 Black seasame rolls with gold leaves	\$72 []
參索菜蟹肉蝦春卷 Deep-fried crab meat and prawn spring rol	\$72 [ls]	Sautéed diced beef with sliced garlic 炭燒三層肉 Charcoal roasted pork belly	\$198 []			
with seaweed			, ,	广点会协会		● 帝苑軒推介 Reco 成、誌直按閱本祭廳聯員職級。所有無日日		

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