



帝苑軒
The Royal Garden
Chinese Restaurant

何偉成師傅巧手菜式推介

Chef Ho's Specialties Suggestions

	Price HK\$ 港幣
上湯中蝦煎米粉 Pan-fried Prawns with Vermicelli served with Supreme Broth	每位 Per person \$138
桂花蟹肉炒銀絲 Sautéed Crab Meat with Scrambled Eggs and Vermicelli	\$288
日本百合彩椒炒斑球 Wok-fried Garoupa Fillets with Lily Bulbs and Assorted Bell Peppers	\$488
燒汁蒜片炒澳洲 M5 和牛 Wok-fried M5 Wagyu Beef with Crispy Garlic and Gravy	\$688
黑松露桂花炒龍蝦球 Sautéed Lobster with Scrambled Eggs and Black Truffle Paste	\$698

帝苑蠔皇鮑魚特別推介

Braised Abalone Recommendation Menu

焗帝苑蠔皇鮑魚酥 (兩件) Baked Abalone with Diced Chicken and Mushroom Tarts (2 Pieces)	\$188
帝苑蠔皇鮑魚炆冬菇滑雞煲 Braised Abalone, Chicken and Black Mushroom in Clay Pot	\$438
鮮花膠扣帝苑蠔皇鮑魚 Braised Fish Maw with Abalone	每位 Per person \$388
柚皮扣帝苑蠔皇鮑魚 Braised Abalone with Pomelo Peel	每位 Per person \$128
帝苑蠔皇鮑魚扣鵝掌配稻庭烏冬 Braised Abalone with Goose Web and Inaniwa Udon	每位 Per person \$128
帝苑蠔皇鮑魚撈麵 Braised Abalone with Noodle	每位 Per person \$98

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.