

## 母親節精品美饌

## **Mother's Day Specialties**

	港幣
秘製濃汁扒翅 (每位三両) Braised Shark's Fin with Chef Ho's Special Sauce (3 taels)	\$888
花膠螺頭燉竹絲雞湯(四位用) Double-boiled fish maw soup with sea whelk and silky chicken	\$698
碧綠蒜香炒澳洲和牛粒 Wok-fried Diced Australian Wagyu with Garlic and Vegetable	\$888
黑松露桂花炒龍蝦球 Sautéed Lobster with Black Truffle, Scrambled Eggs and Bean Sprouts	\$698
椰汁燉官燕 Braised Bird's Nest with Coconut Juice	\$688
肘子片菜膽燉鮑翅(每位二両) Double Boiled Shark's Fin Soup with Sliced Yunnan Ham and Heart of Green (2 taels per person)	\$600
原隻六頭鮑魚扣鵝掌 Braised 6 Heads Whole Abalone with Goose Web	\$468
花膠生扣鵝掌 (每位) Braised Fish Maw with Goose Web (per person)	\$588
百花炸蟹鉗 (每位) Deep-fried Crab Claw Filled with Shrimp Mousse (per person)	\$138
四川爆蝦球 Wok-fried king prawns in Sichuan style	\$488
京都焗肉排 Baked pork ribs with sweet & sour sauce	\$248
燕窩燉鮮奶	\$128

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. 此套餐適用於9月16日至9月18日。 This menu is applicable from 16 September to 18 September.

stewed bird's nest with fresh milk