

## 施師傅菜式推介

### Chef Sze's Recommendations

黃湯翡翠魚唇(每位)	\$328
Simmered Fish Maws with Shredded Green Bamboo Shoot and Pumpkin Soup (per person)	
煙燻鮮鮑魚	\$278
Chilled Smoked Fresh Abalone	
煙燻河鰻 (2 件)	\$288
Smoked River Eel (two pieces)	
煙燻麻辣吊桶	\$338
Smoked Squid with Spicy Sauce	
煙燻黑醋牙魚	\$588
Smoked Tooth Fish Fillets with Black Vinegar	
滬式雪裡紅蒸馬友	\$588
Steamed Threadfin Fish with Preserved Vegetables	
貴陽酸菜桂魚	\$688
Poached Mandarin Fish with Sour and Spicy Vegetables	
煙燻內蒙古烤羊鞍(每位)	\$168
Smoked "Inner Mongolian" Style Lamb Chop (per person)	
梅子炆牛肋骨	\$598
Braised Beef Ribs with Plum Sauce	
煙燻黑醋和牛	\$688
Smoked Wagyu Beef with Black Vinegar	
煙燻孜然香辣田園雞鴿蛋	\$398
Smoked Spicy Baby Chicken and Pigeon Egg with Cumin	
乳香芝士焗海螯蝦(每位)	\$268
Baked Scampi with Fermented Red Bean Curd and Parmesan Cheese (per person)	
松子仁杞子欖菜椰菜花	\$208
Fried Cauliflower with Pine Nuts, Wolfberries, eggs and Preserved Olive Vegetables	
黑松露波士頓龍蝦米型意粉	\$658
Baked Boston Lobster with Orzo and Black Truffle Sauce	
雪燕南瓜露	\$108
Sweetened Pumpkin Soup with Snow Swallow	

所有價目另加一服務費。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.