

Chef Linh's Summer Recommendation

杜翠玲師傅夏季推介

	港幣 HK\$
Vietnamese Beetroot Rice Paper Rolls wrapped with Soft Shell Crab, Green Mango and Fresh Mango 軟殼蟹鴛鴦芒果紅菜頭米紙卷	208
Chilled Baby Geoduck with Bitter Marrow Salad 小象拔拌涼瓜沙律	288
Crab Meat Curry with Garlic Bread 越式手拆蟹肉咖喱配蒜蓉包	218
Chilled Clams with Saigon Beer and Fresh Lime 西貢啤酒青檸凍花蛤	278
Chilled Eggplant and Shrimps with Fish Sauce 魚露涼拌鮮蝦茄子	188
 Baked Pomfret with Phu Quoc Sauce 富國特式汁焗黃立鱈	308
 Pan-fried Seafood Crepes in Huế Style 順化海鮮煎薄餅	238
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
Fresh Mango with Coconut Gelato and Young Coconut "Flat Noodles" 鮮芒果河粉配椰子雪糕	118

 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。