

何師傅中山美饌

Zhongshan Cuisine by Chef Ho

	港幣 HK\$
原盅燉鴿吞翅	\$688
Double-boiled pigeon soup with shark's fin in supreme soup	
芫茜皮蛋脆鮭魚湯	\$188
Grass carp fish and preserved egg soup with coriander	
小欖炸鯪魚球 (八粒)	\$148
Deep-fried mud carp fish balls with preserved clam sauce (8 pieces)	
鮮沙薑蔥油鹽焗脆鮭魚腩	\$218
Baked grass carp fish fillet with fresh sand ginger	
豉汁欖角蒸脆鮭魚腩	\$218
Steamed grass carp fish fillet with preserved olive and black bean sauce	
秘製魚頭煲	\$288
Braised fish head with ginger and shallot in clay pot	
蜜味紫蘇骨	\$198
Braised pork ribs with basil flavoured in honey Zhongshan style	
石岐妙齡鴿 (全隻)	\$108
Deep-fried baby pigeon (whole)	
中山靚一雞	Half bird 半隻 \$348
Pan-fried boneless chicken with jelly fish	Whole bird 全隻 \$668
in superior soy sauce	
頂瓜瓜 (麵醬炒節瓜、青瓜及茄子)	\$128
Stir-fried vegetable marrow, cucumber and eggplant with soybean paste	
椒鹽田雞腿	\$218
Crispy frog legs with spicy salt	
勝瓜芋絲浸魚滑	\$218
Simmered angled luffa with minced fish and konnyaku noodle in supreme soup	
錦繡炒魚麵	\$228
Wok-fried minced carp fish noodles with vegetables	
杞子桂花糕	\$68
Chilled sweetened osmanthus pudding with medlar	

所有價目一服務費。

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

此套餐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 Royal Garden gift cards