

## 何師傅中山順德饗宴

## **Zhongshan** • Shunde Delicacies Menu by Chef Ho

	港幣 HK	\$
蜜味燒雞肝 Barbecued chicken liver with honey	\$188	
芥末撈豬肚 Marinated pork tripe with mustard	\$168	
百花釀大腸 Deep-fried pork intestines stuffed with shrimp mousse	\$188	
生拆魚雲羹 (每位) Braised fish head soup (per person)	\$138	
芜茜皮蛋脆鯇魚湯 Grass carp fish and preserved egg soup with coriander	\$238	
陳皮冬瓜燉老鴨湯 Double-boiled duck soup with tangerine peel and winter melon	\$508	
瑶柱桂花炒龍蝦球 Wok-fried lobster with conpoy, scrambled eggs and bean sprouts	\$698	
鮮沙薑蔥油鹽焗脆鯇魚腩 Salt-baked grass carp fish belly with fresh sand ginger and scallion oil	\$238	
石崎妙龄鴒 (全隻) Deep-fried baby pigeon (whole)	\$108	
中山靚一雞	Half 半隻	\$350
Pan-fried boneless chicken with jelly fish in superior soy sauce W	hole 全隻	\$680
巧手陳皮骨 Pan-fried pork ribs with tangerine peel	\$218	
古法桂魚卷 Pan-fried mandarin fish roll with vegetables	\$398	
籠仔牛腩蒸陳村粉 Steamed flat noodles with beef brisket served in bamboo steamer	\$268	
家鄉椰蓉花生煎軟糕 (六粒) Pan-fried glutinous rice dumplings with mashed coconut and peanut	\$88	[

另加一服務費。All prices are subject to 10% service charge.

(6 pieces)

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 The Royal Garden gift cards.

