

帝苑紅燒八頭吉品鮑魚特別推介

Braised Abalone (8 Heads) Recommendation Menu

		港幣 HK\$
焗八頭吉品鮑魚酥	兩件	\$188
Baked Abalone (8 Heads) with Diced Chicken and Mushroom Tarts	Two pieces	
海參扣帝苑紅燒八頭吉品鮑魚	每位	\$318
Braised Sea Cucumber with Braised Abalone (8 Heads)	Per person	
帝苑紅燒八頭吉品鮑魚炆冬菇滑雞煲	例	\$438
Steamed Chicken with Mushrooms and Braised Abalone (8 Heads) served in Clay Pot	Per portion	
鮮花膠扣帝苑紅燒八頭吉品鮑魚	每位	\$388
Braised Sea Maw with Braised Abalone (8 Heads)	Per person	
柚皮扣帝苑紅燒八頭吉品鮑魚	每位	\$128
Braised Abalone (8 Heads) with Pomelo Peel	Per person	
帝苑紅燒八頭吉品鮑魚扣鵝掌配稻庭烏冬	每位	\$128
Braised Abalone (8 Heads) with Goose Web and Inaniwa Udon	Per person	
帝苑紅燒八頭吉品鮑魚撈麵	每位	\$98
Braised Abalone (8 Heads) with Noodle	Per person	

何師傅巧手菜式 Chef Ho's Signature Dishes

豉味涼瓜爆花膠海參條	\$368
Wok-Fried Sea Cucumber, Fish Maw and Bitter Melon In Black Bean Sauce	
黑松露蘭度炒帶子	\$328
Sautéed Scallops with Kale and Asparagus	
杞子明蝦球	\$258
Sautéed Prawns with Wolfberries	
鮮菌釀玉環素‘新豬肉’	\$168
Steamed Marrow Cucumber Rings Stuffed with Vegetarian ‘Omnipork’	
菠蘿咕嚕素‘新豬肉’	\$138
Sweet and Sour Vegetarian ‘Omnipork’ with Pineapple	

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.