

廚師冬季野味煲仔美饌

Chef's Clay Pots and Winter Specialty Recommendations

	HK\$港幣
菊花燴五蛇羹 Five Snakes Soup with Chrysanthemum	468
古法紅燒山瑞煲 Braised Softshell Turtle in Classic Style	1,288
枝竹雙冬扣羊腩煲 Braised Mutton Brisket with Bean Curd Sticks and Mushroom in Clay Pot	538
七彩炒山瑞群絲 Wok-fried Sliced Softshell Turtle with Assorted Capsicum	988
自家製子薑梅子鵝煲 Stewed Goose with Young Ginger and Preserved Plums in Clay Pot	298
台山焗蟹砵 Baked Crab with Salted Eggs Yolk	888
花膠筒冬菇炆雞球煲 Braised Fish Maw with Chicken Fillets and Mushrooms in Clay Pot	428
砵仔香芋臘味焗飯 Baked Rice with Preserved Meat and Taro	188
原籠糯米金蒜蒸糕蟹 Steamed Crab with Deep-fried Garlic and Glutinous Rice	688
沙窩海鹽煎指天翅 Braised Giant Garoupa's Fin with Sea Salt in Clay Pot	588
黑松露醬鮑粒糯米釀雞翼(每隻 per piece) Pan-fried Chicken Wing stuffed with Diced Abalone and Black Truffle Sauce	128
啫啫蝦乾日本黑豚肉芥蘭 Sizzled Chinese Kale with Dried Shrimps and Japanese Pork Fillets	288
臘腸鮑魚滑雞煲 Braised Abalone, Chicken and Preserved Sausage in Clay Pot	588
金湯瑤柱花膠條浸豆苗 Braised Bean Sprout with Conpoy and Fish Maw in Pumpkin Soup	538

另加一服務費。

All prices are subject to 10% service charge.

如閣下對任味食物產生敏感，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 card.