

帝苑御品 [鮑參翅肚篇]

Royal Supreme Menu (Dried Seafood)

		港幣 HK\$
鮑汁扣原件鮮廣肚 Braised Superior Fish Maw in Abalone Sauce	每位 Per person	\$350
蝦籽關東遼參扣鵝掌 Braised Kanto Sea Cucumber with Goose Web and Shrimp Roe	每位 Per person	\$350
肘子濃湯雞煲翅 [足六兩] Double-Boiled Shark's Fin in Supreme Soup with Chicken and Yunnan Ham (6 taels)	四位用 For four persons	\$1,388
古法炒桂花翅 [足二兩] Sautéed Shark's Fin with Scrambled Eggs and Bean Sprouts (2 taels)		\$628
官燕釀野生竹筍 Braised Superior Bird's Nest Stuffed in Bamboo Fungus		\$550
生扣原隻南非四頭吉品鮑 Braised Whole South African Abalone (4 heads) In Oyster Sauce		\$388
黑松露港式炒鮮鮑片 Sautéed Sliced Abalone in Black Truffle Sauce		\$388
御皇燕窩瑤柱蒸蛋 Steamed Egg with Bird's Nest and Conpoy		\$298

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.