



深秋喜嚐蟹宴 Hairy Crab Seasonal Menu 2021

三喜臨門

花雕醉雞、話梅小番茄、香干馬蘭頭
Drunken Chicken, Marinated Cherry Tomatoes with Plum,
Marinated Wild Vegetables with Conpoy

嚮螺頭燉竹絲雞

Double-boiled Silky Chicken with Sea Whelk

清蒸大閘蟹配薑茶 (每隻 5 兩; 每位 1.5 隻; 每席 12 隻)
Steamed Hairy Crab (5 tails each, 1 piece per guest, 8 pieces per table)
Accompany with Ginger Tea

鮮茄魚湯浸時菜

Simmered Seasonal Vegetable with Fresh Tomatoes in Fish Bouillon

金蒜糯米蒸斑球

Steamed Glutinous Rice with Grouper Fillets and Deep-fried Garlic

驢打滾、玫瑰糕、迷你雜菓拿破崙

Glutinous Rice Flour Rolled with Red Bean Paste,
Chilled Rose Pudding and Mixed Fruit Napoleon

八位用港幣 HK\$6,880 for 8 persons

Chinese Wine Suggestions 配酒

越山仙雕紹興花雕酒十五年酒(500 毫升/15%) 港幣\$850

Yue Shan Xian Diao 15 Years (500ml 15%)

古越龍山陳年花雕十年酒 (500 毫升/15%) 港幣\$570

Guyuelongshan Chen Nian Hua Diao 10 years (500ml 15%)

另加一服務費。Price is subject to 10% service charge.

如閣下對任何食物產生敏感，請直接與職員聯絡。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.

如欲查詢更多資料和預訂，請與宴會部聯絡：

For more details and reservations, please contact our Banquet Sales Team at (852) 2733 2007; bqtoff@rghk.com.hk