### 冷 帝苑新春福臨門 ❸

#### **Royal Garden Chinese New Year Menu**

满堂吉慶 (乳豬燒味併盤)

Roasted Suckling Pig and Barbecued Meat Combination

鵬程展翅 (竹笙紅燒雞絲翅)

Braised Shark's Fin Soup with Shredded Chicken and Bamboo Fungus

花開富貴 (蟹黃扒西蘭花)

Braised Broccoli with Crab Roes

金銀滿屋 (貴妃蝦球)

Stir-fried Prawn in Mango Sauce

年年有餘 (清蒸海斑)

Steamed Garoupa with Supreme Soya Sauce

金雞報喜 (馳名風沙雞)

Deep-fried Crispy Chicken with Garlic

鴻運團圓 (杏仁茶湯圓)

Grounded Almond Soup with Glutinous Rice Dumpling

四季常景 (鮮果薈萃)

Fresh Fruit Platter

港幣 HK\$5,888 (八位用) For 8 persons

## ☞ 帝苑迎春粉麵 ❸

#### **Royal Garden Noodles and Fried Rice**

<i>馬到功成</i> (上	湯龍蝦伊麵)	\$388
Braised E-Fu Noodles with Lobster in Supreme Broth		Ψυσο
財運亨通 (滑	蛋斑球炒河)	\$238
Sautéed Rice Noodles with Garoupa Fillets and Scramble Eggs		\$230
<b>满堂金玉</b> (粟	米肉崧欖角茸炒香苗)	\$238
Fried Rice with Minced Pork, Sweet Corn and Chinese Olives		Ψ230
<b>一本萬利</b> (菜	遠雙菇湯米)	\$188
Poached Rice Vermicelli with Mushrooms and Vegetable in Supreme Broth		Ψ100
<b>春意綿綿</b> (銀	芽鮑絲撈麵)	\$238
Noodles Tossed with Shredded Abalone and Bean Spouts		\$230
步步高壓 (X	〇醬海鮮炒蘿蔔糕)	\$288
Wok-fried Assorted Seafood with Turnip Cake and XO Sauce		

# 帝苑新春吉祥賀年菜

**Chinese New Year Specialties** 

恭祝常勝利 (大展鴻圖翅) (每位) Braised Shark's Fin Soup with Shredded Conpoy and Bamboo Piths (Per person)	\$468
<b>喜鵲報平安</b> (芝麻西檸煎軟雞) Pan-fried Chicken Fillets with Lemon and Sesame	\$248
<b>發射兼好市</b> (髮菜炆蠔豉) Braised Dried Oysters with Sea Mosses	\$328
<b>財源添大利</b> (發財就手大脷) Braised Pig's Tongues, Pig's Trotters with Sea Mosses	\$188
<b>带袍满羅香</b> (腿茸蛋白炒燕窩) Stir-fried Egg White with Bird's Nest and Preserved Ham	\$198
<b>苑通財源路</b> (金銀瑤柱甫) Steamed Marrow Rings with Conpoy and Garlic	\$178
<b>軒景頌良宵</b> (黑松露蝦多士) Deep-fried Shrimp Mousse Toasts with Black Truffle	\$128
<b>祝君步青雲</b> (竹笙羅漢上素) Braised Vegetables with Bamboo Piths	\$148
<b>大利滿金錢</b> (北菇生菜扣鵝掌) Braised Goose Webs with Mushrooms and Vegetables	\$178
<b>家蔵萬斛珠</b> (翡翠腰菓炒帶子) Wok-fried Scallops with Cashew and Vegetable	\$218
<b>萬花吐豔紅</b> (蟹皇扒蘭度) Braised Vegetable with Crab Roes	\$298
<b>事業財就手</b> (髮菜扣元蹄) Braised Whole Pork Knuckle with Sea Mosses	\$188
<b>如花仙鹿鳴</b> (翡翠山渣蝦球) Sautéed Prawns with Hawthorn and Vegetable	\$188
<b>意緒茁新苗</b> (榆耳黄耳扒豆苗) Braised Pea Sprouts with Fungus	\$288