

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	每位	\$350
Braised superior fish maw in abalone sauce	Per person	
蝦籽關東遼參扣鵝掌	每位	\$350
Braised Kanto sea cucumber with goose web and shrimp roe	Per person	
肘子濃湯雞煲翅 [足八兩]	四位用	\$1,388
Double-boiled Shark's Fin in Supreme Soup with Chicken and Yunnan Ham (8 taels)	For four persons	
古法炒桂花翅 [足二兩]		\$628
Sautéed Shark's Fin with Scrambled Eggs and Bean Sprouts (2 taels)		
官燕釀野生竹筍		\$550
Braised Superior Bird's Nest Stuffed in Bamboo Fungus		
生扣原隻南非四頭吉品鮑		\$388
Braised Whole South African Abalone (4 heads) in Oyster Sauce		
黑松露港式炒鮮鮑片		\$388
Sautéed sliced abalone in black truffle sauce		
御皇燕窩瑤柱蒸蛋		\$298
Steamed Egg with Bird's Nest and Conpoy		

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		
鮮菌釀玉環新豬肉 (素菜)		\$168
Steamed marrow cucumber rings stuffed with 'Omni Pork' (V)		
菠蘿咕嚕新豬肉 (素菜)		\$138
Sweet and sour 'Omni Pork' with pineapple (V)		

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.