

夏日海鮮 | 中山順德饗宴

Summer Seafood • Zhongshan • Shunde Delicacies Menu

	港幣 HK\$
鮮沙薑蔥油鹽焗脆鮫魚腩 Salt baked grass carp fish belly with fresh sand ginger and scallion oil	\$238
豉椒紫蘇葉炒花甲 Simmered clams with pork tripe and preserved vegetables	\$268
鹹菜胡椒豬肚浸花甲 Simmered clams with pork tripe and preserved vegetables	\$268
蒜蓉三蝦蒸勝瓜 (蝦乾, 櫻花蝦, 鮮蝦) Steamed luffa with garlic, fresh shrimps, Sakura shrimps and dried shrimps	\$288
自家醃製子薑梅子炆鵝 Braised goose with plum and homemade young ginger in casserole	\$318
海膽鮮蟹肉炒鮮奶 Sautéed sea urchin and crab meat with fresh milk and egg whites	\$328
三蔥煎魚下巴 Pan-fried fish collar with onion and scallions	\$338
海膽金腿鮮圍蝦炒飯 Fried rice with sea urchin, Yunnan ham and shrimps	\$338
沙薑蔥油大扇雞 Steamed chicken with scallion oil and sand ginger	Half 半隻 \$350 Whole 全隻 \$680
黃金煎焗海蝦 Pan-fried prawns with egg yolk	\$368
油鹽水粉皮魚雲 Simmered fish head with green bean noodles and pickled vegetables	\$388
原籠金蒜斑球蒸陳村粉 Steamed flat noodles with garoupa and garlic in bamboo basket	\$388
鹽煎海沙巴仔 Pan-fried Sabah garoupa with sea salt	\$488
薑蔥肉蟹腸粉煲 (另加港幣\$200 升級紅蟹, 需兩天前預訂) Stir-fried crab with ginger, scallion and rice roll in clay pot (Upgrade to red flower crab with additional HK\$200. Order 2 day in advance is required)	\$788
八寶冬瓜盅 (需一日前預訂) Double-boiled mini whole winter melon soup with roasted duck and seafood (Order 1 day in advance is required)	\$688

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 The Royal Garden gift cards.