

二零二四年至二零二五年 帝苑軒團年春茗晚宴精選 SPRING DINNER PACKAGE 2024 - 2025

團 年 春 茗 晚 宴 套 餐 由 \$9,888 起(十二位用) Spring Dinner Package Starting from \$9,888 per table of 12 persons onwards

- 無限量供應汽水、橙汁及指定啤酒三小時

 Unlimited servings of soft drinks, chilled orange juice and selected beer for 3 hours
- 每席可自攜洋酒免收開瓶費乙枝 Free corkage on one bottle of self-brought liquor per table

- 免費私家車代客泊車位(每三席乙個) Complimentary one car park space of every three tables of 12 persons each
- ⊕ 由 2024 年 10 月 1 日至 2025 年 4 月 30 日
 Effective from 1st October 2024 until to 30th April 2025











萬紫千紅宴 **Spring Dinner Menu (A)**

鴻運年年〔鴻運脆皮乳豬 Roasted suckling pig

發 財 好 市 (發 財 蠔 豉 柱 甫) Braised marrow stuffed with dried oyster and sea moss

喜氣盈盈(花膠螺頭燉竹絲雞湯) Double-boiled fish maw soup with sea whelk and silkie chicken

金錢滿掌(蠓皇扣鮑片配鵝掌花菇) Braised sliced abalone with goose webs and black mushrooms

年年有餘(清蒸沙巴龍躉) Steamed whole fresh garoupa with superior soy sauce

> 彩鳳報喜(當紅脆皮雞) Deep-fried crispy chicken

堆金積玉(八寶荷葉飯) Fried rice with diced seafood wrapped in lotus leaf

笑容滿面(薑蔥叉燒絲撈粗麵) Tossed noodles with barbecued pork, ginger and scallion

鴻運團圓〔陳皮紅豆沙湯圓〕 Sweetened red bean cream with sesame glutinous rice dumplings

> 長年美景(美點雙輝映) Chinese petits fours

每席港幣 \$5,188 元 (六位用) HK\$5,188 per table of 6 persons

(六位用:半隻鴻運脆皮乳豬和半隻當紅脆皮雞)

(6 persons: Roasted suckling pig for half and Deep-fried crispy chicken for half)

每席港幣 \$9,888 元 (十二位用) HK\$9,888 per table of 12 persons

以上菜譜已包括 3 小時席間無限量供應汽水、冰凍橙汁及指定啤酒。 Unlimited serving of soft drinks, chilled orange juice and selected beer for 3 hours.

所有價目另加一服務費。

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. 優惠折扣不適用於任何優惠和帝苑折扣禮品咭

Menu cannot be used in discount offer and discounted The Royal Garden gift cards.















大展鴻圖宴 **Spring Dinner Menu (B)**

鴻運當頭(上湯焗波士頓龍蝦配伊麵)

可以轉換芝士焗做法

Braised Boston lobster in supreme soup with e-fu noodles

Can change the recipe to baked cheese

好市大利(生菜蠔豉大脷)

Braised pork tongue with dried oysters and lettuce

普天同慶(紅燒蟹肉燕窩羹) Bird's nest and crab meat soup

心心相扣(蠓皇扣六頭鮑魚配花菇) Braised whole abalone (6 heads) and mushroom with oyster sauce

> 如魚得水(清蒸海老虎斑) Steamed fresh garoupa with superior soy sauce

龍鳳呈祥(脆皮風沙雞) Roasted chicken with crispy garlic

全家福禄(生炒臘味糯米飯) Fried glutinous rice with Chinese preserved meat

百業興旺(上湯鮮蝦水餃) Shrimp and pork dumplings in supreme broth

合慶團圓(合桃露湯圓) Sweetened walnut cream with sesame glutinous rice dumplings

> 名利雙收(美點雙輝映) Chinese petits fours

每席港幣 \$6,688 元 (六位用)

HK\$6,688 per table of 6 persons

(六位用:半隻脆皮風沙雞)

(6 persons: Roasted chicken with crispy garlic for half)

每席港幣 \$12,888 元 (十二位用) HK\$12,888 per table of 12 persons

以上菜譜已包括 3 小時席間無限量供應汽水、冰凍橙汁及指定啤酒。 Unlimited serving of soft drinks, chilled orange juice and selected beer for 3 hours.

所有價目另加一服務費。

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。

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