

秋冬季滋補煲仔美饌
Chef's Clay Pots and Winter Specialty Recommendations

	港幣 HK\$
菊花燴五蛇羹 Traditional Snake soup with chrysanthemum	\$518
枝竹雙冬扣羊腩 Braised mutton brisket with bean curd sticks, winter bamboo shoots and shiitake mushrooms in clay pot	\$648
古法扣山瑞煲 Traditional braised softshell turtle in brown sauce	\$1,388
七彩炒山瑞群絲 Wok-fried sliced softshell turtle with assorted capsicum	\$678
脆皮牛肋骨 Crispy beef ribs in mandarin style	\$398
方魚肉碎炒芥蘭 Stir fried Chinese kale with minced pork and salted fish	\$218
豬潤薑蔥生蠔煲 Braised pork liver and oysters with onion and ginger in clay pot	\$568
原籠金蒜糯米蒸膏蟹 Steamed glutinous rice with mud crab and garlic in bamboo basket	\$698
豬潤紅蔥頭啫啫排骨煲 Braised pork liver and pork ribs with shallots in clay pot	\$268
臘味粒煲仔飯(製作需時 45 分鐘)(兩位用) Claypot rice with preserved sausages (45 minutes preparation time) (For 2 persons)	\$288

所有價目另加一服務費。

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.