

蟹逅帝苑酒店四十三周年誌慶菜譜

Chef's Recommendations The Royal Garden 43rd Anniversary Celebration Menu | Hairy Crab and Crab Roe

清蒸原隻大閘蟹 (六兩起)	時價
Steamed shanghai hairy crab (starts form 6 taels)	Market Price
蟹粉燴大生翅 (每位)	\$598
Braised shark's fin soup with crab meat and hairy crab roes (per person)	
蟹粉翠塘滑豆腐	\$328
Steamed bean curd and eggs topped with hairy crab roe	
翡翠蟹粉蝦球	\$528
Wok-fried prawns with hairy crab roes and vegetables	
蟹粉扒荳苗	\$398
Braised pea sprouts with hairy crab roes	
蟹粉小籠包 (每隻)	\$98
Steamed minced pork and hairy crab roes dumpling (per piece)	
蟹粉芥蘭粒炒飯	\$288
Fried rice with hairy crab roes and diced Chinese kale	
頭抽蔥花煎斑球(兩位起)	(每位)\$78
Pan-fried garoupa fillet with superior soy sauce	
(Minimum 2 persons) (per person)	
上湯百花釀帶子伴鍋巴(兩位起)	(每位)\$98
Baked scallop stuffed with shrimp paste in bouillon served with crispy	
rice crackers (Minimum 2 persons) (per person)	
上湯海中蝦煎米粉 (兩位起)	(每位)\$98
Baked live prawns in bouillon served with crispy rice vermicelli	
(Minimum 2 persons) (per person)	
金蒜糯米蒸斑球 (兩位起)	(每位)\$188
Steamed glutinous rice with garoupa fillets and garlic in bamboo basket	
(Minimum 2 persons) (per person)	
花雕蛋白蒸龍蝦球(兩位起)	(每位) \$248
Steam egg white and lobster with Huadiao wine	
(Minimum 2 persons) (per person)	

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。