

# 東來順

DONG LAI SHUN

## 大開蟹套餐 (A)

### Hairy Crab Set Menu (A)

#### 六福臨門

龍井煙燻蛋、花彫醉雞、蔥油海蜇頭

蒜泥黃瓜、金陵鹽水鴨、無錫脆鱈

'Long-Jing' Tea Leaf-Smoked Duck Egg,  
Drunken Boneless Chicken, Jelly Fish Tossed with Scallion,  
Marinated Cucumber with Chopped Garlic,  
Salty Duck, Crispy Eel in Honey

#### 金獎名菜 鶴湖蟹影

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers

(香港旅遊局美食之最-至高榮譽金獎)

[ Hong Kong Tourism Board's "Best of the Best Culinary Awards"

-Gold with Distinction Award ]

#### 蟹粉文思豆腐羹

Hairy Crab Roe Soup with Shredded Bean Curd

#### 蟹粉桂魚絲

Sautéed Shredded Mandarin Fish with Hairy Crab Roe

#### 清蒸大開蟹(六兩)

Steamed Superior Hairy Crab (6 Taels)

#### 上湯浸時蔬

Simmered Seasonal Vegetable in Supreme Soup

#### 蟹粉小籠包

Steamed Chicken and Hairy Crab Roe Dumplings

#### 薑茶湯圓

Black Sesame Glutinous Rice Dumplings and Ginger Tea

**每位港幣 HK\$1,680 per person**

(兩位起 minimum for 2 persons)

另加一服務費。

The price is subject to 10% service charge.

茗茶或開水每位港幣HK\$30元；花生或泡菜每碟港幣 HK\$28元  
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 card.

# 東來順

DONG LAI SHUN

## 大開蟹套餐 (B)

### Hairy Crab Set Menu (B)

#### 蟹粉龍蝦球

Wok-fried Lobster with Crab Roe

#### 砂鍋蟹粉大鮑翅

Braised Supreme Shark's Fin Soup with Crab Roe in Clay Pot

#### 清蒸大開蟹(六兩)

Steamed Superior Hairy Crab (6 Taels)

#### 蟹粉煎斑球

Pan-fried Garoupa Fillet with Hairy Crab Roe

#### 蟹粉豆腐

Stewed Bean Curd with Hairy Crab Roe

#### 蟹粉扒時蔬

Braised Vegetables with Hairy Crab Roe

#### 蟹粉小籠包

Steamed Chicken and Hairy Crab Roe Dumplings

#### 薑茶湯圓

Black Sesame Glutinous Rice Dumplings and Ginger Tea

**每位港幣 HK\$2,080 per person**

(兩位起 minimum for 2 persons)

另加一服務費。

The price is subject to 10% service charge.

茗茶或開水每位港幣 HK\$30元；花生或泡菜每碟港幣HK\$28元  
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。

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## 【白松露推介 White Truffle Specialties】

頂級白松露珊瑚蜆子	\$838
Braised Razor Clams, Crab Roe and Broccoli with White Truffle	
白松露魚米之鄉	\$1180
Sautéed Garoupa Fillet and Egg White with White Truffle	
白松露煎帶子米型粉	\$688
Fried Rice Pasta with Scallops and White Truffle with Pigeon Egg	

## 【廚師菜式推介 Chef's Specialties】

黃湯野米花膠 (每位)	\$298
Stewd Fish Maw with Pumpkin Soup and Wild Rice (Per Person)	
鴿吞海中寶(每位)	\$628
Braised Pigeon stuffed with Fish Maw and Abalone	
香辣阿拉斯加蟹腳	\$688
Wok-fried Alaska King Crab Leg in Chilli with Dried Bean Curd	
花雕蛋白蒸阿拉斯加蟹腳	\$688
Steamed Egg White with Alaska King Crab Leg in "Hua Diao" Chinese Wine	
紅燒圓魚	\$688
Braised Softshell Turtle with Chinese Brown Sauce	
碧波杜泊羊肉上腦	\$498
Poached Hulunbuir Deluxe Mutton with Chives and Bean Sprouts in Spicy Soup	

所有價目另加一服務費。

All prices are subject to 10% service charge.

茗茶或開水每位港幣 HK\$30 元，花生或泡菜每碟港幣 HK\$28 元

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.

## 【時令大閘蟹菜式 Hairy Crab Specialties】

原隻大閘蟹 六兩、七兩或八兩 (清蒸/海鹽焗)	時價
Hairy Crab 6,7 or 8 Taels (Steamed / Baked in Sea Salt)	Seasonal Price
蟹粉燴雪燕羹(每位)	\$288
Crab Roes with Snow Swallow in Soup (per person)	
清炒大閘蟹粉	\$588
Stir-fried Hairy Crab Roes	
蟹粉燴魚肚	\$528
Braised Fish Maw with Hairy Crab Roes	
蟹粉桂魚絲	\$638
Sauteed Shredded Mandarin Fish with Hairy Crab Roes	
河蝦仁炒蟹粉	\$488
Sauteed Crab Roe with River Shrimps	
砂窩蟹粉扒豆腐	\$388
Braised Bean Curd with Hairy Crab Roes served in Casserole	
蟹粉炒粉皮	\$388
Sautéed Hairy Crab Roes with Mung Bean Sheet	
蟹粉燒豆麵	\$398
Stir-fried Bean Flour Noodles	
年糕毛豆醬炒大閘蟹(二隻)	\$538
Sauteed Hairy Crab with Rice Flour Cake in Brown Sauce	
蟹粉菜毛糰 (三件)	\$198
Steamed Glutinous Rice Dumplings filled with Hairy Crab Roes (3 pieces)	
蟹粉小籠包 (三件)	\$198
Steamed Chicken Dumplings with Hairy Crab Roes (3 pieces)	
蟹粉春卷 (三件)	\$198
Deep-fried Spring Rolls with Hairy Crab Roes (3 pieces)	

所有價目另加一服務費。

All prices are subject to 10% service charge.

茗茶或開水每位港幣 HK\$30 元，花生或泡菜每碟港幣 HK\$28 元

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