



**東來順 20 周年廚師推介套餐**  
**20<sup>th</sup> Anniversary Set Menu**

水晶羊肉、花雕醉雞、無錫脆鱔、涼拌烏筍

Mutton Terrine, Drunken Chicken,  
Crispy Eel in Honey, Chilled Green Bamboo Shoots

**鶴湖蟹影**

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

(香港旅發局“美食之最大賞” - 金獎名菜)

[ Hong Kong Tourism Board's "Best of the Best Culinary Awards" - Gold with Distinction Award ]

*The Falon Sauvignon Blanc, Lake Chalice, 2022 (New Zealand)*

**羅漢大蝦**

Pan-fried Prawn Heads with Sweet and Sour Sauce  
Deep-fried Shrimp Mousse with Black Sesame

**蟹黃燴魚肚**

Braised Fish Maw with Crab Meat and Crab Roe

**糟溜三白**

Steamed Mandarin Fish, Carrots and Bamboo Shoot Rolls in Rice Wine Lees

**合桃酥鴨**

Crispy Duck Slices with Walnuts

*The Falon Pinot Noir, Lake Chalice, 2021 (New Zealand)*

**豆板莧菜**

Poached Chinese Spinach with Green Peas

**雞絲手擀麵**

Handmade Noodles with Shredded Chicken in Soup

**荷花酥**

Flaky Pastry in Lotus Shape

**每位港幣 HK\$688 per person (兩位起 Minimum for two persons)**  
**另配餐酒每位港幣 HK\$180 per person for wine pairing**

The Price is subject to 10% service charge. 另加一服務費。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift card.

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