



東來順 20 周年廚師推介套餐

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]

Terrazas Reserva Chardonnay, 2022 (Argentina) (100ml)

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

Terrazas Reserva Cabernet Sauvignon, 2021 (Argentina) (100ml)

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

Lotus-shaped Flaky Pastry

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

另加一服務費。The Price is 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.

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 Royal Garden gift card.