夏日滋味美饌

SUMMER TASTE · SUMMER TREAT

宮廷雲吞雞花膠筒濃湯

Braised Chicken Soup with Fish Maw, Wonton and Cabbage in Casserole

灸煎三杯M5和牛柳粒

Pan-fried M5 Wagyu Beef Cube with Basil, Sesame Oil, Soy Sauce and Rice Liquor

蜜椒蔥香焗美國桶蠔

Baked Oyster with Roasted Pork Belly and Spring Onion in Honey Sauce

白松露汁香焗虎蝦皇 配 海龍皇花膠燴燕窩 (每位)

Sautéed Sabah Tiger Prawn with White Truffle Sauce & Braised Bird's Nest Soup with Assorted Seafood and Fish Maw (Per person)

蠔皇八頭湯鮑魚 扣 蝦籽滋補海參 (每位)

Braised 8-head canned Abalone with Sea Cucumber and Dried Shrimp Roe (Per person)

原價 Original price HK\$576 HK\$288

鮮蓮八寶海皇冬瓜盅 (壹個)

Whole Winter Melon Soup with Assorted Seafood (1 piece)

瓦罉鹽甑手撕少爺雞 (壹隻)

Baked Young Chicken with Rock Salt in Casserole (1 bird)

游水波士頓龍蝦 (壹隻)

煮法可選: 板燒鮑汁焗 / 花雕鴛鴦蒜蒸 / 橋底避風塘炒 / 黑松露白菌煮

Boston Lobster (1 piece)

Baked with Spring Onion in Abalone Sauce / Steamed with Fried Crushed Garlic /

Fried with Spicy Chili Garlic / Sautéed with Mushroom and Black Truffle Sauce

游水沙巴龍躉仔(約壹斤二兩)

煮法可選:原條清蒸/油泡班球/金沙燒焗/酸甜崧子

Garoupa (Approximately 680g)

Steamed / Sautéed Fillet / Fried with Salted Egg Yolk Sauce /

Fried with Sweet & Sour Sauce and Pine Nut

原價 Original price HK\$796 HK\$398

優惠期由即日起至2024年9月30日(2024年5月10日至12日、6月14日至16日及9月14日至17日除外)·優惠只適用於星期一至五晚市時段·每枱只可享乙款半價菜式,數量有限,售完即止·另收原價加一服務費·只適用於大堂雅座,並不適用於宴會、婚宴及任何折扣或其他優惠·優惠不可與其他優惠同時使用·敬請提前訂座·如有任何爭議,帝京酒店保留上述優惠之最終決定權

Offer is available from now to September 30, 2024 (except May 10-12, June 14-16 and September 14-17, 2024) • Offer is available from Monday to Friday dinner session • Only one half price item can be purchased per table, limited supply while stock last • Subject to 10% service charge • This offer cannot be used in conjunction with any other discount and privilege offer • Advance reservation is required • Royal Plaza Hotel reserves the right of final decision in case of any disputes





