金豐迎月·中秋節盛宴I

Mid-Autumn Festival Set Menu I

金豐·迎月

Marinated Snacks Combination

海蜇冷鮑絲·金牌黑豚叉燒·娘惹咖哩和牛酥 Marinated Jellyfish with Shredded Abalone· Barbecued Pork Loin·Baked Pastry stuffed with Curry Beef

羊肚菌花膠蟹肉燴燕窩

Braised Bird's Nest Soup with Shredded Fish Maw, Crab Meat and Morel Mushroom

白松露油菌皇珍寶虎蝦球

Sautéed Jumbo Tiger Prawn with Wild Mushroom and White Truffle Oil

蝦籽原條遼參 伴 鮑魚汁扣鵝掌

Braised Sea Cucumber and Goose Web with Dried Shrimp Roe in Abalone Sauce

薑蔥頭抽蒸珍珠龍躉斑

Steamed Giant Garoupa with Ginger and Spring Onion in Soy Sauce

雲南鮮牛肝菌茅香雛鴿

Deep-fried Pigeon with Boletus Mushroom and Lemongrass

瑤柱鹽水鴨絲炆伊府麵

Braised E-fu Noodle with Salted Shredded Duck and Conpoy

呂宋芒果楊枝甘露布甸

Chilled Mango Sago Cream with Pomelo on Pudding

忌廉小甜芙

Cream Puff

HK\$3,200 / 4 位 persons HK\$4,800 / 6 位 persons

HK\$9,600 / 12 位 persons

額外每位 Extra person HK\$800

及指定月餅換領券乙張 Make your reservation

──於7天前預訂及 繳付訂金尊享88折優惠

Make your reservation
with deposit 7 days in advance
to enjoy 12% discount and
a designated mooncake
redemption coupon *

* 須於 7 天前預訂及繳付 HK\$2,000 訂金方可享用優惠 Reservation with HK\$2,000 deposit 7 days in advance to enjoy the offer

供應期由2024年9月1日至18日·只限堂食·另加一服務費·優惠不可兑換現金、不可與其他優惠同時使用·優惠不適用於加一服務費(以原價計算)、飲品、餐酒、宴會、廳房用膳·客戶須預先訂座,並於訂座前説明使用此優惠·帝京酒店保留修改優惠條款及細則、更改或終止此優惠之權利,恕不另行通知·如有任何爭議,帝京酒店保留最終決定權

Set menus are available from September 1 to 18, 2024 · Set menus are available dine-in consumption only · Subject to 10% service charge · Offer cannot be redeemed for cash or used in conjunction with other offers · Offer is not applicable to 10% service charge (based on original prices), beverages, bottled wine consumption, banquets, private room dining · Advance reservation is required. Please notify the restaurant staff the offer will be used · Royal Plaza Hotel reserves the right to amend the terms and conditions of the offers, change or delete the offers without prior notice · Should a dispute arise, Royal Plaza Hotel reserves the right to arbitrate the final decision







家好月圓·中秋節盛宴II

Mid-Autumn Festival Set Menu II

家 好.月 圓

Marinated Snacks Combination

冰燒五層腩 • 金牌黑豚叉燒 • 鹵汁鵝掌翼 • 川味貢菜墨魚仔(辣) • 小黃瓜海蜇頭 Roasted Pork Belly • Barbecued Pork Loin • Marinated Goose Wing and Web • Cuttlefish with Gong Cai in Spicy Sauce •

Marinated Jelly Fish Bulb with Cucumber

西蘭花如意百合玉帶蚌皇

Sautéed Scallop and Coral Clam with Broccoli, Lily Bulb and Elm Fungus

高湯鮮菌焗開邊乳龍蝦 配 長壽伊府麵

Sautéed Half Lobster with Mixed Mushroom and E-fu Noodle in Chicken Broth

蠔皇原隻八頭湯鮑魚 扣 鵝掌

Braised 8 Heads canned Abalone with Goose Web in Oyster Sauce

清蒸海星斑

Steamed Fresh Spotted Garoupa

金牌芝麻鹽焗雞

Baked Chicken with Rock Salt and Sesame

櫻花蝦蛋黃海皇炒絲苗

Fried Rice with Assorted Seafood, Red Cherry Shrimp and Egg Yolk

新會老陳皮紅豆沙湯圓 • 玫瑰香芒凍涼卷

Sweetened Red Bean Soup with Air-dried Tangerine Peel and Sesame Dumpling • Chilled Rose Roll with Mango

HK\$3,400 / 4位 persons HK\$5,100 / 6位 persons HK\$10,200 / 12位 persons

額外每位 Extra person HK\$850

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於7天前預訂及

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with deposit 7 days in advance to enjoy **12% discount** and **a designated mooncake**

redemption coupon *

月滿中秋·中秋節盛宴III

Mid-Autumn Festival Set Menu III

醬燒琵琶金豬件 伴 手作蝴蝶夾 Barbecued Suckling Pig with Butterfly Bun

姬松茸南澳青邊鮑魚燉雞湯 Double-boiled Chicken Soup with Blaze Mushroom and Abalone

櫻海老海皇焗釀蟹蓋

Oven Baked Crab Shell stuffed with Crab Meat and Dried Cherry Shrimp 帝京軒招牌菜 - Di King Heen Signature Dish

星級海味窩心盤

Premium Dried Seafood Combination

鮑魚汁海參 扣 滋補花膠筒 伴 玉環瑤柱甫 Braised Sea Cucumber and Fish Maw, Marrow Cucumber Ring stuffed with Conpoy in Abalone Sauce

清蒸東星斑

Steamed Fresh Leopard Coral Garoupa

當紅脆皮龍崗雞 Deep-fried Crispy Chicken 帝京軒招牌菜 - Di King Heen Signature Dish

蝦頭油紫菜帶子炒絲苗 Fried Rice with Scallop, Seaweed and Shrimp Oil

波士頓龍蝦韭菜雲吞 Boston Lobster Meat and Chives Wonton in Soup

香滑蛋白杏仁茶湯圓•玫瑰香芒凍涼卷 Sweetened Ground Almond Cream with Egg White and Sesame Dumpling • Chilled Rose Roll with Mango

HK\$3,800 / 4位 persons HK\$5,700 / 6位 persons HK\$11,400 / 12 位 persons

額外每位 Extra person HK\$950

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