## 團年春茗午宴

## CHINESE NEW YEAR SET LUNCH MENU

【風生水起】脆皮金豬鮑魚齊撈起 Lo Hei with Suckling Pig and South African canned Abalone

【家肥屋潤】如意百合玉帶炒蚌皇 Sautéed Scallop with Coral Clam, Fresh Lily Bulb and Yu Fungus

【哈哈大笑】蟹肉蝦球3.6牛乳盞 Sautéed Prawn and accompanied with Stir-fried Milk with Crab Meat

【大吉大利】發財蠔豉大利扣鵝掌 Braised Dried Oyster and Pig Tongue with Goose Web, Black Moss and Vegetable

【年年有餘】仁稔南瓜蒸龍躉斑球 Steamed Giant Garoupa Fillet with Pumpkin and Yanmin Sauce

【喜鵲臨門】生菜蜆芥蔥油農場雞 Steamed Chicken with Lettuce and Scallion Oil in Preserved Clam Sauce

【五穀豐收】籠香銀鈎臘味糯米飯 Stir-fried Glutinous Rice with Dried Shrimp and Air-dried Sausage

【大富大貴】老陳皮紅豆沙湯圓 Sweetened Red Bean Soup with Air-dried Tangerine Peel and Sesame Dumpling

星期一至五原價 Original Price from Monday to Friday

HK\$1,832 / 4位 persons HK\$2,748 / 6位 persons HK\$5,496 / 12位 persons

額外每位 Extra person HK\$458

星期六、日、公眾假期原價 Original Price from Saturday to Sunday and Public Holiday

HK\$1,992 / 4 位 persons HK\$2,988 / 6 位 persons HK\$5,976 / 12 位 persons

額外每位 Extra person HK\$498

供應期由2025年1月1日至2月15日 ● 堂食另加一服務費 ● 只適用於大堂雅座 ● 不適用私人宴會及婚宴 ● 不可與其他優惠同時使用 ● 客戶須預先訂座,並於訂座説明使用此優惠 ● 上述套餐作廳房訂座只適用於最多2席 ● 如需查詢或閣下對任何食物產生敏感,請與酒店職員聯絡 ● 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 January 1 to February 15, 2025 • All prices are subject to 10% service charge for dine-in • Only available for dine-in • Not applicable to private function room and wedding banquet • Cannot be used in conjunction with any other discounts and privilege offers • Advance reservation is required. Please notify the restaurant staff the offer will be used • Maximum 2 tables reserve of above set menu for private room • Please contact our staff if you have any enquiries or any food allergies • Royal Plaza Hotel reserves the right to amend the terms and conditions of the offer, change or delete the offer without prior notice • Should a dispute arise, Royal Plaza Hotel reserves the right to arbitrate the final decision





