

鮮 香 盛 饌

Supreme Summer Cuisine

Di King Heen specially presents "Supreme Summer Cuisine", an array of tempting delicacies with a selection of high-quality ingredients to whet your appetite in this refreshing midsummer.

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| 油雞縱菌焗本地乳龍蝦 (壹隻)
Sautéed Lobster Fillet with Termite Mushroom Sauce (Whole) | HK\$ 488 |
| 黑松露南瓜炒穀飼和牛
Sautéed Diced M5 Wagyu Beef with Pumpkin and Black Truffle | HK\$ 388 |
| 南乳醬香煎焗龍躉班球 (六件)
Pan-fried Giant Garoupa Fillet with Red Fermented Bean Curd Paste (6 pcs) | HK\$ 368 |
| 馬拉盞漁鄉南澳洲鮑片
Sautéed Sliced Australia's Abalone with Chilli Sauce | HK\$ 338 |
| 阿拉斯加蟹肉蝦乾炒粉絲
Stir-fried Bean Vermicelli with Alaska King Crab Meat and Dried Shrimp with Satay Sauce | HK\$ 338 |
| 原籠青花椒豉蒜蒸蟠龍鱔
Steamed Eel Fillet with Green Pepper and Black Bean Sauce | HK\$ 328 |
| 花椒麵醬煎釀原條遼參 (四件)
Pan-fried Sea Cucumber Stuffed with Shrimp Paste in Chilli Sauce (4 pcs) | HK\$ 328 |
| 啫啫蒜子生焗魚嘴煲
Stewed Fish Head with Shallot and Satay Sauce in Casserole | HK\$ 298 |
| 青檸香茅胡椒焗走地雞 (半隻)
Roasted Chicken with Lemon Glass, Pepper and Green Lemon (Half) | HK\$ 288 |
| 金不換醬爆豆腐脯叉煲
Sautéed Pork Belly & Bean Curd with Thai Basil | HK\$ 288
每位 per person |

炎炎夏日，帝京軒特地為你預備全新「鮮香盛饌」系列，嚴選優質食材，炮製出多款惹味開胃的菜式，讓你頓時消暑解悶，感受鮮味盎然的盛夏季節。

供應期由即日起至2024年10月13日(2024年9月14日至17日除外)•另收加一服務費•只適用於大堂雅座，並不適用於廳房、宴會及婚宴•優惠不可兌換現金及與其他同時使用•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

Menu is available from now to October 13, 2024 (except September 14-17, 2024) • Subject to 10% service charge • Not applicable to private room, function room reservation and wedding banquet • This promotion cannot be redeemed for cash or used in conjunction with other offers • 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