



富豪養生寶典



REGAL HOTELS
富豪酒店

富豪夏季養生宴

葷素交饗 滋補臻味

香煎松茸腐皮卷、避風塘百味豆腐
野生雪燕車厘茄、蜜柚鱈魚粒
(養顏潤膚、增進食慾、強健骨骼、排毒生津)

原個椰皇花膠姬松茸石斛花湯
(滋陰清熱、生津止渴)

羽衣竹筴素焗
(高纖健腸、降脂護心)

鮑汁海參伴冬林
(低脂輕盈、滋陰補腎)

豆仁花雕蛋白
(補血養氣、優質蛋白)

牛肝菌帶子炒蘆筍
(利尿排毒、補益氨基)

山珍胡麻鮮蝦稻庭烏冬
(潤膚益智、補充維他命)

芒果椰子豆腐、養顏紅棗糕、黑白芝麻卷
薑汁焦糖燻蛋、時令水果
(補氣養血、烏髮潤膚、溫胃散寒、增強活力)

每位 \$688 (兩位起)

價格以港幣計算，另收茶芥及加一服務費

以上健康建議基於中草藥的傳統功效

Summer Nourishing Delights at Regal

Deep Nourishment · Sumptuous Feast

Pan-fried Bean Curd Rolls with Matsutake Mushrooms, Typhoon Shelter Style Crispy Tofu, Wild Gum Tragacanth with Cherry Tomatoes, Wok-Fried Diced Codfish with Honey Pomelo Sauce

(Nourishes the skin and improves appetite)

Double-boiled Fish Maw Soup with Matsutake and Dendrobium Soup in Whole Coconut

(Promotes body fluids to quench thirst)

Vegetarian Dumplings with Kale and Bamboo Piths

(Reduces cholesterol)

Braised Sea Cucumber in Abalone Sauce with Winter Melon

(Strengthens the kidney)

Steamed Egg White and Beans with Huadiao Wine

(Replenishes energy and provides high-quality protein)

Sautéed Scallops with Porcini Mushrooms and Asparagus

(Aids natural kidney detoxification)

Inaniwa Udon with Shrimps and Wild Mushrooms in Roasted Sesame Sauce

(Moisturises the skin and provides essential vitamins)

Mango and Coconut Tofu, Nourishing Red Date Cake, Black and White Sesame Rolls, Ginger Caramel Crème Brûlée, Seasonal Fruit

(Warms the stomach and boosts vitality)

\$688 per person
(Minimum of 2 persons)

Price is in Hong Kong dollars and subject to tea, condiments and 10% service charge

*The above health suggestions are based on the traditional properties of Chinese herbal ingredients

富豪夏季養生宴

輕盈清新 素食之選

香煎松茸腐皮卷、避風塘百味豆腐
野生雪燕車厘茄、蜜柚咕嚕咕嚕
(養顏潤膚、增進食慾、強健骨骼、排毒生津)

原個椰皇姬松茸石斛花湯
(滋陰清熱、生津止渴)

羽衣竹筴素焗
(高纖健腸、降脂護心)

金絲繞素參
(低脂輕盈、穩定血糖)

豆仁花雕蛋白
(補血養氣、優質蛋白)

黑松露白蘆筍
(利尿排毒、補益氨基)

山珍胡麻稻庭烏冬
(潤膚益智、補充維他命)

芒果椰子豆腐、養顏紅棗糕、黑白芝麻卷
薑汁焦糖燉蛋、時令水果
(補氣養血、烏髮潤膚、溫胃散寒、增強活力)

每位 \$688 (兩位起)

價格以港幣計算，另收茶芥及加一服務費
以上健康建議基於中草藥的傳統功效

Summer Nourishing Delights at Regal

Fresh Vitality · Vegetarian Feast

**Pan-fried Bean Curd Rolls with Matsutake Mushrooms,
Typhoon Shelter Style Crispy Tofu, Wild Gum Tragacanth with
Cherry Tomatoes, Sweet and Sour Mushroom**

(Nourishes the Skin and improves appetite)

Double-boiled Matsutake and Dendrobium Soup in Whole Coconut

(Promotes body fluids to quench thirst)

Vegetarian Dumplings with Kale and Bamboo Piths

(Reduces cholesterol)

Golden Braised Vegetarian Sea Cucumber

(Stabilises blood sugar levels)

Steamed Egg White and Beans with Huadiao Wine

(Replenishes energy and provides high-quality protein)

Black Truffle with White Asparagus

(Aids natural kidney detoxification)

Wild Mushroom Inaniwa Udon in Sesame Sauce

(Moisturises the skin and provides essential vitamins)

**Mango and Coconut Tofu, Nourishing Red Date Cake,
Black and White Sesame Rolls,
Ginger Caramel Crème Brûlée, Seasonal Fruit**

(Warms the stomach and boosts vitality)

\$688 per person
(Minimum of 2 persons)

Price is in Hong Kong dollars and subject to tea, condiments and 10% service charge

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