

## RGSH Suite Menu 套房菜單

①	星期一 Monday	星期二 Tuesday	星期三 Wednesday	星期四 Thursday	星期五 Friday	星期六 Saturday	星期日 Sunday
<b>Breakfast 早餐</b>	Steamed Chicken Bun, Steamed Glutinous Rice in Lotus Leaf, Steamed Pork Dumpling, Steamed Diced Pork and Vegetable Dumpling, Cherry Tomato, Fresh Fruit, HI-CAL Low Fat milk 雞包仔、珍珠雞、燒賣、水晶餃、車喱茄、時令生果、高鈣低脂奶	Macaroni with Beef in Tomato Soup, Boiled Egg, Burger Steak, Sliced Ham, Fresh Fruit, Juice 茄醬牛肉通心粉、烩蛋、漢堡扒、火腿片、時令生果、紙包果汁	Steamed Barbecued Pork Bun, Turnip Cake, Steamed Shrimp Dumpling, Steamed Minced Beef Dumpling, Sweet Corn Kernels, Fresh Fruit, Drink 叉燒包、蘿蔔糕、蝦餃、乾蒸牛肉、牛油粟米粒、時令生果、紙包果汁	Daily Bread, Scrambled Egg, Baked Bean with Mushroom, Cherry Tomato, Chicken Sausage, Fresh Fruit, HI-CAL Low Fat Milk 西式麵包、炒蛋、蘑菇焗豆、雞肉腸、車喱茄、時令生果、高鈣低脂奶	Stir-Fried Egg Noodle with Vegetable in Soy Sauce, Fish Siu Mai, Minced Pork Congee with Century Egg, Steamed Pork Dumpling, Veal Chipolata, Fresh Fruit, Juice 豉油王炒麵、魚肉燒賣、皮蛋肉碎粥、潮州粉果、牛仔腸、時令生果、紙包果汁	Steamed Glutinous Rice in Lotus Leaf, Boiled Egg, Steamed Egg Custard Bun, Steamed Minced Fish Dumpling, Sweet Corn Kernels, Fresh Fruit, Juice 珍珠雞、奶王包、烩蛋、鯪魚茸燒賣、牛油粟米粒、時令生果、紙包果汁	Stir-Fried Vermicelli with Vegetable, Chicken Sausage, Beef Congee, Steamed Shrimp Dumpling, Cherry Tomato, Fresh Fruit, Oolong Tea 雜菜炒米粉、雞肉腸、鮮滑牛肉粥、蝦餃、車喱茄、時令生果、烏龍茶
<b>Lunch 午餐</b>	Sheet Jelly with Sesame Sauce, Braised Pork, Sautéed Beef with Pan-Seared Green Chili Pepper, Daily Vegetables, Steamed Tricolor Quinoa with Rice, Snack, Drink 胡麻醬涼拌粉皮、外婆紅燒肉、虎皮尖椒炒牛肉、是日時蔬、三色藜麥白飯、小食、紙包飲小	Deep-fried Shrimp Roll, Braised Chicken with Garlic and Black Bean, Daily Vegetables, Soup of The Day, Rice, Drink 脆炸腐皮蝦卷、豉蒜南瓜炆雞球、是日時蔬、老火靚湯、絲苗白飯、紙包飲品	Whelk in Abalone Sauce, Chilled Eggplant in Japanese Style, Sautéed Shrimp with Egg, Daily Vegetables, Turmeric Rice, Dessert (Brownie), Drink 鮑汁海螺片、和風涼拌茄子、滑蛋蝦仁、是日時蔬、黃薑飯、甜品(朱古力布朗尼)、紙包飲品	Dried Egg with Sweet Sauce, Steamed Pork Ribs and Chicken Feet in Black Bean Sauce, Daily Vegetables, Soup of The Day, Rice, Drink 醬香雞蛋乾、豉汁鳳爪蒸排骨、是日時蔬、老火靚湯、絲苗白飯、紙包飲品	Gluten with Peanuts and Black Fungus, Braised Pork Knuckle, Steamed Beef with Dried Tangerine, Daily Vegetables, Rice with Sweet Corn, Snack, Drink 四喜烤麩、回味紅燒豬手、陳皮蒸牛肉餅、是日時蔬、粟米粒白飯、小食、紙包飲品	Black and White Fungus in Vinegar, Beef Short Ribs Curry, Soup of The Day, Daily Vegetables, Rice, Drink 陳醋黑白木耳、香茅咖哩牛肋條、是日時蔬、老火靚湯、絲苗白飯、紙包飲品	Soybean with Bean curd Leaves and Shanghai Pickles, Marinated Beef, Kung Pao Shrimps, Daily Vegetables, Red Rice, Dessert (Mango Pudding), Drink 雪菜毛豆百葉、臻品滷牛肉、宮保炒蝦仁、是日時蔬、紅米飯、甜品(芒果布甸)、紙包飲品
<b>Dinner 晚餐</b>	Marinade Beef Tripe, Sweet and Sour Pork Ribs, Steamed Turbot Fillet in Black Bean Sauce, Daily Vegetables, Rice, Fresh Fruit, Drink 滷水牛肚、糖醋小排骨、豉汁蒸比目魚、是日時蔬、絲苗白飯、時令生果、紙包飲品	Gluten with Peanuts and Black Fungus, Chilled Bean, Dried Tofu and Preserved Vegetable, Steamed Chicken with Ginger and Spring Onion, Daily Vegetables, Fresh Fruit, Red Rice 四喜烤麩、毛豆干絲雪菜、薑蔥霸王雞、是日時蔬、紅米飯、時令生果、紙包飲品	Drunken Prawns, Marinated Chicken Wing, Wok-fried Diced Beef with Mushroom in Brown Sauce, Daily Vegetables, Fresh Fruit, Rice, Drink 花雕醉蝦、滷水雞中翼、燒汁野菌牛柳粒、是日時蔬、絲苗白飯、時令生果、紙包飲品	Spicy Beef Shin, Pickles, Pan-fried Chicken in Garlic and Onion Sauce, Daily Vegetables, Spaghetti, Fresh Fruit, Drink 香辣牛腩、嚙嚙漬、蒜茸洋葱雞扒、是日時蔬、長通粉、時令生果、紙包飲品	Boiled Green Soybeans, Shanghai Smoked Fish, Wok-fried Sea Cucumber in XO Sauce, Daily Vegetables, Rice Fresh Fruit, Drink 上海燻魚、鹽水枝豆、XO 醬爆珊瑚蚌、是日時蔬、絲苗白飯、時令生果、紙包飲品	Deep-fried Cuttlefish cake, Stewed Chicken in Hakka Style, Sweet and Sour Pork Ribs · Daily Vegetables, Rice, Fresh Fruit, Drink 脆炸墨魚餅、客家咸雞、菠蘿京都骨、是日時蔬、絲苗白飯、時令生果、紙包飲品	Pork Ribs in Sweet and Sour Sauce, Spicy Pickled Radish, Steamed Chicken with Chili, Fungus, Daily Vegetables, Rice, Fresh Fruit, Drink 糖醋小排骨、辣泡蘿蔔、剝椒蒸雞球蟲草花、是日時蔬、絲苗白飯、時令生果、紙包飲品

\*菜譜如有更改，恕不另行通知 This menu is subject to change without prior notice

\*以上是七天的標準菜譜 The above is a typical seven days menu

\*可按要求提供清真和素食菜譜 Halal and Vegetarian Menus are on offer upon request