



金殿品味晚宴
Regal Palace Set Dinner

金殿三式前菜
Appetizer Combination

(鮮蝦小黃瓜、滷鮑海蜇絲、七味脆豆腐)
Baby Cucumber with Shrimp, Sliced Abalone with Jelly Fish, Crispy Tofu

每天招牌老火湯
Soup of the Day

黃金大虎蝦
Tiger Prawn with Salted Egg Yolk

或 OR

上湯開邊焗龍蝦(另加 港幣 130 元)
Braised Lobster with Supreme Broth (upgrade at HK\$130)

醬皇野菌爆大元貝
Stir-fried Sliced Clam with Fungus in Spicy Sauce

金針雲耳紅棗蒸龍躉球
Steamed Grouper Fillet with Black Fungus and Red Date

松茸上湯浸菜苗
Braised Vegetable with Matsutake in Superior Soup

富貴櫻花蝦蛋白炒飯
Fried Rice with Dried Baby Shrimp and Ham

富豪甜品拼盤
Regal Dessert Platter

每位 HK\$438 per person
(兩位起 Minimum 2 persons)

價目須另加一服務費
All prices are subject to 10% service charge