



金殿滋味午膳套餐

每位港幣 178 元 (兩位起)

金殿招牌點心 (選三款)

甘脆蝦多士
合桃叉燒酥
金殿鮮蝦餃
金粟墨魚餅

帶子燒賣
鳳城糯米包
田園素春卷
香菇雞包仔

蜂巢荔芋角
蒸鯪魚球
娥姐粉果
蜜餞叉燒包

京燻素鵝
桂花鮮淮山
陳醋雲耳拍青瓜
七味脆豆腐

[必食]金殿巧手灌湯餃

時令菜苗

清炒 或 蒜蓉 或 上湯

飯、麵 (選一款)

富貴櫻花蝦蛋白炒飯

上湯雞絲新竹米粉

松露野菌炆伊麵

福建炒飯

敬送是日滋潤糖水

追加廚師推介 每款港幣98元

鳳梨咕嚕黑豚肉

香芒汁伴蝦球

蜜汁黑豚叉燒

棗皇香菇豆腐鱈魚件

椒麻辣子果仁牛柳粒

另收茶芥及加一服務費

如果您對任何食物有過敏反應或特別飲食要求，請告知我們



Regal Palace Delicate Set Lunch

HK\$178 per person (2 Persons up)

Signature Dim Sum (choose 3 items)

Deep-fried Shrimp Toast	Deep-fried Taro Puff
Baked BBQ Pork Pastry	Steamed Minced Mud Carp
Steamed Shrimp Dumpling	Steamed Vegetables Dumpling
Deep-fried Cuttle Fish with Sweet Corn	Steamed BBQ Pork Bun
Steamed Pork with Scallop Dumpling	Smoked Bean Curd Sheet Roll with Assorted Vegetables
Steamed Glutinous Rice with Preserved Meat	Marinated Yam with Osmanthus
Deep-fried Spring Roll with Vegetable	Marinated Cucumber and Black Fungus in Vinegar
Steamed Chicken Bun with Mushroom	Deep-fried Tofu with Chili Powder

[Must-try] Steamed Pork Dumpling with Soup

Seasonal Vegetable

Sauteed **or** Garlic **or** Poached with Soup

Rice or Noodle (choose 1 item)

Fried Rice with Baby Shrimps, Ham and Egg White	Braised E-fu Noodle with Assorted Mushroom and Truffle
Chicken Vermicelli with Supreme Soup	Fried Rice in Fujian Style

Complimentary Daily Dessert

Chef Recommendation HK\$98 each

Deep-fried Kurobuta Pork with Sweet and Sour Sauce	Crispy Prawn Served with Mango Sauce	BBQ Pork with Honey Sauce
Steamed Cod Fish with Mushroom and Red Date	Sautéed Beef Rib with Vegetable, Nuts and Chili Pepper	

Prices are subject to tea, condiments and 10% service charge

Please inform us if you have any food allergies or dietary preferences