



金殿馨。食套餐(2位起)

Regal Palace Delicate Set(At least 2pax)

頭盤可選(2位 2款/3位 3款/4位 4款)

Appetizers Selection (2pax 2items/3pax 3items/4pax 4items)

手拍青瓜雲耳 滷水和牛腩 麻油海蜇燻蹄

Marinated Cucumber and Black Fungus in Vinegar / Marinated Sliced OX Tongue / Marinated Jelly Fish and Sliced Pork Knuckle

川滷牛腱肉 子薑松花皮蛋 京都燻素鵝

Marinated Beef Shank with Sichuan / Preserved Egg with Baby Ginger / Smoked Bean Curd Sheet Roll with Assorted Fungus

招牌例湯(位) *Signature Soup of The Day*

精美小菜(2位 2款/3位 3款/4位 4款)

Delicate Dishes (2pax 2items/3pax 3items/4pax 4items)

三蔥和牛腩煲 漁香茄子雞粒煲 金殿小炒皇

Braised OX Tongue with Green Onions / Braised Eggplant with Diced Chicken / Wok-fried Chives and Dried Shrimps

銀杏百合浸鮮腐竹 啫啫三黃雞煲 鮮淮山芹香炒蝦球

Poached Bean Curd Sheet with Lily Bulb and Ginkgo/Sizzling Chicken with Mushroom in Clay Pot/Sauteed Prawns with Celery and Chinese Yam

松露醬爆蚌仁 椒汁蔥燒黑豚肉 家常豆腐燴千層

Wok-fried Mussel and Shrimp with Truffle Sauce/Fried Kurobuta Pork with Onions in Black Pepper Sauce/Braised Bean Curd Sheet with Tofu

燒汁琥珀一口牛 艇王浸時蔬 梅菜王肉鬆蒸茄子

Sauteed Beef with Gravy Sauce / Poached Dried Shrimps with Vegetable in Supreme Soup / Steamed Eggplants with Preserved Vegetables and

Pork Floss 豉汁帶子蒸豆腐 雞縱菌燴六錦 竹筴三耳燒玉子

Steamed Scallop with Bean Curd in Black Bean Sauce / Sauteed Termite Mushroom with Fungus, Ginkgo and Celery / Braised Japanese Egg with Assorted Fungus and Bamboo Shoot

(可另加\$120 享用以下一款優惠) *Add \$120 can choice one as below*

鮑汁花膠海參扣鵝掌(位) 頭抽生煎大虎蝦(2隻)

Braised Fish Maw, Sea Cucumber and Goose Web in Abalone Sauce / Pan-fried Tiger Prawns with Supreme Soya Sauce(2pcs)

金牌貴妃雞(半隻) 清蒸海沙巴(約 600g)

Marinated Chicken with Spices (half bird) / Steamed Garoupa with Soya Sauce

精選糖水

Selected Dessert

HK\$338+10% per person