星級手工點心

SIGNATURE HANDCRAFTED DIM SUM

竹笙瑤桂花膠灌湯餃
HK\$168
Fish Maw Dumpling with Bamboo Pith and Dried Conpoy

1件pc

蝦籽柚皮鵝掌獅子頭
Steamed Pomelo Pith with Goose Web and Pork Ball in

1件pc

Dried Shrimp Roe Sauce

原條海參雞粒撻
Whole Sea Cucumber Tart with Diced Chicken

HK\$148

魚籽狀元龍蝦餃
Steamed Lobster and Shrimp Dumpling with Caviar

HK\$128

鮑魚花菇瑤柱燒賣 HK\$98

Steamed Pork Dumpling with Shrimp, Black Mushroom and Conpoy 2件pcs

燕窩海皇鳳眼餃 HK\$78
Scallop Dumpling with Shrimp, Pork and Bird's Nest 2件pcs

懷舊魚翅餃
Steamed Shrimp Dumpling with Shark's Fin
2件pcs

葡汁焗宮崎和牛酥
A5 Miyazaki Wagyu Beef Puff Pastry in Portuguese Sauce

2 件 pcs

芝麻蝦多士 HK\$68 Crispy Sesame Prawn Toast 2件pcs

鱈場蟹肉鮮蝦脆春卷HK\$68Crispy Shrimp and King Crab Spring Roll2件pcs

紅菜松露鮮菌石榴球

Steamed Mixed Mushroom Dumpling with Beetroot and Black Truffle

2件pcs

松茸素菜香菇包

Steamed Vegetarian Bun with Matsutake and Mushroom

2件pcs

供應期由即日起至2024年12月31日 • 另收正價加一服務費 • 只限堂食 • 如有任何爭議,帝京酒店保留最終決定權 Menu is available from now until 31 December, 2024 • Subject to 10% service charge • Available for dine-in consumption only • Should a dispute arise, Royal Plaza Hotel reserves the right to arbitrate the final decision





