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康 佳 簡

Supreme Spring Cuisine

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Let's welcome the season of spring with Di King Heen's Supreme Spring Cuisine. Begin your spring culinary journey with a series of nourishing delicacies and let the flavors of spring blossom on your dining table.

Reserve now and share a feast of health and stylish with your family and friends!

鼓蒜里牛肝菌炒龍蝦球 Sautéed Lobster Fillet with Boletus in Preserved Soybean Sauce	нк\$488
蘿蔔洋蔥燒鬈毛豬排骨 Baked Mangalica Spare Rib with Onion and Carrot	нк\$438
鲜准山銀鉤炒澳洲絕片 Sautéed Australian Abalone Slice with Shrimp and Yam	нк\$388
仁稔南瓜菱龍躉斑球 Steamed Giant Garoupa Fillet in Pumpkin and Yanmin Sauce	нк\$298
紅棗羊肚耳鱼肚蓋滑雞 Steamed Chicken Fillet and Fish Maw with Red Date and Fungi	нк\$288
蜜麻香百峞大蝦球 Pan-Fried King Prawn in Shrimp Paste with Honey Sauce	нк\$268
貴州代笙繡球首菠菜苗(素) Poached Baby Spinach, Bamboo Pith and Cauliflower Fungi (V)	нк\$258
堂弄 - 砂鍋蝦頭油乾煸老膠 Shredded Fish Maw and Crab Meat with Shrimp Oil (Live Cooking)	нк\$ 568
堂弄 - 灸 煮 三 採 M5 和 半 神 Pan-Fried M5 Wagyu Beef Cubes with Basil, Sesame Oil, Soy Sauce and Rice Liquor (Live Cooking)	нк\$538
脆脆壽秘杏什島凍 Longevity Bun Pudding with Almond Sauce	HK\$ 128 每位 per person

供應期由2024年3月1日至6月30日(2024年5月10日至12日及6月14日至16日除外)・另收加一服務費・以上推廣不可與任何優惠或折扣同時使用・帝京酒店保留修改優惠 條款及細則、更改或終止此優惠之權利,恕不另行通知,如有任何爭議,帝京酒店保留最終決定權

Menu is available from March 1 to June 30, 2024 (Except 10-12 May and 14-16 June 2024) • Subject to 10% service charge • This promotion cannot be used in conjunction with other discount or offers • Royal Plaza Hotel reserves the right to amend the terms and conditions of the offer, change or delete the offer without prior notice • Should a dispute arise, Royal Plaza Hotel reserves the right to arbitrate the final decision



