

中秋佳節·共聚秋月宴I

Mid-Autumn Festival Set Menu I

醬燒琵琶金豬件 伴 手作蝴蝶夾

Suckling Pig, Barbecued • Butterfly Bun

木薑子醬油泡玉帶炒龍蝦球

Lobster Fillet, Scallop, Vegetable, Mountain Pepper Sauce, Sautéed

桃膠百合花膠燴燕窩

Superior Bird's Nest, Shredded Fish Maw, Lily Bulb, Peach Resin,

Supreme Chicken Broth, Braised

頂級南非六頭湯鮑魚 伴 蝦籽扣柚皮

6-Head South African canned Abalone, Pomelo Peel, Dried Shrimp Roe, Braised

兩弄深海大花尾龍躉

Giant Garoupa in TWO Cooking Methods

馬拉盞煎焗海班球 • 黃皮醬蒸斑頭腩

Garoupa Fillet, Gan Xiang Sauce, Sautéed • Garoupa Head & Belly, Wampi Sauce, Steamed

芝麻鹽焗農場雞

Chicken, Rock Salt, Baked

繡球菌竹笙浸北京菜心

Cauliflower Mushroom, Choy Sum, Bamboo Pith, Poached

蝦油紫菜海皇炒絲苗

Fried Rice, Assorted Seafood, Seaweed, Shrimp Oil

芒果楊枝甘露 • 古法花生糯米糍

Mango Sago Cream, Pomelo, Chilled •

Sticky Dumpling filled with Crushed Peanut

HK\$3,400 / 4 位 persons

HK\$5,100 / 6 位 persons

HK\$10,200 / 12 位 persons

額外每位 Extra person **HK\$850**

升級優惠 (須提早預訂)

UPGRADE OFFER (Order in advance)

桃膠百合花膠燴燕窩 轉 杏汁白肺螺頭燉花膠湯

Superior Bird's Nest, Shredded Fish Maw, Lily Bulb, Peach Resin, Supreme Chicken Broth, Braised

change to Fish Maw Soup, Sea Conch, Pork Lung, Almond Juice, Double-boiled

加 Additional **HK\$58** / 每位 per person

木薑子醬油泡玉帶炒龍蝦球 轉 高湯焗開邊乳龍蝦長壽伊府麵

Lobster Fillet and Scallop, Vegetable, Mountain Pepper Sauce, Sautéed

change to Half Lobster, E-fu Noodle, Supreme Chicken Broth, Sautéed

加 Additional **HK\$68** / 每位 per person

兩弄深海大花尾龍躉 轉 兩弄海星斑

Giant Garoupa in TWO Cooking Methods

change to Spotted Sea Garoupa in TWO Cooking Methods

加 Additional **HK\$78** / 每位 per person

供應期由2026年9月1日至9月26日 • 優惠不適用於茗茶或水及正價加一服務費 • 優惠不可與其他優惠、折扣、餐飲券及指定現金券同時使用 (帝賞現金券除外) • 只限堂食享用，並不適用於廳房及宴會 • 廳房設有最低消費及預訂，並視供應情況而定 • 若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排 • 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

Available from 1 to 26 September 2026 • Offers are not applicable to tea or water; subject to a 10% service charge (based on original price) • Offer cannot be used in conjunction with other promotion offers, discount, dining coupon or selected cash coupon (Except Go Royal cash coupon) • For dine-in consumption only, not applicable to private room dining and banquets • Private dining rooms are subject to a minimum charge and require a reservation, subject to availability • If you have any concerns regarding food allergies, please alert your server prior to ordering • Royal Plaza Hotel reserves the right to amend the terms and conditions of offers, change or delete the offers without prior notice • Royal Plaza Hotel reserves the right of final decision in case of any disputes



Sun Hung Kai Properties
HOTELS



ROYAL PLAZA HOTEL
帝京酒店

L3, 193 Prince Edward Road West, Kowloon, Hong Kong
香港九龍太子道西193號帝京酒店3樓
Reservations 訂座電話: 2622 6161
www.royalplaza.com.hk

中秋佳節·家好月圓宴II

Mid-Autumn Festival Set Menu II

月圓拼盤

Marinated Snack Combination

脆皮燒腩仔・金牌黑豚叉燒・滷汁鵝掌翼・燻蹄薄切・蔥油海蜇頭

Pork Belly, Roasted • Pork Loin, Barbecued • Goose Web, Chinese Marinade Sauce, Braised • Sliced Pork Knuckle, Marinated • Jellyfish Head, Scallion Oil, Marinated

菜蘊如意百合玉帶炒海螺片

Scallop, Sliced Sea Whelk, Choy Sum, Lily Bulb, Elm Fungus, Sautéed

帝京軒招牌菜 - 阿拉斯加蟹肉芝心蟹蓋

Di King Heen Signature Dish - Stuffed Crab Shell, Alaska King Crab Meat, Cheese, Onion, Oven Baked

高湯焗開邊乳龍蝦 配 長壽伊府麵

Half Lobster, E-fu Noodle, Supreme Chicken Broth, Sautéed

金玉海味盤

Deluxe Assorted Seafood Platter

南非八頭湯鮑魚・滋補魚肚・鮑汁鵝掌

8-Head canned Abalone • Fish Maw • Goose Web, Abalone Sauce, Braised

海鹽薑蔥蒸沙巴龍躉

Fresh Giant Garoupa, Sea Salt, Steamed

籠香沙薑貴妃雞

Chicken, Sand Ginger Sauce, Steamed

瑤柱花膠絲鮮菇扒翡翠蔬

Fish Maw, Mushroom, Vegetable, Conpoy Sauce, Braised

福建鮑汁炒絲苗

Fujian-style Fried Rice, Abalone Sauce

老陳皮紅豆沙湯圓・玫瑰香芒凍涼卷

Sweet Red Bean Soup, Aged Tangerine Peel, Sesame Glutinous Rice Dumpling • Rose Jelly Roll, Mango, Chilled

HK\$3,920 / 4 位 persons

HK\$5,880 / 6 位 persons

HK\$11,760 / 12 位 persons

額外每位 Extra person **HK\$980**

升級優惠 (須提早預訂)

UPGRADE OFFER (Order in advance)

阿拉斯加蟹肉芝心蟹蓋 **轉** 宮廷雲吞雞花膠筒濃湯
Stuffed Crab Shell, Alaska King Crab Meat, Cheese, Onion, Oven Baked
change to Chicken Soup, Fish Maw, Wonton, Double-Boiled
加 Additional **HK\$68** / 每位 per person

金玉海味盤 **加配** 日本刺參
Deluxe Assorted Seafood Platter
add on Japanese Spiked Sea Cucumber
加 Additional **HK\$58** / 每位 per person

籠香沙薑貴妃雞 **轉** 明爐燒陳皮黑棕鵝
Chicken, Sand Ginger Sauce, Steamed
change to Goose, Dried Tangerine Peel, Roasted
加 Additional **HK\$48** / 每位 per person

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