

22nd ANNIVERSARY CELEBRATION • SIGNATURE SET MENU

共慶22載 · 招牌盛宴



Roasted Peking Duck *
北京片皮烤鴨 *

Sautéed Diced Lobster, Morel and Pearl Barley
羊肚珍菌薏仁龍蝦鬆

Oven-baked Crab Shell Stuffed with Snow Crab Meat,
Scallop and Dried Cherry Shrimp
櫻海老海皇焗蟹蓋

Pan-fried Giant Garoupa Fillet with Black Truffle Sauce
松露煎焗沙巴龍躉球

Drunken Rooster
Stewed Chicken with Red Date in Hakka Chinese Liquor
Best of the Best Culinary Awards 2010 (Poultry Category) - Gold Award
酒香棗茸雞
美食之最大賞2010 (家禽組) - 金獎

Poached Vegetable and Sweet Potato, Bean Curd Sheet in Fish Broth
鮮魚湯泉竹甜薯翡翠

Fried Rice with Suckling Pig and Diced Duck Meat in Preserved Shrimp Paste
籠香金豬鴨子絲苗

Sweet Treasure
仙境甜夢

Original Price 原價 ~~HK\$2,480~~ / 4 persons 位

Promotion Price 優惠價 **HK\$1,680** / 4 persons 位

Extra person 額外每位 HK\$420

* Roasted Peking Duck is served according to the number of persons per table
每枱按照人數供應北京片皮烤鴨

4-6 persons 位	half 半隻
7-9 persons 位	whole 全隻
10 persons or above 位以上	one and a half 一隻半

Promotion Period 推廣期：Mon to Thu 星期一至四 | 11:00 - 15:00 / 18:00 - 23:00

Set menu is available from September 16 to October 10, 2019. Subject to 10% service charge based on original price. Photos are for reference only. Set menu is available for dine in and private room only, not applicable to function room reservation and wedding banquet. This offer cannot be used in conjunction with any other discount and privilege offer. 12 persons set are available for private room reservation. Maximum 4 tables reservation of above promotional set menu for private room. Advance reservation is required and subject to private room availability. Royal Plaza Hotel reserves the right of final decision in case of any disputes. 供應期由2019年9月16日起至10月10日。另收原價加一服務費。圖片只供參考。套餐只適用於大堂雅座及廳房，並不適用於宴會、婚宴及任何折扣或其他優惠。12位用套餐可作廳房訂座。上述套餐作廳房訂座只適用於最多4席，以上晚宴須預訂及視乎酒店場地之供應情況而定。如有任何爭議，本酒店保留上述優惠之最終決定權。



Sun Hung Kai Properties
HOTELS



ROYAL PLAZA HOTEL
帝京酒店

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