



帝苑餐廳外攜服務

Royal Garden Restaurants Takeaway Food List

Restaurant 餐廳	Appetizer 前菜	HK\$港幣	Quantity 數量
Le Soleil	越式西貢春卷 (6 件) Crispy Saigon Spring Roll (6 pieces)	Half Portion 半份 89 One Portion 一份 178	_____
帝苑軒	蜆芥鯪魚球 (6 粒) Deep-fried Dace Fish Balls served with Preserved Clam Sauce (6 pieces)	138	_____
帝苑軒	京式素鵝 (V) Deep-fried Bean Curd Sheet stuffed with Assorted Vegetables (V)	98	_____
東來順	花雕醉雞 Drunken Boneless Chicken	178	_____
Le Soleil	燒蝦米紙卷 Rice Paper Roll with Fresh Shrimp	168	_____
東來順	煙燻桂魚 Smoked Mandarin Fish	168	_____
東來順	龍井煙燻蛋 (每隻) 'Long Jing' Tea Leaf-Smoked Duck Egg (Per Piece)	40	_____
東來順	水晶羊肉 Mutton Terrine	138	_____
Le Soleil	帶子、魷魚、鮮蝦柚子沙律 Pomelo Salad with Scallops, Squids and Shrimps	Half Portion 半份 99 One Portion 一份 198	_____
Le Soleil	越式乾撈肉碎生菜包 Stir-fried Minced Pork with Herbs served with Lettuces	Half Portion 半份 84 One Portion 一份 168	_____
<b>Hot Items 熱盤</b>			
東來順	東來順宮保雞丁 Sautéed Diced Chicken in Chilli Sauce with Cashew Nuts	198	_____
東來順	紅燒蘿蔔牛腩 Braised Beef Brisket with Turnips	288	_____
東來順	蔥爆羊肉 Stir-fried Fillet of Mutton	208	_____
東來順	精製牛/羊柳串 (每串) Beef/Mutton Shashlik (Per Piece)	88	_____
東來順	雪菜毛豆百頁 (V) Stir-fried Salted Vegetables with Green Peas and Bean Curd Sheet (V)	168	_____
東來順	淮揚蔥油淋雞 (半隻) Deep-fried Chicken with Soy and Vinegar Sauce (Half Bird)	288	_____
帝苑軒	黑椒珍菌爆豬頸肉 Stir-fried Pork Neck with Assorted Mushrooms and Black Pepper	188	_____
Le Soleil	越南香茅豬扒 Grilled Pork Chop flavored with Lemongrass	Half Portion 半份 99 One Portion 一份 198	_____



Restaurant 餐廳	Premium Hot Items 風味熱盤	HK\$港幣	Quantity 數量
東來順	清炒上海鮮河蝦仁 Stir-fried River Shrimps	Half Portion 半份 144 One Portion 一份 288	_____
東來順	🍷 菌皇龍蝦球 (一位用) Stir-fried Lobster with Wild Mushrooms (per person)	338	_____
Le Soleil	香芒焗銀鱈魚 Baked Cod Fillet with Mango Sauce	268	_____
Le Soleil	🍷 咖喱炒越南肉蟹 Stir-fried Vietnamese Crab with Curry Sauce	588	_____
Sabatini Ristorante Italiano	自家製龍蝦全蛋麵配辣番茄汁 Homemade Tagliolini with Lobster and Chilli Cherry Tomatoes Sauce	508	_____
Sabatini Ristorante Italiano	🍷 招牌意大利扁意粉伴小龍蝦、蜆肉、青口、番茄汁 Linguine with Scampi, Clams, Mussels, a Sabatini Original	448	_____
帝苑軒	古法桂花炒素翅 (V) Sautéed Vegetarian Fin with Crab Meat and Scrambled Eggs (V)	328	_____
<b>Rice and Vietnamese Noodle 飯品及越式湯河</b>			
Le Soleil	🍷 火車頭生熟牛肉、牛筋湯粉 Vietnamese Beef Noodles	168	_____
Le Soleil	越式炒黑粉絲 Stir-fried Black Vermicelli in Vietnamese Style	188	_____
Le Soleil	生拆蟹肉炒飯 Fried Rice with Crab Meat	188	_____
Le Soleil	🍷 蝦頭油海鮮番茄湯米線 Shrimp Head Oil Seafood Noodle in Tomato Soup	168	_____
帝苑軒	經典帝苑蟹籽炒飯 Fried Rice with Crab Roes, Diced Taro and Vegetables	208	_____
帝苑軒	雙芹魚鬆炆米粉 Braised Rice Vermicelli with Assorted Seafood	168	_____
<b>Dessert 甜點</b>			
東來順	荔枝玫瑰糕 (4 件) Chilled Lychee and Rose Pudding (Four Pieces)	68	_____
東來順	椰汁紅豆桂花糕 Chilled Coconut, Red Bean and Osmanthus Cakes	68	_____
Le Soleil	越南拉椰糕 Vietnamese Coconut Layer Cake	68	_____



**帝苑中式盆菜 Royal Poon Choi**

鮑片、原粒瑤柱、中蝦、芋頭、油雞、髮菜、枝竹、豬脷、蘿蔔、豆卜、冬菇、鯪魚球  
Sliced Abalone, Conpoy, Prawn, Taro, Chicken in Soy Sauce, Sea Moss, Deep fried Bean Curd Sheet, Pork Tongue, Parsnip, Bean Curd Puff, Chinese Mushroom, Bamboo Pith, Fish Mousse

HK\$港幣  
1,388  
(For 6 persons  
六位用)

Quantity  
數量  
\_\_\_\_\_

**獨特風味盆菜 Premium Poon Choi**

**紫氣東來 (東來順麻辣盆菜) Sichuan Spicy Poon Choi**

海參、花膠、海中蝦、木耳、蘿蔔、香烏筍、枝竹、北京旺菜、蠔豉、髮菜、生菜、竹筍、凍豆腐、蓮藕、芋頭片、鯪魚球

Sea Cucumber, Fish Maw, Shrimp, Black Fungus, Radish, Green Bamboo, Bean Curd Sheet, Cabbage, Dried Oyster, Sea Moss, Lettuce, Bamboo Pith, Bean Curd, Lotus Root, Taro, Fish Mousse

3,488  
(For 6 persons  
六位用)

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**一順百順 (東來順羊肉盆菜) Mutton Poon Choi**

羊腩肉、手抓羊、羊肉丸、羊什、羊肉餃子、日本花菇、蓮藕、枝竹、北京旺菜、海中蝦、龍井煙燻雞、蘿蔔、蠔豉、髮菜、生菜、竹筍、凍豆腐、鯪魚球

Mutton Brisket, Mutton, Mutton Meatball, Mutton Dumpling, Japanese Black Mushroom, Lotus Root, Bean Curd Sheet, Beijing Cabbage, Shrimp, Smoked Chicken, Radish, Dried Oyster, Sea Moss, Lettuce, Bamboo Pith, Bean Curd, Fish Mousse

1,720  
(For 6 persons  
六位用)

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如閣下對任何食物產生敏感，請直接與職員聯絡。If you have any food allergies, please inform our staff.

請於一日前預訂盆菜。For Poon Choi, please order one day in advance.

查詢詳情及預訂電話 Telephone : 2733 2903 / 2733 2044

預訂及查詢時間：每日上午十一時至晚上九時。Order & enquire time at 11am to 9:00pm daily

取貨地點為大堂餅店。Food pick up at Fine Food Shop – hotel lobby

填寫訂單後請傳真至傳真號碼 2733 2814，收到訂單後酒店會有專人聯絡並覆核訂單。Please send the order form to facsimile no. 2733 2814. Order will be placed upon hotel's confirmation call.

姓名 Name: \_\_\_\_\_

電話 Telephone: \_\_\_\_\_

訂貨日期 Date of Order: \_\_\_\_\_

取貨日期及時間: \_\_\_\_\_

請將以上款項 \$\_\_\_\_\_ 在本人信用咭賬戶扣除

Please charge the amount \$\_\_\_\_\_ to my credit card account.

Master Card  Visa  JCB  AE

信用咭號碼 Card No: \_\_\_\_\_

信用咭有效日期 Valid: \_\_\_\_\_

持咭人姓名 Cardholder's Name: \_\_\_\_\_

持咭人簽名 Cardholder's Signature: \_\_\_\_\_

**酒店專用 For official use only**

Date received:	Remarks:
Handled by:	Receipt no: