

## 2022 - 2023 中式彌月宴菜譜

帝都酒店特別呈獻兩款超值宴會套餐，適合寶貴舉辦彌月宴會。  
酒店具備多個設施齊全之宴會廳及殷勤的服務水準，是你宴客的不二之選。

### 彌月宴菜譜 I

#### 紅雞蛋酸薑

Preserved Young Ginger and Red Eggs

#### 添喜三小碟

桂花話梅小紅茄 ❖ 千絲芝心蟹肉酥 ❖ 上海雙冬炆烤麩

Tasty Snacks Combination

Marinated Cherry Tomato with Osmanthus and Plum ❖ Puff Pastry filled with Crab Meat and Cheese ❖  
Bran Gluten with Black Mushrooms and Bamboo Shoots

#### 百合如意玉龍抱太子

Sautéed Prawn and Scallop with Lily Bulbs and Elm Fungus

#### 甜蜜鳳梨咕嚕肉

Crispy Pork with Fresh Pineapples in Sweet and Sour Sauce

#### 翡翠玉環瑤柱甫

Steamed Marrow Cucumber Rings Stuffed with Whole Conpoy

#### 羊肚菌竹笙花膠燴雪燕

Braised Gum Tragacanth Soup with Fish Maw, Bamboo Piths and Morel

#### 蠔皇原隻八頭湯鮑魚扣鵝掌

Braised 8 Heads Canned Abalones with Goose Webs and Vegetables in Oyster Sauce

#### 清蒸沙巴大龍躉

Steamed Fresh Giant Garoupa

#### 當紅脆皮雞

Deep-fried Crispy Chicken

#### 古法鵝香荷葉絲苗

Fried Rice with Mixed Meat and Dried Conpoy Wrapped in Lotus Leaf

#### 黑松露野菌燴伊麵

Braised E-fu Noodles with Assorted Mushrooms and Black Truffle Sauce

#### 蓮子百合紅豆沙

Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs

#### 美點雙輝

Chinese Petits Fours

每席港幣\$7,288 (10 - 12 位用)

HK\$7,288 per table of 10 - 12 persons

- 價目包括加一服務費(星期六、日、特別日子及公眾假期除外)
- 惠顧 4 席或以上奉送 BB 名牌乙個
- 席內 3 小時任飲汽水、橙汁及精選啤酒
- 惠顧 4 席或以上奉送 2 磅雜果鮮忌廉蛋糕乙個
- 惠顧 5 席以上額外奉送 3 斤甜醋豬腳薑 或 8 席以上奉送 5 斤甜醋豬腳薑
- 每席可享 2 小時免費泊車優惠(不包括代客泊車)
- 此菜單不可與其他優惠同時使用(菜單如有更改或停用，恕不另行通知)
- 另備多款菜單以供選擇，查詢及預訂請致電酒店宴會營業部：2694 3805

電郵 Email: [banquet@royalpark.com.hk](mailto:banquet@royalpark.com.hk)

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### 彌月宴菜譜 II

紅雞蛋酸薑

Preserved Young Ginger and Red Eggs

紅透半邊天

脆皮金陵乳豬件 拼 XO 醬海蜇蟲草花

Appetizer

Crispy Sliced Suckling Pig with Glutinous Rice Layer Accompanied by  
Marinated Jellyfish with Cordiceps Flower in XO Sauce

蘭花松露珊瑚玉帶子

Sautéed Scallop and Coral Clams with Broccoli in Black Truffle Sauce

桃酥汁撈脆蝦球

Sautéed Prawn with Walnut in Home-made Sauce

蜂巢荔茸野菌盒

Deep-fried Mashed Taro Stuffed with Diced Assorted Mushroom

姬松茸元貝螺頭燉海參

Double-boiled Sea Cucumber and Sea Conch Soup with Blaze Mushroom and Conpoy

頂級原隻南非六頭湯鮑魚扣天白花菇

Braised 6 Heads South African Canned Abalone with Black Mushroom and Vegetables in Oyster Sauce

清蒸大老虎斑

Steamed Fresh Brown Marble Garoupa

金枝玉葉脆皮雞

Deep-fried Crispy Chicken with Enoki and Macrophyll

福建鮑汁炒絲苗

Fried Rice in Fujian Style

濃湯韭菜鮮肉水餃

Pork and Chives Dumpling in Soup

紅蓮桂圓燉桃膠

Sweet Soup with Peach Resin, Dried Longan, Red Dates and Lotus Seeds

美點雙輝

Chinese Petits Fours

每席港幣\$8,888 (10 - 12 位用)

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- 惠顧 5 席以上額外奉送 3 斤甜醋豬腳薑 或 8 席以上奉送 5 斤甜醋豬腳薑
- 每席可享 2 小時免費泊車優惠(不包括代客泊車)
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