

秋冬暖意推介

Autumn / Winter Specialties



GOLDEN VALLEY

四川臘味炒荷蘭豆

Stir-fried Snow Pea with Sichuan Preserved Pork and Sausages

\$198

香芋油鴨煲

Preserved Duck and Taro in Casserole

\$198

XO 醬鮮淮山炒秋葵

Sautéed Okra with Fresh Yam in X.O Sauce

\$208

芹香蘿蔔煮大魚頭

Braised Giant Fish Head with Daikon and Celery

\$228

蓮藕炆腩仔

Braised Pork Belly with Lotus Root

\$248

香辣豬手

Braised Spicy Pork Knuckles

\$248

咖喱排骨煲

Spare Ribs with Curry Sauce in Casserole

\$288

啫啫豬肚煲

Stewed Pork Tripe with Shrimp Paste in Casserole

\$288

大哥豬骨芥菜煲

Salted Spare Ribs with Leaf Mustard in Casserole

\$298

砵酒炆牛尾

Braised Ox Tail in Port Wine

\$298

麻辣鮮雞煲 (半隻 Half / 一隻 Whole)

Braised Fresh Chicken with Sichuan Sun-dried Chili in Casserole

\$328 / \$648

太史燴蛇羹 (每位 Per Person / 例 Regular)

Stewed Snake Soup in Traditional Style

\$338 / \$988

清湯蘿蔔牛腩煲

Beef Brisket with Daikon in Clear Broth Casserole

\$368

紅炆水魚煲 (24 小時預訂)

Braised Softshell Turtle in Casserole (Advance Order 24-hour)

\$668

雙冬扣黑草羊腩煲伴唐生菜

Braised Goat Brisket with Mushroom & Bamboo Shoot in Casserole with Chinese Lettuce

\$738

Subject to 10% service charge • Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

另收加一服務費 • 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡



TheEmperorHotel



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