



2022 中秋節套餐 *Mid-Autumn Festival Set Menu*

MENU A

紅燒花膠雞絲翅	<i>Stewed Shark's Fin with Silky Chicken and Fish Maw</i>
30 頭吉品鮑魚伴鵝掌	<i>Braised 30 Heads South Africa Abalone with Goose Wed and Premium Abalone Sauce</i>
豉油皇大虎蝦	<i>Pan-Fried Prawns with Enriched Soya Sauce</i>
清蒸老虎斑	<i>Steamed Tiger Grouper with Soy Sauce</i>
蒜香脆皮雞(半隻)	<i>Deep-Fried Crispy Chicken with Garlic (half)</i>
清炒時蔬	<i>Sauteed Seasonal Vegetables</i>
加拿大有機野米松子炒飯	<i>Fried Rice with Canadian Lake Organic with Rice</i>
幸福團圓	<i>Delicate Dessert</i>

4 位用 HK\$3988 For 4 Persons

MENU B

松茸螺頭燉花膠湯	<i>Double-Boiled Fish Maw and Sea Whelk and Matsutake Soup</i>
XO 醬翡翠帶子	<i>Sautéed Scallop With Seasonal Vegetables And xo Sauce</i>
30 頭吉品鮑魚伴鵝掌	<i>Braised 30 Heads South Africa Abalone with Goose Wed and Premium Abalone Sauce</i>
清蒸東星斑	<i>Steamed Grouper with Soy Sauce</i>
玫瑰豉油嘉美雞(半隻)	<i>Poached Local Chicken with Chinese Wine and Soya Sauce (half)</i>
上湯杞子浸時蔬	<i>Poached Vegetables with Wolfberry in Superior Soup</i>
櫻花蝦炒飯	<i>Fried Rice with Sergestid Shrimps</i>
幸福團圓	<i>Delicate Dessert</i>

6 位用 HK\$5188 For 6 Persons

MENU C

即燒脆皮乳豬全體	<i>Roasted Whole Sucking Pig</i>
原盅菜膽雞燉翅	<i>Double-Boiled Shark's Fin with Chicken and Cabbages</i>
羊肚菌翡翠炒蝦球	<i>Wok-Fried Prawns with Vegetables and Morel Mushroom</i>
30 頭吉品鮑魚伴鵝掌	<i>Braised 30 Heads South Africa Abalone With Goose Wed and Premium Abalone Sauce</i>
清蒸老虎斑	<i>Steamed Tiger Grouper with Soy Sauce</i>
鹽焗脆皮雞	<i>Baked Chicken in Rock Salt</i>
王子炒飯	<i>Prince's Fried Rice</i>
幸福團圓	<i>Delicate Dessert</i>

8 位用 HK\$8388 For 8 Persons

本店出品不用味精及人造色素 No MSG & Artificial Pigment

多謝加一服務費 Plus 10% Service Charge

以上套餐未能與其他優惠同時使用 All Set Menu Not Available in Combination with Other Offer,

以上套餐如有更改或停售 恕不另行通知 All of the above menu are subject to change without prior notice

王子飯店

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