

THE ROYAL KITCHEN

Master Chef's Specialties

Monk jumping over the wall (advance order required) Supreme double boiled of shark's fin, abalone, deer's ligaments, Black chicken, sea cucumber, fish maws and dried scallops	2,200.-		
	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Supreme shark's fin consommé	1,000.-	7,000.-	9,900.-
Peking Duck Our exceptional Peking duck served with lotus leaf pancake, cucumber stick & spring onion. The duck meat will be cooked as your choice.	<i>Each ตัวละ</i>	1,250.-	
Roasted boneless duck The roasted boneless duck with Chinese herbs and honey accompanied with lotus leaf pancake, cucumber stick & spring onion	<i>Each ตัวละ</i>	1,250.-	
Emperor's salad Emperor's prawn salad with iceberg lettuce, chestnut, apple and cream sauce serves in carved whole water melon	700.-	1,000.-
Deep-fried prawns Crispy deep-fried prawns with salt	600.-	950.-
สี่สีกังปวย Steamed dried scallops with garlic, seaweed and lettuce topped with oyster sauce	1,200.-	1,600.-	2,400.-
Kang Chow prawns Deep fried prawns sautéed with Chinese wine and garlic	600.-	900.-	1,200.-
Hong Kong beef Fillet of beef in red wine sauce	450.-	700.-	900.-
Deep-fried whole sea bass with sweet & sour sauce	<i>Each ตัวละ</i>	600.-	

Prices are inclusive of service charge and government tax.