

THE ROYAL KITCHEN

Luck Set Menu

Pan-fried Prawns with Salad Cream Sauce
or
Hot Hors D'oeuvres (2 kinds)



“Hong Kong” seafood soup
or
Wanton Soup with Shrimps



“Hong Kong” Pork Fillet in Red Wine Sauce



Stir-fried Beef “Szechwan” Style



Steamed Fish Fillet with Soya Sauce



“Hokkien” Fried Noodle with BBQ Pork, Shrimp and Celery



Gingko Nuts in Ice Syrup
or
Fresh Fruit in Season

Baht 1,250.- net per person (Minimum 2 Person)

Prices are inclusive of service charge and government tax.

THE ROYAL KITCHEN

SANG-HEE Set Menu

Shark's fin with crab meat
in brown gravy



Stir-fried prawns with asparagus



“Hong Kong” fillet of beef in red wine sauce



Fillet of fish with sweet & sour sauce



“ Hokkien ” Fried Noodle with
BBQ. Pork, Shrimps and Celery



Cold ginkgo nuts in syrup

Baht 1,500.- net per person (Minimum 2 Person)

Prices are inclusive of service charge and government tax.

THE ROYAL KITCHEN

Tian Thang Niew Set Menu

(Including a bottle of House Wine Or Chinese Spirit “ Hao Tiao Chiew”)

Emperor’s prawn salad with iceberg lettuce
chestnut, apple and cream sauce



Shark’s fin with crab meat in brown gravy



Peking duck



Stir – fried Prawns with Asparagus



“Yang Choa” fried rice with ham



Deep-fried Chinese Plum Pancake

Baht 9,000.- net per table (4-6 Person)

Prices are inclusive of service charge and government tax.

THE ROYAL KITCHEN

Yin-Yang Set Menu

Hot Hors D'oeuvres 4 Kinds



Supreme Double Boiled Shark's Fin with Bamboo Piths



Paradise Suckling Pig "Hong Hong Style"



Crispy Deep-fried Prawns with Salt



Braised Sea Cucumber and Black Mushroom
in Brown Gravy Sauce



Steamed snow fish with Soya sauce



Wok fried scallops with nuts and broccoli



Fried Yellow Noodle Topped with Mixed Seafood Gravy



Cold custard with fresh fruit salad

Baht 19,000.- net per table (8-10 Person)

Prices are inclusive of service charge and government tax.