

# ALVA

HOTEL BY ROYAL

帝逸酒店

## 逸軒嚐味歡聚午宴（一）

### Yat Heen Delectable Feast Set Luncheon Menu I

#### 逸・夢

(子母蝦餃皇、野菌黃耳貢菜餃、櫻花蝦煎脆皮蘿蔔糕)

#### Dim Sum Combo

❖ Steamed Dumpling with Shrimp and Pork ❖

❖ Wild Mushroom, Yello Fungus and Dried Yamakurage Dumpling ❖

❖ Seared Turnip Cake with Dried Sakura Shrimp ❖

#### 逸・露

姬松茸金柱燉海螺

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

#### 逸・幻

魚子醬胡椒濃湯大虎蝦球

Stir-fried Tiger Prawn in Peppercorn Broth with Caviar

羅望子燴牛肋肉

Stewed Beef Short Ribs Fingers with Tamarind

松葉蟹肉扒菜苗

Briased Vegetable with Snow Crab Meat

#### 逸・色

惹味提乾無激素雞炒絲苗

Fried Rice with Hormone Free Chicken with Rasin

#### 逸・意

甜品薈萃

❖ Dessert Combo ❖

星期一至四，公眾假期除外

**Monday to Thursday,  
except Public Holiday**

每席HK\$4,888（十至十二位用）

**HK\$4,888 per table (for 10 to 12 persons)**

星期五至日及公眾假期

**Friday to Sunday and  
Public Holiday**

每席 HK\$5,888（十至十二位用）

**HK\$5,888 per table (for 10 to 12 persons)**

席間 2 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 2 hours

- 以上價目另設加一服務費 All prices are subject to 10% service charge
- 菜單上的食材供應有可能受季節影響，帝逸酒店保留最終決定權以更換同價值之食材 Seasonal ingredients on the menu may be subjected to changes, depending on the availability
- 如閣下對任何食物過敏或有特別要求，請於預訂時告知酒店職員  
If you have any food allergies or specific needs, please notify hotel staff when making your reservation

菜單有效期由即日起至 2025 年 12 月 18 日

**The Menu is valid from now to 18 December 2025**

# ALVA

HOTEL BY ROYAL

帝逸酒店

## 逸軒嚐味歡聚午宴（二）

### Yat Heen Delectable Feast Set Luncheon Menu II

#### 逸・夢

(輕煎椒醬鮮鮑魚、秋田茄子鹹水角、流心鵪鶉蛋燒賣)

#### Appetizer Combo

❖ Seared Fresh Abalone with Chili Sauce ❖

❖ Golden-fried Gluten Puff filled with Minced Pork and Eggplant ❖

❖ Steamed Pork and Shrimp Dumpling with Quail Egg ❖

#### 逸・露

花膠映日果燉海螺

Double-boiled Sea Conch Soup with Fish Maw and Fig

#### 逸・藝

貴州酸湯脆皮珍寶帶子

Crispy-fried Jumbo Scallop in Guizhou-Style Hot and Sour Soup

#### 濃湯燴關西遼參

Braised Sea Cucumber with Supreme Broth

風乾巴馬火腿黃湯白玉藏珍寶

Stewed Winter Melon with Millet, Black Fungus, Morel Mushroom and Parma Ham in Chicken Broth

#### 逸・色

日本靜岡番茄焗北海道白樺豬扒飯

Baked Japanese Amara Tomato and Shirakaba Pork Chop Rice

#### 逸・意

甜品薈萃

❖ Dessert Combo ❖

星期一至四，公眾假期除外

**Monday to Thursday,  
except Public Holiday**

每席 HK\$6,888 (十至十二位用)

**HK\$6,888 per table (for 10 to 12 persons)**

星期五至日及公眾假期

**Friday to Sunday and  
Public Holiday**

每席 HK\$7,888 (十至十二位用)

**HK\$7,888 per table (for 10 to 12 persons)**

席間 2 小時無限量供應汽水、果汁及特選啤酒

Unlimited serving of soft drinks, chilled juice and selected beer for 2 hours

- 以上價目另設加一服務費 All prices are subject to 10% service charge
- 菜單上的食材供應有可能受季節影響，帝逸酒店保留最終決定權以更換同價值之食材 Seasonal ingredients on the menu may be subjected to changes, depending on the availability
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**The Menu is valid from now to 18 December 2025**

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[www.alva.com.hk](http://www.alva.com.hk)