

DYNASTY CANTONESE DELIGHTS - TAKEAWAY ORDER FORM
滿福樓粵菜薈萃 – 外賣自取訂購表格

Effective period: 7-31 January 2022 生效日期: 2022年1月7日至1月31日

Please complete the order form and revert via email at rhi.hkghv.dynasty@renaissancehotels.com or via fax at (852) 3178 9323

如欲訂購, 請填妥表格, 電郵至 rhi.hkghv.dynasty@renaissancehotels.com 或傳真至 (852) 3178 9323

For enquiries, please contact (852) 2584 6972 查詢請致電 (852) 2584 6972

 Takeaway order time 外賣供應時間: Daily 每天 12noon – 9pm / **Last order time 最後下單時間: 晚上 8:30pm**
DYNASTY CANTONESE DELIGHTS 滿福樓粵菜薈萃

STANDARD 例	PRICE 價錢 HK\$	DISCOUNT 折扣	QUANTITY 數量	STANDARD 例	PRICE 價錢 HK\$	DISCOUNT 折扣	QUANTITY 數量
*Braised ox ribs with 'Huadiao' wine *花雕燉牛肋條	310	20%[^] 八折		Sautéed chicken fillet with black bean and shallot 乾蔥豆豉雞球	310	20%[^] 八折	
Braised bamboo fungus with assorted mushrooms 竹筍扒上素	260			#Steamed sliced pork with shrimp paste #蝦醬蒸五花腩	230		
Minced pork omelet with pickles 菜甫肉焗煎蛋角	230			Braised mixed vegetables preserved with red taro curd 南乳粗齋	220		
Streamed sliced beef with fresh mushroom in oyster sauce 蠔皇鮮菇牛肉	230			Sautéed sliced beef with bitter melon 涼瓜炒牛肉	230		
*Spare rib in 'Shunde' style *順德煎排骨	230			*Sweet and sour pork with pineapple *菠蘿咕嚕肉	230		
Braised three kinds of vegetable with oyster sauce 蠔皇三寶蔬	230			Braised pomelo peel with green lettuce in oyster sauce 蠔皇柚皮唐生菜	230		
Braised eggplants with minced pork in chili sauce 魚香茄子	230			#Steamed minced pork with water chestnut and black mushrooms #冬菇馬蹄蒸肉餅	230		
Braised bean curd with assorted fungus 榆耳黃耳紅燒豆腐	220			#Steamed eggplant with preserved vegetable #梅菜蒸茄子	220		
*Fried rice with dried scallops, crab meat and egg white *瑤柱蛋白蟹肉炒飯	250			*Braised rice with dried octopus, diced chicken, mushrooms in oyster sauce *鯿魚雞粒炒飯	250		
Braised E-fu noodles with bolete mushroom and black truffle paste 松露醬牛肝菌炆伊麵	250			Braised vermicelli with minced pork and eggplant in chili sauce 魚香茄子炆米粉	250		

[^]Not applicable for Room Package Dining Credit
^不適用於住宿餐飲消費額

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Deluxe Poon Choi 滿福精選二十五頭花膠、鮑魚盆菜

Please allow minimum 45-minute preparation time 預備時間最少 45 分鐘或以上

Fish maw, whole abalone, whole dried scallop, sea cucumber, Chinese mushrooms, dried oyster, prawn, roasted goose, sea moss, poached chicken, goose web, turnip, fresh bean curd stick and lotus root

二十五頭花膠、原隻鮑魚、原粒瑤柱、海參、北菇、蠔豉、蝦球、燒鵝、髮菜、貴妃雞、鵝掌、蘿蔔、枝竹、蓮藕

 每位 798
per person
(min. for 4
persons
供四位
或以上)

* Chef recommendations 廚師推介

Please allow minimum 20-minute preparation time 預備時間最少二十分鐘或以上

Grand total 合共	HK\$	Payment 付款方法	Cash 現金 / Credit card 信用卡
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- All orders are confirmed upon affirmation from the Hotel. 所有訂單均以酒店示覆作實為準。
- No cancellation is allowed for confirmed orders. 所有訂單經本酒店接納後不可取消。
- Discounts and special prices cannot be applied in conjunction with other promotional offers, discounts or room package dining credit. 折扣及優惠價不可與其他優惠, 折扣及住宿餐飲消費額同時使用。
- If you have any concerns regarding food allergies, please alert our associates when ordering. 若閣下對某種食物有過敏反應, 請於下單時通知職員, 以便作出妥善安排。

Guest name 顧客姓名: _____ Contact number 聯絡電話: _____

Company Name 公司名稱: _____

Pick-up date & time 外賣提取日期及時間: _____