



Harpist Event Set Dinner 17 & 20 May 2024

Gambero dolce di fiume servito con burrata pomodoro e caviale

Spot prawn carpaccio with burrata, tomato and Oscietra caviar

生斑蝦薄片配布拉塔芝士、番茄及魚子醬

Or

Vitello Tonnato alla Sabatini

Slow-cooked veal loin with preserved tuna sauce and capers salad and truffle sauce

慢煮牛仔薄片配吞拿魚汁、水瓜柳及松露汁

Zuppa di Funghi con biscotto di parmigiano

Mushroom soup with parmesan cookie

蘑菇湯配巴馬臣芝士曲奇

Or

Zuppa di astice con crema acida, crostini di pane ed erba cipollina

Lobster soup

龍蝦濃湯

(add on HK\$128)

Rombo al vapore con verdure croccanti e salsa allo zafferao

Steamed turbot with crunchy garden vegetables and saffron sauce

多寶魚配田園蔬菜及番紅花汁

Or

Filetto di wagyu mayura con patate e salsa di tartufo

Mayura Wagyu tenderloin with potato black truffle sauce

澳洲巧克力和牛牛柳配馬鈴薯黑松露汁

Traditional Tiramisu

經典提拉米蘇

Coffee or tea and petits fours

咖啡或茶及精選甜點

每位港幣 HK\$1,480 per person

Please be advised that the menu can only be served to all guests at the table. 請全枱客人選取此套餐。

All subject to 10% service charge 以上價目另收加一服務費。

If you have any food allergies, please inform our staff 如閣下對任何食物產生敏感，請直接通知本餐廳職員。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift cards.

此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

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