



## Premium Degustation Menu 尊貴套餐

### *Insalata di abalone con asparagi, patate, limone e caviale*

Abalone and asparagus salad with potatoes, Oscietra caviar and lemon dressing

鮑魚、蘆筍沙律配薯仔、特級魚子醬及檸檬橄欖油汁

*Prosecco DOCG, Conegliano Valdobbiadene, Veneto, Italy (100ml)*

Or 或

### *Prosciutto iberico stagionato 48 mesi servito con melone*

Poached white asparagus with 48 months Iberico ham and Hollandaise sauce (Additional HK\$188)

水煮白蘆筍配 48 個月西班牙黑毛豬風乾火腿及蛋黃醬 (另加港幣\$188)

*Prosecco DOCG, Conegliano Valdobbiadene, Veneto, Italy (100ml)*

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### *Mezze maniche alla toscana*

Mezze maniche, Italian sausage and cherry tomato sauce

自家製短通粉配意大利腸肉及車厘番茄汁

*Fontanafredda, Gavi di Gavi, Stripes, Piedmont, Italy (100ml)*

Or 或

### *Risotto agli asparagi*

Risotto with white asparagus (Additional HK\$188)

白蘆筍意大利飯 (另加港幣\$188)

*Fontanafredda, Gavi di Gavi, Stripes, Piedmont, Italy (100ml)*

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### *Merluzzo in salsa al burro e limone*

Pan-fried toothfish fillet with butter and lemon sauce

香煎牙魚配牛油檸檬汁

*Gewurztraminer, Bottega Vinai Cavit, Trentino-Alto Adige, Italy (100ml)*

Or 或

### *Costolette d'agnello alla scottadito, timo, limone e millefoglie di patate*

Charcoal grilled lamb chops with thyme, lemon and potato mille-feuille

香烤澳洲羊扒配香草、檸檬及千層香薯

*Fantini, Edizione 21, Abruzzo, Italy (100ml)*

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### *Carrello dei dolci*

Selection of desserts from the trolley

精選甜品

原價每位港幣 HK\$1,480 per person

優惠價每位港幣 HK\$1,180 per person

另配餐酒每位港幣 HK\$380 per person for wine pairing

All prices are subject to 10% service charge. 以上價目另加一服務費。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

Menu cannot be used in conjunction with other promotions, discount offers and discounted 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。