



Celebrating Forbes “Four-Star” Achievement in the Year of 2021
2021 年福布斯旅遊指南四星榮譽

Forbes Premium Tasting Menu
福布斯尊貴推介

Carpaccio di Gamberi Viola Siciliani con Bottarga e Condimento all’Oilo e Limone

Violet Prawn Carpaccio with Mullet Roe and Lemon Olive Oil

紫羅蘭生蝦薄片伴烏魚子配檸檬橄欖油

Champagne Brut, Barons de Rothschild, France, NV

Zuppa di Porcini al Tartufo Nero Invernale

Porcini Mushroom Soup with Black Truffle

牛肝菌湯伴黑松露

Rigatoni alla Vaccinara

Rigatoni with Oxtail Ragu Stewed in Tomato Sauce

意式長通粉燴牛尾番茄醬

Shiraz, Handpicked, Barossa Valley, Australia, 2016

Filetto di Ombrina Scottato in Padella su Purea di Patata Cremosa e Asparagi Verdi

Pan-seared Salmon Bass with Potato Cream Puree and Asparagus

慢煎白姑魚伴馬鈴薯忌廉汁配蘆筍

Bourgogne Blanc, Domaine Fanny Sabre, Burgundy, France, 2017

Or

Controfiletto di Manzo Australiano Wagyu M5 con verdure di Stagione

Australian M5 Wagyu Beef Sirloin with Seasonal Vegetables

澳洲 M5 級和牛西冷配時令蔬菜

Amarone Valpolicella Classico, Le Marognole CampoRocco I Corsi, Italy, 2015

Torta St’Honore

Signature St’ Honore Cake

聖安娜蛋糕

Caffe` o Te` e Biscottini

Tea or Freshly Brewed Coffee and Italian Cookies

茶或即磨咖啡及意大利曲奇

港幣 HK\$980 per person 每位

港幣 HK\$1,380 per person with wine pairing 每位配葡萄酒

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。



Celebrating Forbes “Four-Star” Achievement in the Year of 2021
2021 年福布斯旅遊指南四星榮譽

Forbes Lunch Menu
福布斯午餐

Carpaccio di Gamberi Viola Siciliani con Bottarga e Condimento all' Olio e Limone

Violet Prawn Carpaccio with Mullet Roe and Lemon Olive Oil

紫羅蘭生蝦薄片伴烏魚子配檸檬橄欖油

Bianca Vigna, Brut, Italy, NV (100ml)

Mezze Maniche alla Toscana con Salsiccia e Pomodorini

Short Tubular Pasta with Italian Sausage and Cherry Tomato in ‘Toscana’ Style

筒形通粉伴意大利腸、托斯卡納番茄醬

Costolette di Agnello Arrostoite alle erbe con Verdure di Stagione

Pan-roasted Australian Lamb Chops with Seasonal Vegetables

烤澳洲羊排配時令蔬菜, 意大利香草汁

Shiraz, Handpicked, Barossa Valley, Australia, 2016 (100 ml)

Carrrello dei Dolci

From Our Dessert Trolley

自選甜品

Caffe` o Te` e Biscottini

Tea or Freshly Brewed Coffee and Italian Cookies

茶或即磨咖啡及意大利曲奇

港幣 HK\$580 per person 每位
每位港幣包括配酒 HK\$700 per person with 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。



2021 年福布斯旅遊指南四星榮譽
Celebrating Forbes “Four-Star” Achievement in 2021

尊貴推介套餐
Premium Tasting Menu

陳醋海蜇頭、花雕醉雞、煙燻桂魚、蒜泥黃瓜
Jelly Fish Tossed with Aged Vinegar Dressing, Drunken Chicken,
Smoked Mandarin Fish, Marinated Cucumbers with Chopped Garlic

鶴湖蟹影

(香港旅發局‘美食之最大賞’-金獎名菜)

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers

[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]

Dourthe Grands Terroirs Bordeaux Blanc, Bordeaux, France 2018

文思豆腐羹配芝麻薄餅

(香港旅發局‘美食之最大賞’-金獎名菜)

Shredded Bean Curd Soup with Pan-fried Spring Onion Cake

[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]

內蒙古烤羊鞍

‘Inner Mongolian’ Style Roasted Lamb Chop

Melini Neocampagna, Chianti DOCG, Tuscany, Italy 2013

竹筴素燴

Braised Bamboo Fungus with Seasonal Vegetables

櫻花蝦蔥油伴麵

Braised Noodles with Sakura Shrimp, Spring Onions and Leeks

荔枝玫瑰糕、驢打滾、流沙金球

Chilled Lychee and Rose Pudding,

Steamed Glutinous Rice Flour rolled with Red Bean Paste,

Deep-fried Sesame Dumpling filled with Salted Egg Yolk

港幣 HK\$720 per person 每位

港幣 HK\$860 per person with wine pairing 每位配葡萄酒

(兩位起 Minimum for two persons)

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

另加一服務費。The price is subject to 10% service charge.

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。

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



2021 年福布斯旅遊指南四星榮譽
Celebrating Forbes “Four-Star” Achievement in the year of 2021

午市套餐
Lunch Menu

四喜烤麩、蔥油海蜇頭、雞肉小籠包

Braised Wheat Gluten with Mushrooms and Bamboo Shoots,
Jelly fish Tossed with Scallion, Steamed Minced Chicken Dumpling

鶴湖蟹影

(香港旅發局‘美食之最大賞’-金獎名菜)

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers

[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]

Dourthe Grands Terroirs Bordeaux Blanc, Bordeaux, France 2018

花膠三絲羹

Shredded Fish Maw Soup with Beef, Chicken, Bamboo Shoots and Black Mushrooms

鮑魚菇扒菜苗

Poached Green Vegetables with Abalone Mushroom

燻雞絲炒米

Fried Rice Vermicelli with Smoked Chicken

紫薯糯米卷

Purple Potato Sticky Rice Roll with Shredded Coconut

港幣 HK\$380 per person 每位

港幣 HK\$430 per person with wine pairing 每位配葡萄酒

(兩位起 Minimum for two persons)

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

另加一服務費。

The price is subject to 10% service charge.

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。

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



Celebrating Forbes Achievement in the Year of 2021
Mini Kaiseki

Salad | 沙律

Garden Green Salad

野菜沙律

Appetizer | 前菜

Kyoto Bean Curd Sheet with Salmon Roe | Aichiken Duck Breast

| Chibaken Spinach | Ibarakiken Chestnut

京都鮮腐皮伴三文魚籽 | 愛知縣鴨胸 | 千葉縣菠菜 | 茨城縣栗子

Sashimi | 刺身

Kyushu Yellowtail | Kyushu Flounder | Kyushu Ark Shell

九州油甘魚 | 九州比目魚 | 九州赤貝

Tempura | 天扶良

Local Live Prawn | Ibarakiken Wakasaki Fish | Hokkaido Pumpkin

Niigataken Maitake Mushroom | Kochiken Baby Pepper

本地活蝦 | 茨城縣公魚 | 北海道南瓜 | 新潟縣舞茸菇 | 高知縣甜椒

Teppanyaki | 鐵板燒

U.S. Creekstone Farms Black Angus Thinly Sliced Beef with Garlic and Spring Onion

Hokkaido Scollop and Salmon Roe with Homemade Sea Urchin Sauce

美國溪石農場安格斯牛肉薄燒 | 北海道帆立貝伴三文魚籽及自家製海膽汁

Rice | 飯

Tempura Egg Rice with Truffle Paste Or Vegetables Inaniwa Udon

天婦羅蛋飯配黑松露醬 或 野菜稻庭烏冬

Dessert | 甜品

Homemade Raindrop Cake

自製水信玄餅

港幣 HK\$880 Per Person 每位

特別推介 Special Pairing Price : 港幣 HK\$320

梵 艷 純米大吟釀 Born Tsuya Junmai Daiginjyo (300ml 毫升)

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

以上菜譜加一服務費。

The price is subject to 10% service charge.

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。

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



Celebrating Forbes Achievement in the Year of 2021 Mini Kaiseki

Appetizer 前菜

Tomato Salad, Bean Curd Sheets with Sea Urchin
番茄沙律、鮮腐皮伴海膽

Soup 湯

Kyoto Sea Bream Clear Soup
京都鯛魚清湯

Tempura 天扶良

Ehime Live Prawn, Toyama Whiting Fish,
Nagano Maitake Mushroom, Shizuoka Sweet Potato,
Kagoshima Baby Peppers
愛媛縣活蝦、富山縣沙追魚、
長野縣舞茸菇、靜岡縣蕃薯、鹿兒島甜椒

Simmered 煮物

Shizuoka Imo, Shiitake Mushroom, Spinach and Pumpkin
靜岡縣山芋、椎茸菇、菠菜、南瓜

Teppanyaki 鐵板燒

U.S. Prime Beef with San Sho Sauce
美國牛肉厚燒伴山椒汁

Rice 飯

Spiced Cod Fish Roe Rice in Soup
with Homemade Pickles
明太子茶漬飯
配香菜

Dessert 甜品

Sweet Delight
精選甜品

港幣 HK\$980 per person 每位

Including 2 glasses of Japanese Sake 包括享用清酒兩杯

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。

The price is subject to 10% service charge.
另加一服務費。

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

Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街8號國際金融中心商場4樓。