



Chef Claudio's Tasting Menu

Insalata di Astice all'Arancia Siciliana con Cipolla Rossa Marinata, Sedano e Caviale

Boston Lobster Salad with Sicilian Orange, Red Onion, Celery and Caviar

波士頓龍蝦沙律配西西里香橙，紅洋蔥，芹菜及魚子醬

Franciacorta, Faccoli, Dosaggio Zero, Italy 2014(100 ml)

Zuppa di Funghi e Castagne con Tartufo Nero Invernale

Mushrooms and Chestnut Soup with Winter Black Truffle

香菇栗子湯伴黑松露

Bigoli con Carciofi, Salsiccia e Tartufo Nero Invernale

Bigoli Pasta with Artichoke, Sausage and Winter Black Truffle

意式全麥麵配鮮洋薊，肉腸伴黑松露

Paolo Scavino Langhe Bianco DOC "Sorriso", Italy, 2017 (100 ml)

Filetto di Ombrina con Purea di Patate e Asparagi Verdi all'Agro

Fillet of Salmon Bass with Creamy Mashed Potato and Green Asparagus

大西洋白姑魚配忌廉薯蓉伴青露筍

Bourgogne Blanc, Domaine Fanny Sabre, Burgundy, France, 2017 (100 ml)

Or

Petto d'Anitra Arrostito con Scaloppa di Fegato Grasso, Purea di Zucca,

Radicchio Tardivo e Tartufo Nero Invernale

Roasted Duck Breast with Duck Liver, Pumpkin Purée, Treviso Endives and Winter Black Truffle

(Additional Price \$188)

香烤鴨胸配鴨肝，南瓜蓉，菊苣伴黑松露 (另加 \$188)

Le Marognole "CampoRocco" Amarone della Valpolicella DOCG, Italy, 2015 (100 ml)

Carrello dei Dolci

Dessert Trolley

特色精選甜品

&

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

每位港幣 HK\$1,488 per person

每位港幣已包括配酒 HK\$1,888 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。
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。