



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。