



J'S BAR BISTRO

J's Set Dinner Menu 精選晚餐

Mussel Velouté with Saffron

青口濃湯配番紅花

OR 或

Homemade Crab Cake with Pomelo Salad

自家製蟹餅配柚子沙律



Braised U.S. Boneless Beef Short Ribs in Sichuan Peppercorn Gravy

served with Black Garlic Purée, Daikon, Broccolini

燴美國無骨牛肋條配四川花椒肉汁伴黑蒜蓉、大根蘿蔔及西蘭花苗

OR 或

Chicken Roulade with Wild Mushrooms, Foie Gras and Lobster Sauce

served with Asparagus, Carrot Purée, Braised White Fungus

野菌鴨肝雞卷配龍蝦汁伴蘆筍、甘筍蓉及燴雪耳

OR 或

Slow-cooked Salmon with Avocado, Lime Risotto and Salmon Roe

慢煮三文魚配牛油果、青檸意大利飯及三文魚籽



J's Daily Dessert

J's 精選甜品

Hand-dripped Coffee 掛耳式咖啡 OR 或 Illy coffee 咖啡 OR 或 Dammann tea 茶

**每位港幣 HK\$488 per person
(Minimum for two persons 兩位起)**

Seafood Platter additional at HK\$180 per person

凍海鮮盆另加每位港幣\$180

Maine Lobster Tail, Snow Crab Leg, Shrimp, Mussel, Clam

緬因州龍蝦尾、鱈場蟹腳、蝦、青口、海蜆

Siberian Caviar 10g additional at HK\$150

西伯利亞魚子醬 10g 另加港幣\$150

Selected Sparkling Wine, White Wine or Red Wine at HKD\$120 per bottle

享用指定有氣葡萄酒、白酒或紅酒另加港幣\$120 乙支

The Royal Garden Talent Young Chef Award Dishes



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

Additional food items cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift card.

以上食物優惠不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。

Available from Tuesday to Sunday, 6pm to 10pm. 週二至日下午六時至晚上十時供應。

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。