



Celebrating Forbes “Four-Star” Achievement in Year 2020 Chef Claudio’s Alba Truffle Tasting Menu

Carpaccio di Gamberetti Viola del Mediterraneo con Bottarga e Tartufo Bianco

Violet Prawns Carpaccio with Bottarga and Alba White Truffle

紫羅蘭蝦薄片配烏魚子伴阿爾巴頂級白松露

Delamotte, Brut, Champagne, France (100 ml)

Bisque di Aragosta con crema acida, Scalogno ed Erba Cipollina

Lobster Bisque with Crutons, Creme Fraiche and Chives

龍蝦湯伴脆麵包粒及酸忌廉

Classici Tagliolini di Pasta all’Uovo fatti in Casa al Burro e Tartufo Bianco

Classic Egg Tagliolini in Butter Sauce with Alba White Truffle

經典牛油汁幼蛋麵配阿爾巴頂級白松露

Joh. Jos Prüm, Rielsing Kabinett, Wehlener Sonnenuhr, Wehlen, Germany, 2017 (100 ml)

Filetto di Ombrina in padella con Indivia al Pomodoro e olio al Limone ed Erbe Fresche

Pan-seared Fillet of Salmon Bass with Baked Endives in Tomato Sauce and Lemon Herbs Dressing

香煎大西洋白鱸魚配焗番茄醬苦白菜伴檸檬香草汁

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

O Or 或

Lombo di Vitello da latte con Verdurine, salsa alle Erbe e Tartufo Bianco

Slow Cooked Milk Fed Veal Loin with Herbs Sauce and Alba White Truffle (Additional \$388)

慢煮乳飼牛仔柳配香草汁伴阿爾巴頂級白松露 (另加 \$388)

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

Gelato al Tartufo Bianco

White Truffle Ice Cream Scented with Alba White Truffle

自家制白松露雪糕伴阿爾巴頂級白松露

Frangelico (50ml)

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\$ 1,888 per person

每位港幣已包括配酒 HK\$2,288 per person with wine pairing

額外阿爾巴頂級白松露每克另加港幣\$138。Additional order of Alba White Truffle is served at HK\$138 per gram.

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。