



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

陳醋海蜆頭、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

竹筍素燴

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.