



30th Anniversary (since 1992) Tasting Menu 三十週年紀念精選

Scampo Neozelandese Grigliato con Insalatina di Punarelle e Tartufo Bianco d'Alba

New Zealand scampi, Alba white truffle and wild chicory sprout

新西蘭小龍蝦配阿爾巴頂級白松露及野生菊苣

Prosecco DOC, Bianca Vigna, Brut, Veneto, Italy (100ml)

Stracciatella alla Romana

Beef and capon consommé with beaten egg and cheese

意式蛋花牛肉及雞清湯

Tonnarelli Paglia e Fieno alla Romana con Tartufo Bianco d'Alba

Homemade tonnarelli pasta with morel mushrooms, green peas, Parma ham in light cream sauce and

Alba white truffle

自家製蛋麵配羊肚菌、青豆、帕爾馬火腿、淡忌廉汁及阿爾巴頂級白松露

Pinot Grigio, Banfi San Angelo, Italy 2019 (100ml)

Linguine ai Gamberi Rossi di Sicilia con Pomodorini Basilico

Linguine with Sicilian red prawn, cherry tomatoes and fresh basil

意式西西里紅蝦扁意粉配香草番茄

Gewurztraminer, Bottega Vinai Cavit, Trentino-Alto Adige, Italy 2018 (100ml)

Costolette di Agnello alla Cacciatora Romana con Carciofi alla Giudia

Grilled Australian lamb chops with deep-fried artichoke and cacciatora romana sauce

扒澳洲羊扒配脆炸鮮洋薊及香草白酒汁

Sangiovese, Chianti Classico Riserva DOCG, Carpineto, Tuscany, Italy 2016 (100ml)

Zuppa Romana

Italian layered cream cake

意式忌廉蛋糕

每位港幣 **HK\$1,992 per person**

另配餐酒每位加港幣 **HK\$580 per person for wine pairings**

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。