



Seasonal Tasting Menu by Chef Claudio

Asparagi Bianchi con Prosciutto Iberico 48 Mesi e Salsa Olandese

Poached Black Forest White Asparagus with 48 Months Spanish Ham with Hollandaise Sauce

德國黑森林白蘆筍伴 48 個月西班牙火腿配蛋黃醬

Barons de Rothschild Brut, France (100 ml)

Zuppa di Asparagi Bianchi con Mazzancolle e Bottarga

Black Forest White Asparagus Soup with Tiger Prawns and Bottarga

德國黑森林白蘆筍湯配虎蝦及烏魚子

Cavatelli con Scampo, Pomodorini al Prezzemolo

Home-Made Cavatelli with New Zealand Scampi, Datterini Cherry Tomato and Parsley

自家製貝殼粉伴紐西蘭生淡水小龍蝦配香草番茄汁

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

Filetto di Sogliola con Salsa al Pinot Grigio, Asparagi Bianchi e Prezzemolo

Fillet of Dover Sole with Black Forest White Asparagus and Pinot Grigio Sauce

香煎龍脷柳伴德國黑森林白蘆筍配白酒汁

Chardonnay, Highbow Hill Vineyard, Yarra Valley, Australia 2017 (100 ml)

Costoletta di Agnello Australiano alla Griglia con Asparagi Bianchi alla Milanese e Battuto di Aglio Acciughe e Limone

Grilled Austrian Lamb Chop with Black Forest White Asparagus Milanese Style with Garlic

Lemon and Anchovy Dressing

香烤澳洲羊排伴德國黑森林白蘆筍配蒜香檸檬及銀魚柳汁

Syrah, Craggy Range, Single Vineyard, Hawkes Bay, New Zealand 2017 (100 ml)

Classico Zabaglione al Marsala con Frutti di Bosco

Marsala Sabayon with Wild Berries

意式沙巴翁配野生雜莓

每位港幣 HK\$1,588 per person

每位港幣已包括配酒 HK\$1,988 per person with wine pairing

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.

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