



THE ROYAL GARDEN  
帝苑酒店



**Let's Celebrate the 8 Forbes Stars Award**  
**The Art of Dine Around at The Royal Garden**

**Le Soleil - 越南餐廳**

越式蒸粉包、堤岸蔗蝦、燒豬柳米紙卷

Steamed Rice Flour Pouch with Minced Pork and Dried Shrimp,  
Grilled Sugar Cane wrapped with Shrimp Mousse, Rice Paper Roll with Pork Fillet  
*Franciacorta, Faccoli, Dossage Zero, Lombardy, Italy, 2014 (100 ml)*

**The Royal Garden Chinese Restaurant - 帝苑軒**

椒鹽海參扣併蜜汁黑毛豬叉燒

Deep-fried Sea Cucumber in Spicy Salt and Honey Roasted Barbecued Iberico Pork

**Dong Lai Shun - 東來順**

文思豆腐羹

Braised Bean Curd Soup with Shredded Fungus and Dried Duck Brisket

**Sabatini Ristorante Italiano - 意大利餐廳**

意式肉腸伴鮮番茄意大利飯

Risotto with Tuscan Sausage and Pomodoro  
*Joh. Jos Prüm, Rielsing Kabinett, Wehlener Sonnenuhr, Wehlen, Germany, 2017 (100 ml)*

**Shikigiku - 四季菊日本餐廳**

日本宮崎和牛厚燒 (每位另加港幣\$220)

Japanese Miyazaki Wagyu Beef Teppanyaki (Additional at HK\$220 per person)  
*Shiraz, Handpicked, Barossa Valley, Australia, 2016 (100 ml)*

Or 或

銀鱈魚西京燒

Grilled Cod Fish

*Paolo Scavino Sorriso Langhe Bianco, Piedmont, Italy, 2018 (100ml)*

**Fine Foods Shop - 帝苑餅店**

帝苑蝴蝶酥 | 榛子朱古力脆脆蛋糕 | 美國芝士餅

Butterfly Cookies | Hazelnut Chocolate Crunchy Cake | American Cheese Cake

**每位港幣 HK\$988 per person (四位起 Minimum 4 persons)**

**每位配酒另加港幣 HK\$250。Additional at HK\$250 per person for wine pairing**

另加一服務費。Price is subject to 10% service charge

如閣下對任何食物產生敏感，請直接與職員聯絡。If you have any food allergies, please inform our staff.

如欲查詢更多資料和預訂，請與宴會部聯絡：

For more details and reservations, please contact our Banquet Sales Team at

☎ Tel: (852) 2733 2007; ✉ E-mail: bqtoff@rghk.com.hk