



The Royal Garden
帝苑酒店



J'S BAR BISTRO



The Royal Garden is proud to present our newest venue, J's Bar Bistro. Let us take you back to prohibition era with decant and classic interior, unique presentation of food and impressive cocktails. There is something for unforgettable moment in J's Bar Bistro.

Private Celebration Party from 50 guests

私人派對 (人數 50 位起)

Lunch 午餐

Minimum Charge HK\$34,000 最低消費由港幣\$34,000 起

Dinner 晚餐

Weekdays 平日

Minimum Charge HK\$50,000 最低消費由港幣\$50,000 起

Weekends/ Public Holidays 週末/公共假期

Minimum Charge HK\$60,000 最低消費由港幣\$60,000 起

All prices are subject to 10% service charge. 另加一服務費。



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Set Lunch Menu 午宴

Starting from: HK\$380 per person 每位港幣\$380 起

Buffet Lunch 自助午宴

Starting from: HK\$680 per person 每位港幣\$680 起

Buffet Dinner 自助晚宴

Starting from: HK\$980 每位港幣\$980 起

Beverage Package 飲品套餐

Free-flow soft drinks, chilled orange juice and house beers

無限供應汽水, 冰鮮橙汁及指定啤酒

- 2 hours at HK\$150, 2小時, 每位港幣 \$ 150
- 3 hours at HK\$200, 3小時, 每位港幣\$ 200

Free-flow soft drinks, chilled orange juice, house beers and house wines

無限供應汽水, 冰鮮橙汁, 指定啤酒及指定餐酒

- 2 hours at HK\$200, 2 小時, 每位港幣 \$ 200
- 3 hours at HK\$250, 3小時, 每位港幣\$ 250

To upgrade your beverage 升級優惠:

- Enjoy 50% discount on selected Champagne 半價優惠享用指定香檳

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 promotional, discount offer, and discounted Royal Garden gift card.

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。

Available between 1 July – 30 November 2022. 供應期由 2022 年 7 月 1 日至 2022 年 11 月 30 日。

Other menus and packages are available for different occasions. 視乎客人需要, 個別菜譜亦可提供。

Subject to hotel availability. 視乎酒店供應而定。

The Royal Garden reserves the right to exercise the final decision in case of any dispute. 帝苑酒店可有最終決定權。

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Floor Plan for reference only. 圖片只供參考。

For more details and reservations, please contact our J's Bar Bistro service team at

Tel.: (852) 2733 2088 E-mail: jbarbistro@rghk.com.hk



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J'S BAR BISTRO

Private Celebration Set Lunch Menu

Starter

Ceasar Salad with Crispy Impossible Meat

素凱撒沙律、脆炸素食植物肉

Soup

Wild Mushroom Soup

野菌濃湯

Main Course

Roasted Spring Chicken with Natural Jus

燒春雞伴時令雜菜配肉汁

OR 或

Pan-fried Salmon Fillet and Seasonal Vegetable with White Wine Cream Sauce

香煎三文魚伴時令雜菜配白酒忌廉汁

Dessert

J's Dessert Platter

J's Bar 甜品碟

Freshly Brewed Illy Coffee or Selection of Fine Tea

即磨 Illy 咖啡或茶

每位港幣 HK\$380per person

All prices are subject to 10% service charge. 另加一服務費。



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J'S BAR BISTRO

Private Celebration - Full Buffet Lunch Menu

Seafood Counter 海鮮

Edible Crab, Fresh Shrimp, Mussel, Sea Whelk, *served with Lemon Wedge, Cocktail Sauce, Red Wine Vinegar*

麵包蟹、鮮蝦、青口、海螺配各式醬料

Japanese Sushi Selection 日式壽司

California Roll and Maki Roll 加洲卷及紫菜卷

Appetizer 頭盤

Mozzarella Buffalo Cheese with Tomato 意大利水牛芝士番茄

Sautéed Mixed Mushroom with White Wine and Herbs 香草白酒炒白菌

Smoked Atlantic Salmon with Capers & Onion Condiments 煙三文魚及各式配料

Roasted Mixed Bell Pepper with Garlic and Parsley 烤甜椒

Thin slices Parma Ham with Melon 巴馬火腿香瓜

Smoked Chicken and Green Apple Salad 煙雞肉青蘋果沙律

German Style Potato Salad with Crispy Bacon 德式薯仔沙律

Salad 沙律

Romaine Lettuce, Lolla Rossa, Red Chicory, Frisee, Rocket & Mixed Lettuce, Cherry Tomatoes, Olive, Artichoke Heart, Sweet Corn

羅文生菜、珊瑚菜、紅菊苣、鬚苣、田園生菜、車厘茄、橄欖、朝鮮薊、甜粟米。

Dressing: Thousand Island, Creamy French, Herbs Vinaigrette and Caesar Dressing.

Condiments: Parmesan Cheese, Pine Nut, Garlic Crouton, Bacon, Black Olive, Pickle Onion, Walnut.

Soup 湯

Wild Mushroom Soup with Truffle Oil 野菌濃湯 (served with selection of bread) 配各式麵包

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Hot Items 主菜

Seared Sole Fillet with Champagne Cream Sauce 香煎龍利柳、香檳忌廉汁

Roasted Rack of Lamb "Provencale" Style 燒羊架

Pan-fried Beef Tenderloin with Black Pepper Gravy 煎牛柳、黑椒汁

Indian Chicken Curry with Rice, Papadum and Naan Bread 印度咖喱雞

Steamed Spot Garoupa with Spring Onion and Soy Sauce 清蒸海上鮮

Fried Noodles & Shredded Pork with Soy Sauce 豉油皇肉絲炒麵

Fried Rice with Seafood and Conpoy 瑤柱海鮮粒炒飯

Black Mushroom with Seasonal Vegetables 冬菇燴時蔬

Dessert Section 甜品

Tiramisu 意大利軟芝士餅

Mini Lemon Tartlet 迷你檸檬撻

Bread and Butter Pudding 麵包牛油布甸

American Cheesecake 芝士餅

Chocolate Brownies Cake 朱古力餅

Blueberry Cheesecake 藍莓芝士餅

'RG' Mixed Fruits Napoleon 鮮果拿破崙

'RG' Butterfly Cookies 蝴蝶酥

Fresh Seasonal Fruit with Strawberry, Blueberry & Raspberry 鮮果碟

Freshly Brewed Illy Coffee or Selection of Fine Tea 即磨咖啡或茶

每位港幣 HK\$680 per person

All prices are subject to 10% service charge. 另加一服務費。



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Private Celebration – Full Buffet Dinner Menu

Seafood Counter 海鮮

Edible Crab, Fresh Shrimp, Mussel, Sea Whelk, *served with Lemon Wedge, Cocktail Sauce, Red Wine Vinegar*

麵包蟹、鮮蝦、青口、海螺配各式醬料

Japanese Sushi Selection 日式壽司

California Roll and Maki Roll 加洲卷及紫菜卷

Appetizer 頭盤

Mozzarella Buffalo Cheese with Tomato 意大利水牛芝士番茄

Sautéed Mixed Mushroom with White Wine and Herbs 香草白酒炒白菌

Smoked Atlantic Salmon with Capers & Onion Condiments 煙三文魚及各式配料

Thins slices Parma Ham with Melon 巴馬火腿香瓜

J's Selection Charcuteries 精選凍肉盤

Smoked Chicken and Green Apple Salad 煙雞肉青蘋果沙律

German Style Potato Salad with Crispy Bacon 德式薯仔沙律

Light Tuna Salad with Pasta and Mayo Dressing 吞拿魚沙律

Salad 沙律

Romaine Lettuce, Lolla Rossa, Red Chicory, Frisee, Rocket & Mixed Lettuce, Cherry Tomatoes, Olive, Artichoke Heart, Sweet Corn

羅文生菜、珊瑚菜、紅菊苣、鬚苣、田園生菜、車厘茄、橄欖、朝鮮薊、甜粟米、紅腰豆。

Dressing: Thousand Island, Creamy French, Herbs Vinaigrette and Caesar Dressing.

Condiments: Parmesan Cheese, Pine Nut, Garlic Crouton, Bacon, Black Olive, Pickle Onion, Walnut.

Soup 湯

Wild Mushroom Soup 野菌濃湯 (served with a selection of bread) 配各式麵包

All prices are subject to 10% service charge. 另加一服務費。



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Hot Items 主菜

Pan-seared Salmon Fillet with Dill and Capers Cream Sauce 香煎三文魚
Roasted Spring Chicken with Honey Shallot Teriyaki Sauce 燒春雞日式照燒汁
Braised Beef Short Rib with Black Truffle Sauce 燴牛肋骨配黑松露菌汁
Roasted Rack of Lamb with Pommery Mustard Sauce 燒羊扒配芥菜汁
Thai Red Curry with Roasted Duck and Steamed Rice 泰國紅咖喱燴鴨
Deep Fried Japanese Oyster with Tartar Sauce 炸日本蠔
Steamed Spot Garoupa with Spring Onion and Soy Sauce 清蒸海上鮮
Braised E-Fu Noodles with Prawns 鮮蝦乾燒伊麵
Fried Rice with Seafood and Conpoy 瑤柱海鮮炒飯
Black Mushroom with Seasonal Vegetables 冬菇燴時蔬

Carving Station 燒烤車

Roasted U.S. Angus Beef Striploin with Gravy and Black Pepper Sauce
燒美國安格斯西冷配肉汁及黑椒汁

Dessert Section 甜品

Selection of international Cheese with Condiments 各式芝士
Tiramisu 意大利軟芝士餅
Mini Lemon Tartlet 迷你檸檬撻
American Cheesecake 芝士餅
Chocolate Brownies Cake 朱古力餅
Blueberry Cheesecake 藍莓芝士餅
Banana Toffee Cake 香蕉千層餅
Vanilla Panna Cotta 雲呢拿奶凍
Bread and Butter Pudding 暖麵包布甸
'RG' Mixed Fruits Napoleon 鮮果拿破崙
'RG' Butterfly Cookies 蝴蝶酥
Fresh Seasonal Fruit Platter 鮮果碟
Haagen-Dazs Ice Cream Cup 雪糕杯

Freshly Brewed Illy Coffee or Selection of Fine Tea 即磨咖啡或茶

每位港幣 HK\$980per person

All prices are subject to 10% service charge. 另加一服務費。