



THE ROYAL GARDEN
帝苑酒店



**Let's Celebrate the 12 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,

Grilled Sugar Cane wrapped with Shrimp Mousse, Rice Paper Roll with Pork Fillet

Franciacorta DOCG, Faccoli, Lombardy, Italy, 2014 (100 ml)

The Royal Garden Chinese Restaurant - 帝苑軒

大良魚蓉魚雲羹

Fish Head Soup with Egg White, Tofu and Bamboo Shoot

Dong Lai Shun - 東來順

鶴湖蟹影

Wok-fried Crab Meat and Rock Lobster with Salted Egg Yolk on Rice Crackers

香港旅發局金獎名菜 Hong Kong Tourism Board's

"2009 Best of the Best Culinary Awards" – Gold with Distinction Award

Fiano di Avellino, Ciropicariello, DOCG, Campania, Italy, 2018 (100ml)

The Royal Garden Chinese Restaurant - 帝苑軒

燕窩釀雞翼

Deep-fried Chicken Wing stuffed with Bird's Nest

Shikigiku - 四季菊日本餐廳

日本宮崎和牛厚燒及薄燒

Japanese Miyazaki Wagyu Beef Teppanyaki

De Stefan, Soler, Marzemino, Refosco, Carmenere, Merlot, Cabernet Sauvignon, IGT, Veneto, Italy, 2014 (100 ml)

Sabatini Ristorante Italiano - 意大利餐廳

意大利西西里紅蝦扁意粉配香草番茄

Linguine with Sicilian Red Prawns with Cherry Tomatoes and Fresh Basil

Or 或

Shikigiku - 四季菊日本餐廳

日本鰻魚飯

Japanese Eel Rice

Joh. Jos. Prüm, Rielsing Kabinett, Wehlener Sonnenuhr, Mosel, Germany, 2019 (100 ml)

Dong Lai Shun - 東來順

椰皇桃膠嫩蛋白 Steamed Egg White with Peach Gum and Milk in Coconut Shell

流沙金球 Deep fried Sesame Dumpling filled with Egg Custard

每位港幣 HK\$1,488 per person (可供四位至廿位用 Serve from 4 to 20 persons)

每位配酒另加港幣 HK\$340。 Addition HK\$340 per person for wine pairing

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

因應餐飲業務及表列處所最新措施而調整。 Subject to the latest measures on catering business and scheduled premises

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.

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.

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; bqtoff@rghk.com.hk