



## Summer Tasting Menu by Chef Claudio

### ***Astice Blu alla Catalana con Pomodorini, Sedano, Cipolla Rossa e Caviale Oscetra***

Blue Lobster Salad with Cherry Tomatoes, Celery, Red Onions and Oscetra Caviar

藍龍蝦沙律配意大利車厘茄、西芹、紅洋蔥及特級魚子醬

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

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### ***Stracciatella alla Romana***

Beef and Capon Consommé with Beaten Egg and Parmesan Cheese

意式蛋花牛肉及雞清湯配巴瑪臣芝士

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### ***Faveretti con Ragout in Bianco di Manzo Kagoshima, Funghi Porcini e Tartufo Nero Australiano***

Homemade Faveretti with Kagoshima Beef Ragout, Porcini Mushrooms and Australian Black Truffle

自家製手捲粉配鹿兒島和牛粒、牛肝菌及澳洲黑松露

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

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### ***Filetto di Sogliola con Salsa al Pinot Grigio, Purea di Sedano Rapa e Asparagi Verdi***

Fillet of Dover Sole with Celery Purée and Asparagus in White Wine Sauce

法國龍脷柳配芹菜蓉、蘆筍及白酒汁

*Chardonnay, Val de Mer, Bourgogne Blanc, France 2017 (100 ml)*

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### ***Costoletta di Agnello alla Griglia con Agretti, Caponata di Peperoni e Olio all'Aglio, Acciughe e Limone***

Grilled Australian Lamb Chops with Agretti, Bell Pepper Caponata, Anchovies and Garlic Oil

扒澳洲羊扒配阿格雷蒂菜、燴甜椒、銀魚柳及香蒜橄欖油

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

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### ***Delizia al Limoncello***

Limoncello Sponge Cake Stuffed with Limoncello Mousse, Lemon Zest and Lemon Cream

檸檬酒心海綿蛋糕配檸檬慕斯

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### ***Caffe` o Te` e Biscottini***

Tea or Freshly Brewed Coffee and Italian Cookies

茶或即磨咖啡及意大利曲奇

**每位港幣 HK\$1,588 per person**

**另配餐酒每位加港幣 HK\$400 wine pairings per person**

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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