



2022 年福布斯旅遊指南四星榮譽
Celebrating Forbes “Four-Star” Achievement in the Year of 2022
福布斯午餐
Forbes Luncheon Menu

涼拌烏筍、雞絲粉皮
蘿蔔絲酥餅

Chilled Green Bamboo Shoot, Shredded Chicken Tossed with Bean Jelly,
Deep-fried Turnip Cake

鶴湖蟹影

(香港旅發局美食之最大賞-金獎名菜)

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers
[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]

Dourthe, Grands Terroirs, Bordeaux Blanc, Bordeaux, France 2020

海鮮酸辣羹

Hot and Sour Soup with Beef and Assorted Seafood

珍菌有機菜苗

Poached Organic Vegetables with Assorted Mushrooms

蔥油開洋拌麵

Braised Noodles with Dried Shrimp, Spring Onions and Leeks

驢打滾

Glutinous Rice Flour Dumplings with Red Bean Paste

港幣 HK\$420 per person 每位

港幣 HK\$490 per person with wine pairing 已包括配酒

(兩位起 Minimum for two persons)

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

另加一服務費。

The price is subject to 10% service charge.

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.



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福布斯晚餐
Forbes Dinner Menu

蔥油海蜇頭、涼拌烏筍、無錫脆鱈、水晶羊肉
Jellyfish Tossed with Scallion, Chilled Green Bamboo Shoot,
Crispy Eel in Honey, Mutton Terrine

鶴湖蟹影

(香港旅發局美食之最大賞-金獎名菜)

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers
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文思豆腐羹配芝麻薄餅

(香港旅發局美食之最大賞-金獎名菜)

Shredded Bean Curd Soup with Pan-fried Spring Onion Cake
[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]

左右逢魚

(香港旅發局美食之最大賞-金獎名菜)

Deep-fried Garoupa Fillet with Savory Crisbean / Stir-fried Garoupa Fillet with Wild Mushrooms
[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]
Giribaldi Barbera d’Alba DOC, Piedmont, Italy 2017

百頁小唐菜

Poached Shanghai Brassica with Bean Curd Sheets

雲南野菌手擀麵

Braised Noodles with Yunnan Assorted Mushroom

椰皇玉露蛋白燉桃膠

Steamed Peach Gum and Egg White with Young Coconut Juice

港幣 HK\$780 per person 每位

港幣 HK\$920 per person with wine pairing 已包括配酒

(兩位起 Minimum for two persons)

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