

**2023年福布斯旅遊指南四星榮譽**  
**Celebrating Forbes “Four-Star” Achievement in the Year of 2023**  
**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.

**2023年福布斯旅遊指南四星榮譽**  
**Celebrating Forbes “Four-Star” Achievement in the Year of 2023**  
**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  
[ Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award ]  
*Dourthe, Grands Terroirs, Bordeaux Blanc, Bordeaux, France 2020*

**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)**

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.