



Celebrating Forbes Travel Guide “Four-Star” Achievement 2023
2023 年福布斯旅遊指南四星榮譽

Forbes Premium Tasting Menu
福布斯尊貴套餐

Granchio reale con patate, caviale e salsa di prezzemolo

Alaskan King Crab with potatoes salad, caviar and parsley sauce

阿拉斯加帝王蟹配薯仔沙律、魚子醬及香草汁

Prosecco DOC, Bianca Vigna, Vento, Italy (100ml)

Cappuccino di Funghi Porcini con Biscottino al Parmigiano

Cappuccino of Porcini Mushroom with Parmesan Cheese Cookie

牛肝菌濃湯配巴馬臣芝士曲奇

Cavatelli con granchio reale, ricci di mare e basilico

Homemade cavatelli with Alaskan king crab, sea-urchin and basil

自家製貝殼粉配阿拉斯加帝王蟹、海膽及香草

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

Filetto di Amadai croccante con salsa di peperoni rossi, olive nere e pomodorini

Pan-fried fillet of Amadai with black olives, cherry tomatoes and bell pepper sauce

香煎鯛魚配黑橄欖、車厘番茄及甜椒汁

Gewurztraminer, Bottega Vinai Cavit, Trentino-Alto Adige, Italy 2018 (100ml)

Pluma di Maiale Iberico su rosti di patate e formaggio con salsa alla senape di Pommery

Iberico Pork “Pluma” with Pommery mustard sauce, potatoes and cheese rosti

西班牙黑毛豬柳配芝士瑞士薯餅及芥末籽醬汁

Sangiovese, Chianti Classico Riserva DOCG, Carpineto, Italy 2017(100ml)

Carrello dei Dolci

Selection of dessert from trolley

精選甜品車

每位港幣 HK\$1,688 per person

另配餐酒每位港幣 HK\$620 per person for wine pairing

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 The Royal Garden gift cards.

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