



J'S BAR BISTRO

## Christmas Set Dinner Menu

### 聖誕節日晚餐

#### Seafood Platter 凍海鮮盆

Boston Lobster, snow crab legs, shrimps, mussels, clams, Australian abalone  
with lemon wedge, shallot red wine vinegar

波士頓龍蝦、鱈場蟹腳、鮮蝦、青口、海蜆、澳洲鮑魚配檸檬角、各式醬料

*Additional HK\$150 per person for 10g caviar*

每位只需另加港幣\$150 可享用魚子醬 10g

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Pan-seared duck foie gras with fruit compote and brioche

香煎鴨肝配蜜餞果子及法式小甜包

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Festive spice ginger pumpkin soup with quinoa

薑味南瓜湯配藜麥

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Braised U.S. beef short ribs, grilled vegetables and Bordeaux red wine jus

燉美國牛小排、烤雜菜、波爾多紅酒汁

OR 或

Pan-fried fillet of cod fish, caviar, roasted vegetables and bouillabaisse sauce

香煎鱈魚柳、黑魚子、燒雜菜、法式海鮮汁

OR 或

Slow-cooked French turkey breast with Brussels sprout,  
braised red cabbage, chestnut stuffing and cranberry jam

慢煮法國火雞胸配小椰菜、燴紅椰菜

栗子餡料及紅莓醬

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J's Christmas dessert

J's 聖誕甜品

Gingerbread cookies

聖誕薑餅曲奇

Coffee or Tea 咖啡或茶

**每位港幣 HK\$698 per person (Minimum for two person 兩位起)**

The price is subject 10% service charge. 加一服務費。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted The Royal Garden gift card.  
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。

Available from 24 December to 26 December 2022. 2022年12月24日至12月26日供應。

Available from 6:00pm – 9:30pm 下午六時至下午九時三十分供應。

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。

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