



THE ROYAL GARDEN
帝苑酒店



**Let's Celebrate the 8 Forbes Stars Award
The Art of Dine around The Royal Garden**

Le Soleil - 越南餐廳

Appetizers

Steamed Rice Flour Pouches with Minced Pork & Dried Shrimp,
Deep-fried Shrimps Cakes, Rice Paper Rolls with Pork Fillet

越式併盤

越式蒸粉包、越南蝦餅、燒豬柳米紙卷

Dong Lai Shun - 東來順

Wok-fried Crab Meat and Rock Lobster with Salted Egg Yolk on
Rice Crackers

鶴湖蟹影

**Hong Kong Tourism Board's
"2009 Best of the Best Culinary Awards" – Gold with
Distinction Award**

Sabatini - 意大利餐廳

Mezze Moniche with Wild Mushrooms & Black Truffle Cream
Sauce | Risotto with Tuscan Sausage and Pomodoro

意大利短袖通粉伴野菌配黑松露忌廉汁 | 意式肉腸伴鮮番茄意大利飯

Shikigiku - 四季菊日本餐廳

US Beef Teppanyaki

(日本宮崎和牛厚燒 - 每位另加港幣\$220)

Or 或

J's Bar - J's 酒吧

Pan-fried King Prawn

with Lemon Butter Sauce and Seasonal Vegetables

大蝦配香檸牛油汁及季節蔬菜

Fine Foods - 帝苑餅店

Mini Napoleon | Strawberry Cream Cake | Palmier

迷你拿破崙 | 士多啤梨忌廉蛋糕 | 蝴蝶酥

Coffee or Tea

咖啡或茶

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

如閣下對任何食物產生敏感，請直接與職員聯絡。

凡惠顧帝苑宴會套餐，即可享有以下優惠：

The following privileges for bookings:

- 凡惠顧港幣 HK\$15,000 或以上，更可享受港幣 HK\$2,000 折扣優惠
Spending over HK\$15,000 can enjoy HK\$2,000 discount off
- 8 位以上可獲贈白/紅酒一支
Complimentary house wine for 8 persons or above
- 由 2020 年 5 月 5 日至 2020 年 8 月 31 日
Effective from May 5, 2020 until August 31, 2020

每位港幣 HK\$730 per person

Price is subject to 10% service charge. 另加一服務費。

如欲查詢更多資料和預訂，請與宴會部聯絡：

**For more details and reservations, please contact
our Banquet Sales Team at**

☎ Tel: (852) 2733 2010





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