









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

J's Bar - J's 酒吧

Pan-fried King Prawn with Lobster Tomato Sauce and Seasonal Vegetables 大蝦配蕃茄龍蝦汁及季節蔬菜

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. 思顧帝苑宴會套餐,即可享有以下優惠:

The following privileges for bookings:

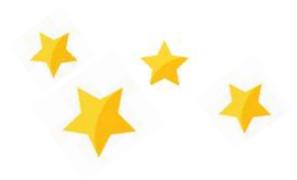
- 凡惠顧港幣HK\$15,000或以上,更可享有 港幣HK\$2,000折扣優惠
 Spending over HK\$15,000 can enjoy HK\$2,000 discount off
- ➤ 8位以上可獲贈白/紅酒一支 Complimentary house wine for 8 persons or above
- ➤ 由 2020 年 9 月 1 日 至 2020 年 12 月 31 日 Effective from September 1, 2020 until December 31, 2020

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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- ➤ 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。

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