Spring Degustation Menu
春季節日套餐

Prosciutto Iberico stagionato 48 mesi servito con melone
48 months Iberico Spanish ham with fresh melon
48 個月風乾西班牙黑毛豬火腿配蜜瓜

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Zuppa di astice
Lobster bisque
龍蝦濃湯

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Cavatelli ai gamberi rossi Siciliani con pomodorini e prezzemolo
Home-made Cavatelli with Sicilian red prawns, Datterini cherry tomatoes and parsley
自家製貝殼粉配意大利西西里紅蝦、車厘番茄及香草

Or 或

Tagliolini fatti in casa al burro e parmigiano con tartufo nero invernale
Home-made Tagliolini in butter sauce with winter black truffle
自家製全蛋幼麵配牛油汁及冬季黑松露
(Additional 另加港幣 HK$188)

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Costolette d'agnello alla scottadito, timo, limone e millefoglie di patate
Charcoal grilled lamb chops with thyme, lemon and potato mille-feuille
澳洲羊扒配香草、檸檬及千層香薯

Or 或

Galletto arrostito con salsaa alla Cacciatora Romana
Pan-fired yellow spring chicken with Cacciatora Romana Sauce
香煎黃油春雞配香蒜、香草銀魚柳白酒汁

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Carrello dei dolci
Dessert trolley
自選甜品

每位港幣 HK$1,280 per person

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 Royal Garden gift cards.
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。