

Father's Day Dinner Set 父親節晚膳

Appetizer | 前菜

Sesame Tofu with Sea Urchin and Caviar

胡麻豆腐伴海膽及魚子醬

Via Delle Camelie Prosecco, Vento, Italy (100ml)

Sashimi | 刺身

Ehimeken Fatty Tuna | Shizuokaken Bonito | Kyushu Snapper

愛媛縣金槍魚腹 | 靜岡縣鰹魚 | 九州鯛魚

Shikigiku Bizen Omachi Junmai Daiginjo Sake (90ml)

Nimono | 煮物

Fiddleheads Steamed Bun with Homemade Crab Sauce

百合根饅頭配自家製蟹肉醬

Tempura | 天扶良

Ehimeken Shrimp | Nagazakiken Pomfret | Aomori Wakasaki Fish

Kyoto Fushimi Green Pepper | Hokkaido White Asparagus

愛媛縣花竹蝦 | 長崎縣鱈魚 | 青森縣公魚 | 京都伏見唐辛子

北海道白蘆筍

Caldora Pinot Grigio, Abruzzo, Italy 2022 (100ml)

Teppanyaki | 鐵板燒

U.S. Angus Beef Steak with Homemade Butter Sauce

美國安格斯牛肉厚燒配自家製牛油汁

Fantini Primo Sangiovese Merlot, Puglia, Italy 2021 (100ml)

Additional \$300 to upgrade A5 Wagyu Beef Tenderloin

另加 \$300 可升級頂級 A5 和牛柳

Shokuji | 食事

Cold Soba with Crab meat

冷蕎麥麵伴鮮蟹肉

Dessert | 甜品

Shizuoka Musk Melon | Yamanashiken Peach

靜岡縣蜜瓜 | 山梨縣水蜜桃

優惠價每位港幣 HK\$1,180 per person (原價港幣 HK\$1,480)
另配餐酒每位港幣 HK\$328 per person for wine pairing

The price is subject to 10% service charge.

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 promotional, discount offer, and discounted The 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。