

Mother's Day Set Dinner Menu 母親節晚餐

Appetizer | 前菜

Octopus | Hotaru Squid with miso vinegar Sauce | Herring Roe with Kelp

Shrimp | Seishin Vegetables | Young Corn

Japanese Mustard Spinach | Broad Beans

飯蛸 | 螢光魷魚酢味噌 | 子持昆布 | 車海老 | 莢果蕨

小粟米 | 小松菜 | 空豆

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

Sashimi | 刺身

Fatty Tuna | Striped Jack Fish | Botan Shrimp

金槍魚腹 | 深海池魚 | 牡丹蝦

Shikigiku Bizen Omachi Junmai Daiginjo Sake (90ml)

Yakimono | 燒物

Grilled Sakura Masu Fish in Youanyaki Style

桜鱒魚柚庵燒

Tempura | 天扶良

Local Live Prawn | Whiting Fish | Sweet Potato | Pumkin

本地活蝦 | 沙追魚 | 蕃薯 | 南瓜

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

Teppanyaki | 鐵板燒

Hokkaido Surf Clam with Homemade Butter Sauce

Miyazaki Wagyu Beef Steak

北海道北寄貝配自家製清酒牛油汁

宮崎和牛肉厚燒

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

Upgrade to Wagyu A5 beef tenderloin with additional HK\$200

另加港幣\$200 可升級享用頂級 A5 和牛柳

Shokuji | 食事

Miyazaki Wagyu Beef Fried Rice | Miso Soup | Pickle

宮崎和牛炒飯 | 麵豉湯 | 漬物

Amaiaji | 甘味

Musk Melon | Musk Strawberry

溫室蜜瓜 | 溫室草莓

優惠價每位港幣 HK\$1,380 per person (原價港幣 HK\$1,680)
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 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。