



THE ROYAL GARDEN
帝苑酒店

The Art of Dining at The Royal Garden
ENJOY THE FINEST FLAVOURS OF 5 TOP CLASS RESTAURANTS

Premium Menu

Sabatini - 意大利餐廳

Pan-seared Scallops with Caviar
Seasonal Mushrooms and Arugula
香煎帶子伴魚子醬、時令蘑菇及火箭菜

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

Shikigiku - 四季菊日本餐廳

Australian Wagyu Beef Teppanyaki
澳洲和牛厚燒

Or 或

Cod Fish Teppanyaki
銀鱈魚鐵板燒

Chinese Restaurant - 帝苑軒

Fried Rice with Crab Roes, Diced Taro and Vegetable
帝苑招牌蟹籽炒飯

Fine Foods - 帝苑餅店

Palmier | Tiramisu | Mango Pudding | Napoleon
蝴蝶酥 | 意大利芝士咖啡餅 | 芒果布丁 | 拿破崙

Coffee or Tea 咖啡或茶

每位港幣 HK\$1,088 per person

每席港幣 HK\$13,000 per table of 12 persons

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。



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Le Soleil - 越南餐廳

Appetizers

Crispy-fried Saigon Spring Rolls, Grilled Sugar Canes wrapped with Shrimp Mousse, Steamed Rice Flour Pouches with Minced Pork & Dried Shrimp, Deep-fried Shrimps Cakes, Vietnamese Cabbage & Chicken Salad

越式拼盤

西貢春卷、堤岸蔗蝦、越式蒸粉包、越南蝦餅、牙車快沙律

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Sabatini - 意大利餐廳

Penne with Tuscan Sausage and Semi-Dried Tomato

Risotto with Porcini Mushroom

意大利腸及番茄乾長通粉|牛肝菌菇意大利飯

J's Bar - J's 酒吧

Roasted Australian Wagyu Beef with Black Truffle Reduction Jus

香煎澳洲和牛配黑松露菌汁

Or 或

Roasted French Spring Chicken with Black Truffle Reduction Jus

燒春雞配黑松露菌汁

Fine Foods - 帝苑餅店

Mini Napoleon | Strawberry Cream Cake | Chocolate Truffle Cake | Palmier

迷你拿破崙|士多啤梨忌廉蛋糕|朱古力蛋糕|蝴蝶酥

Coffee or Tea

咖啡或茶

每位港幣 HK\$730 per person

每席港幣 HK\$8,760 per table of 12 persons

Price is subject to 10% service charge.

另加一服務費。

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GREEN MENU

J's Bar Bistro - J's 酒吧 & Le Soleil - 越南餐廳

Appetizers

'Gardein' Meat Ball with Spicy Basil Tomato Sauce,

Mini 'Beyond Burger',

Stir-fried Minced 'Omnipork' with Herbs served with Lettuce

素菜拼盤

香辣番茄汁素牛肉丸、迷你純素漢堡包、金不換香茅素肉碎生菜包

Dong Lai Shun - 東來順

Bean Curd Soup with Shredded Fungus

文思豆腐羹

Chines Restaurant - 帝苑軒

Sweet and Sour 'Omnipork' with Pineapple

菠蘿咕嚕善肉

Steamed Vegetable Marrow Stuffed with 'Omnipork' and Mushroom

鮮菌釀玉環善肉

Sabatini - 意大利餐廳

Pasta with Zucchini and Semi-dried Tomato

意大利青瓜及番茄乾意粉

Or 或

Risotto with Porcini Mushroom

牛肝菌意大利飯

Shihigiku - 四季菊日本餐廳

Gifuken Bracken-starch Cake

岐阜縣蕨餅

Green Tea Ice Cream with Red Bean Paste

綠茶雪糕配紅豆蓉

Coffee or Tea

咖啡或茶

每位港幣 HK\$528 per person

每席港幣 HK\$6,336 per table of 12 persons

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

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