



2023年福布斯旅遊指南四星榮譽
Celebrating Forbes “Four-Star” Achievement in the Year of 2023
福布斯午餐
Forbes Luncheon Menu

涼拌烏筍、雞絲粉皮
蘿蔔絲酥餅

Chilled Green Bamboo Shoot, Shredded Chicken Tossed with Bean Jelly,
Deep-fried Turnip Cake

鶴湖蟹影

(香港旅發局美食之最大賞-金獎名菜)

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers
[Hong Kong Tourism Board's “Best of the Best Culinary Awards”- Gold with Distinction Award]
Dourthe, Grands Terroirs, Bordeaux Blanc, Bordeaux, France 2020

海鮮酸辣羹

Hot and Sour Soup with Beef and Assorted Seafood

珍菌有機菜苗

Poached Organic Vegetables with Assorted Mushrooms

蔥油開洋拌麵

Braised Noodles with Dried Shrimp, Spring Onions and Leeks

驢打滾

Glutinous Rice Flour Dumplings with Red Bean Paste

港幣 HK\$420 per person 每位

港幣 HK\$490 per person with wine pairing 已包括配酒

(兩位起 Minimum for two persons)

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

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

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。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift cards.



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福布斯晚餐
Forbes Dinner Menu

蔥油海蜇頭、涼拌烏筍、無錫脆鱔、水晶羊肉
Jellyfish Tossed with Scallion, Chilled Green Bamboo Shoot,
Crispy Eel in Honey, Mutton Terrine

鶴湖蟹影

(香港旅發局美食之最大賞-金獎名菜)

Wok-fried Crabmeat and Rock Lobster with Salted Egg Yolk on Rice Crackers
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Dourthe, Grands Terroirs, Bordeaux Blanc, Bordeaux, France 2020

文思豆腐羹配芝麻薄餅

(香港旅發局美食之最大賞-金獎名菜)

Shredded Bean Curd Soup with Pan-fried Spring Onion Cake
[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]

左右逢魚

(香港旅發局美食之最大賞-金獎名菜)

Deep-fried Garoupa Fillet with Savory Crisbean / Stir-fried Garoupa Fillet with Wild Mushrooms
[Hong Kong Tourism Board’s “Best of the Best Culinary Awards”- Gold with Distinction Award]
Giribaldi Barbera d’Alba DOC, Piedmont, Italy 2017

百頁小唐菜

Poached Shanghai Brassica with Bean Curd Sheets

雲南野菌手擀麵

Braised Noodles with Yunnan Assorted Mushroom

椰皇玉露蛋白燉桃膠

Steamed Peach Gum and Egg White with Young Coconut Juice

港幣 HK\$780 per person 每位

港幣 HK\$920 per person with wine pairing 已包括配酒

(兩位起 Minimum for two persons)

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Forbes Premium Lunch Menu
福布斯尊貴午餐

Carpaccio di gambreretti viola del Mediterraneo all’arancia rossa Siciliana e bottarga

Violet prawn carpaccio with Sicilian blood orange and bottarga

紫羅蘭蝦薄片配西西里血橙及烏魚子

Tagliolini con funghi, salsiccia e tartufo nero

Homemade tagliolini with mushrooms, sausage in cream sauce and winter black truffle

冬季黑松露全蛋麵配蘑菇、豬肉香腸及忌廉汁

Controfiletto di Manzo Wagyu M5 con verdure e tartufo nero

Australian M5 Wagyu sirloin with seasonal vegetables and winter black truffle

扒澳洲 M5 和牛西冷配時令蔬菜及冬季黑松露

Selezione di Dessert dal Carrello

Selection dessert from trolley

特色甜品

Freshly brewed coffee or tea and cookies

意式咖啡，茶及曲奇

每位港幣 HK\$848 per person

All prices are subject to 10% service charge. 以上價目另加一服務費。

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Forbes Premium Tasting Menu
福布斯尊貴推介

Carpaccio di Gambreretti Viola del Mediterraneo all’Arancia rossa Siciliana e bottarga

Violet prawn carpaccio with Sicilian blood orange and bottarga

紫羅蘭蝦薄片配西西里血橙及烏魚子

Franciacorta, Faccoli, Dosaggio Zero, Lombardy, Italy 2016 (100ml)

**Uovo cotto a bassa temperatura con funghi di stagione, fonduta al formaggio
e tartufo nero invernale**

Slow cooked organic eggs with cheese and Italian winter black truffle

慢煮有機雞蛋配芝士及意大利冬季黑松露

Pinot Grigio, Banfi San Angelo, Italy 2019 (100ml)

Bisque di Aragosta

Boston lobster bisque

意式龍蝦濃湯

Faveretti ai gamberi rossi Siciliani e pomodorini Datterini

Homemade Faveretti with Sicilian red prawns and Datterini cherry tomatoes

自家製手捲粉配西西里紅蝦及香草番茄汁

Gewurztraminer, Bottega Vinai Cavit, Trentino-Alto Adige, Italy 2018 (100ml)

Filetto di manzo Wagyu con Carciofi alla Giudia e tartufo nero invernale

Wagyu beef tenderloin with deep-fried artichoke and Italian winter black truffle

澳洲和牛柳配香炸雅枝竹及意大利冬季黑松露

Soler, De Stefani, Veneto, Italy 2018 (100ml)

Carrelo dei dolci

Selection dessert from trolley

特色甜品

每位港幣 **HK\$1,688 per person**

另配餐酒每位港幣 **HK\$580 per person for wine pairing**

Additional order of Italian winter black truffle is served at HK\$ 48 per gram.

額外另加意大利冬季黑松露每克 HK\$ 48。

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Forbes Mini Kaiseki Menu 福布斯精緻懷石料理

Appetizer 前菜

Home-made Bean Curd Skin with Salmon Roe,
Simmered White Braised Whelk in Japanese Style,
Shizuoka Tomato, Deep-fried Shirauo Fish with Aonori Seaweed
Grilled Cod Fish Paste
季節蕨豆腐伴三文魚籽、白梅貝和風煮
靜岡蕃茄
炸白魚伴青海苔、燒鰯魚乾

Soup 吸物

Sea Bream Clear Soup with Matsutake
松茸鯛魚清湯

Sashimi 刺身

Prime Tuna, Sliced Striped Jack, Botan Shrimp, Scallop
金鎗魚腹、深海池魚薄切、牡丹蝦、帆立貝

Simmered Dish 煮物

Japanese Turnip, Miyazaki Chicken, Pumpkin and Spinach
日本大根、宮崎雞肉、南瓜、菠菜

Tempura 天扶良

Live Shrimp, Sea Eel, Sweet Potato, Lotus Root, Baby Onion
活蝦、海鰻、蕃薯、蓮藕、洋蔥仔

Teppanyaki 鐵板燒

U.S. Beef Roll
美國牛肉薄燒

Rice Set 食事

Kamameshi Rice with Sakura Shrimp,
serving with Miso Soup & Pickles
櫻花蝦釜飯
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$1,480 per person 每位

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Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街 8 號國際金融中心商場 4 樓。



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Forbes Mini Kaiseki Menu
福布斯精緻懷石料理

Salad | 沙律

Kyoto Musk Tomato Salad
京都溫室番茄沙律

Appetizer | 前菜

Chibaken Rape Blossoms Vegetables | Iwateken Cucumber with Kinzanji Miso Paste
Kyuto Black Bean
千葉縣菜之花 | 岩手縣青瓜伴金山寺味噌 | 京都黑豆

Sashimi | 刺身

Ehimeken Red Tuna | Shikoku Yellow Tail | Kyushu Ark Shell
愛媛縣金槍魚 | 四國油金魚 | 九州赤貝

Tempura | 天扶良

Local Shrimp | Chibaken Mehikani Fish | Niigataken Maitake Mushroom
Hokkaido Asparagus
本地活蝦 | 千葉目光魚 | 新潟縣舞茸 | 北海道露筍

Teppanyaki | 鐵板燒

Hokkaido Scollop with Salmon Roe Homemade Sea Urchin Sauce
U.S. Creek Stone Farms Black Angus Sliced Beef with Garlic and Spring Onion
北海道帆立貝伴三文魚籽配自家製海膽汁 | 美國溪石農場安格斯牛肉薄燒

Shokuji | 食事

Fried Rice with Kyushu Baby Sardine and Sanshou Pepper | Pickle | Miso Soup
九州山椒銀魚炒飯 | 漬物 | 麵豉湯

Dessert | 甘味

Green Tea Tofu Pudding
綠茶豆腐布甸

\$1,280 (Per Person | 每位)

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