



## Summer Tasting Menu by Chef Claudio

### ***Astice Blu alla Catalana con Pomodorini, Sedano, Cipolla Rossa e Caviale Oscetra***

Blue Lobster Salad with Cherry Tomatoes, Celery, Red Onions and Oscetra Caviar

藍龍蝦沙律配意大利車厘茄、西芹、紅洋蔥及特級魚子醬

*Prosecco DOC, Bianca Vigna, Brut, Veneto, Italy NV (100 ml)*

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### ***Stracciatella alla Romana***

Beef and Capon Consommé with Beaten Egg and Parmesan Cheese

意式蛋花牛肉及雞清湯配巴瑪臣芝士

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### ***Faveretti con Ragout in Bianco di Manzo Kagoshima, Funghi Porcini e Tartufo Nero Australiano***

Homemade Faveretti with Kagoshima Beef Ragout, Porcini Mushrooms and Australian Black Truffle

自家製手捲粉配鹿兒島和牛粒、牛肝菌及澳洲黑松露

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

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### ***Filetto di Sogliola con Salsa al Pinot Grigio, Purea di Sedano Rapa e Asparagi Verdi***

Fillet of Dover Sole with Celery Purée and Asparagus in White Wine Sauce

法國龍脷柳配芹菜蓉、蘆筍及白酒汁

*Chardonnay, Val de Mer, Bourgogne Blanc, France 2017 (100 ml)*

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### ***Costoletta di Agnello alla Griglia con Agretti, Caponata di Peperoni e Olio all'Aglio, Acciughe e Limone***

Grilled Australian Lamb Chops with Agretti, Bell Pepper Caponata, Anchovies and Garlic Oil

扒澳洲羊扒配阿格雷蒂菜、燴甜椒、銀魚柳及香蒜橄欖油

*Sangiovese, Chianti Classico Riserva DOCG, Carpineto, Italy 2016 (100 ml)*

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### ***Carrello dei Dolci***

Selection Traditional Sabatini Dessert Trolley

傳統甜品車

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### ***Caffe` o Te` e Biscottini***

Tea or Freshly Brewed Coffee and Italian Cookies

茶或即磨咖啡及意大利曲奇

**每位港幣 HK\$1,588 per person**

**另配餐酒每位加港幣 HK\$400 wine pairings 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。



## **Kagoshima Wagyu Beef & Australian Black Truffle Delicacy** **鹿兒島和牛及澳洲黑松露推介**

### ***Carpaccio di Manzo Kagoshima A4 con Funghi Champignons, Parmigiano Invecchiato e Tartufo Nero***

Kagoshima A4 Wagyu Beef Carpaccio with Australian Black Truffle,  
Mushrooms and Parmesan Cheese

鹿兒島 A4 生和牛薄片配澳洲黑松露、蘑菇及巴瑪臣芝士

**HK\$538**

### ***Tartare di Manzo Kagoshima A4 al Tartufo Nero Australiano***

Kagoshima A4 Beef Tartare with Australian Black Truffle

鹿兒島 A4 和牛他他配澳洲黑松露

**HK\$538**

### ***Ravioli ripieni di Guancia di Manzo Kagoshima, Spinaci con Salsa al Burro, Salvia e Tartufo Nero Australiano***

Homemade Ravioli Stuffed with Kagoshima Wagyu Beef Cheek, Australian Black Truffle and  
Spinach with Butter Sage Sauce

自家製意式雲吞釀鹿兒島和牛面頰肉配澳洲黑松露、菠菜及牛油鼠尾草汁

**HK\$568**

### ***Faveretti con Ragout in Bianco di Manzo Kagoshima, Funghi Porcini e Tartufo Nero Australiano***

Homemade Faveretti with Kagoshima Beef Ragout, Australian Black Truffle and Porcini Mushrooms

自家製手捲粉配鹿兒島和牛粒、澳洲黑松露及牛肝菌

**HK\$568**

### ***Filetto di Manzo di Kagoshima A4 con Patate, Spinaci, Salsa al Tartufo Nero Australiano e Fegato Grasso d'Anitra***

Kagoshima A4 Beef Tenderloin with Australian Black Truffle, Duck Liver,  
Potatoes and Spinach

鹿兒島 A4 和牛柳配澳洲黑松露、鴨肝、香薯及菠菜

**HK\$798**

Additional order of Australian Black Truffle is served at HK\$ 48 per gram. 額外另加澳洲黑松露每克 HK\$ 48。

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