



Celebrating Forbes Travel Guide “Four-Star” Achievement 2024
2024 年福布斯旅遊指南四星榮譽

Black Forest White Asparagus and Blue Lobster Tasting Menu
黑森林白蘆筍、藍龍蝦套餐

Asparagi bianchi con prosciutto iberico 48 mesi gran reserva e salsa olandese

Poached white asparagus with 48 months Iberico ham and hollandaise sauce

水煮白蘆筍配 48 個月西班牙黑毛豬風乾火腿及荷蘭醬

Prosecco DOCG, Conegliano Valdobbiadene, Veneto, Italy (100ml)

Zuppa di astice blu

Blue lobster bisque

藍龍蝦濃湯

Risotto agli asparagi bianchi

White asparagus risotto

白蘆筍意大利飯

(Enjoy additional 10g Sabatini selection caviar at HK\$244)

(享用額外 10 克 Sabatini 精選魚子醬另加港幣\$244)

Fiano di Avellino DOCG, Ciro Picariello, Campania, Italy 2019 (100ml)

Cavatelli all’astice blu

Homemade cavatelli with blue lobster, Datterini cherry tomatoes and parsley

自家製貝殼粉配藍龍蝦、車厘番茄及香草

Gewurztraminer, Bottega Vinai Cavit, Trentino-Alto Adige, Italy 2021 (100ml)

Rollatina di pollo ripiena di spugnole con salsa alla crema e asparago fritto

Yellow chicken breast roulade filled with morel mushrooms served with deep-fried white asparagus

黃油雞卷配羊肚菌及香炸白蘆筍

Sangiovese, Chianti Classico Riserva DOCG, Carpineto, Italy 2018 (100ml)

Carrello dei dolci

Selection of desserts from the trolley

精選甜品

每位港幣 HK\$1,688 per person

另配餐酒每位港幣 HK\$620 per person for wine pairing

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 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。