



Boxing Day Dinner Menu 節禮日晚餐

Salmone balik con caviale e insalata riccia e uva bianca

Balik salmon with caviar, frisee salad and grapes

巴利克頂級燻三文魚配魚子醬伴菊苣菜及葡萄沙律

Viticoltori Ponte Prosecco Conegliano Valdobbiadene DOCG Frizzante, Veneto Italy (100ml)

Zuppa di funghi e castagne

Mushrooms and chestnut soup

蘑菇栗子忌廉湯

Or

Bisque di astice

Lobster bisque (additional price \$98)

龍蝦濃湯 (另加港幣 \$98)

Tagliolini fatti in casa al tartufo bianco d'Alba

Homemade tagliolini with Alba white truffle (additional price \$588)

自家製全蛋麵配阿爾巴頂級白松露 (另加港幣 \$588)

Fontanafredda Gavi di Gavi Stripes, Piedmont Italy (100 ml)

Or

Cappellacci fatti in casa ripieni di guancia di manzo con salsa al tartufo nero e frutti di bosco

Homemade "Cappellacci" ravioli stuffed with beef cheek, served with black truffle sauce and berries

自家製意式雲吞釀和牛面頰肉配黑松露汁及雜莓

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

Maiale iberico cotto a bassa temperatura con salsa ai porcini, cavoletti di Brussels e castagne

Slow cooked Iberic pork loin with porcini sauce with brussels sprout and chestnuts

慢煮西班牙黑毛豬柳配牛肝菌汁伴椰菜仔及栗子

Carpineto Chianti Classico Riserva DOCG, Tuscany Italy (100 ml)

Dolce di Natale

Christmas dessert

聖誕節甜品

每位港幣 HK\$1,588 per person

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

Additional order of Alba white truffle is served at HK\$188 per gram.

額外阿爾巴頂級白松露每克另加港幣\$188。

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 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。