



## New Year Eve Gala Dinner Menu 新年除夕晚餐

### ***Insalata di granchio reale con caviale e salsa olandese***

Alaska crab salad with caviar and Hollandaise sauce  
阿拉斯加帝王蟹沙律配魚子醬及蛋黃醬

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### ***Uova strapazzate con capasanta scottata e tartufo bianco d'Alba***

Scrambled egg on toast with Hokkaido scallop and Alba white truffle  
炒有機蛋多士配北海道帶子及阿爾巴頂級白松露

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### ***Bisque di astice***

Lobster bisque  
龍蝦濃湯

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### ***Tagliolini fatti in casa al tartufo bianco d'Alba***

Homemade tagliolini with Alba white truffle (additional price \$588)  
自家製幼蛋麵配阿爾巴頂級白松露 (另加港幣 \$588)

Or

### ***Linguine ai gamberi rossi con pomodorini e prezzemolo***

Linguine with Sicilian red prawns, cherry tomatoes and parsley  
意式西西里紅蝦扁意粉配香草及車厘番茄

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### ***Vitello da latte in salsa di funghi con topinambur croccante e tartufo bianco d'Alba***

Slow cooked veal loin in mushroom sauce with crispy Jerusalem artichoke and  
Alba white truffle (additional price \$588)

慢煮牛仔柳配蘑菇忌廉汁伴脆炸耶路撒冷朝鮮薊及阿爾巴頂級白松露 (另加港幣 \$588)

Or

### ***Manzo Australiano M5 con spinaci, purea di zucca e salsa al tartufo nero***

Grilled Australian Wagyu M5 sirloin with spinach, pumpkin purée and black truffle sauce  
香烤澳洲M5和牛西冷配菠菜伴南瓜蓉及黑松露汁

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### ***Dolce di Fine Anno***

New year dessert  
精選新年甜品

**每位港幣 HK\$1,888 per person**

**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.

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