



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

Forbes Premium Tasting Menu
福布斯尊貴套餐

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

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

Cappuccino ai funghi porcini con spuma al Parmigiano e biscotti

Porcini mushrooms ‘cappuccino’ with parmesan cheese foam and cookies

牛肝菌濃湯配巴馬臣芝士曲奇

Or

Lobster bisque con crostini e panna acida

Lobster bisque with crutons and sour cream

龍蝦濃湯

(Additional HK\$98 另加港幣 \$98)

Cavatelli con granchio reale e gambero rosso

Home made cavatelli with Alaska crab and Sicilian red prawn

自家製貝殼粉配阿拉斯加帝王蟹及西西里紅蝦

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

Filetti di sogliola con asparagi verdi, Datterini e salsa al pinot grigio

Fillet of Dover sole with green asparagus, cherry tomatoes and Pinot Grigio sauce

香煎法國龍脷柳配蘆筍、車厘番茄及白酒汁

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

Maiale iberico, salsa alla senape con millefoglie di patate al tartufo nero

Iberico pork served with black truffle potatoes mille-feuille, honey & mustard sauce

香煎西班牙黑毛豬豬扒配黑松露千層香薯及蜜糖芥末汁

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

Carrello dei dolci

Selection of dessert from the trolley

精選甜品

每位港幣 HK\$1,788 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。



Alaska King Crab Tasting Menu 阿拉斯加皇帝蟹套餐

Stuzzichino di benvenuto

Amuse Bouche
餐前小食

Insalata di granchio reale con uova di quaglia e caviale

Alaska king crab salad with quail egg and caviar
阿拉斯加皇帝蟹肉沙律配鸚鵡蛋及魚子醬

Bellavista Franciacorta Alam Gran Cuvee Brut N.V. (100ml)

Zuppa di astice

Boston lobster bisque
龍蝦濃湯

Risotto al granchio reale e zucca con bottarga di muggine

Alaska king crab and pumpkin risotto with bottarga
阿拉斯加皇帝蟹肉及南瓜，意大利飯配烏魚子

La Spinetta Toscana Vermentino 2022 (100ml)

Baccala in olio cottura con la sua trippa e pisellini

Unsalted Norwegian codfish served with cod tripe and sweet peas
挪威鱈魚配鱈魚肚及豌豆

Meroi Ribolla Gialla Colli Orientali del Friuli 2021 (100ml)

Filetto di Wagyu M7 con salsa al pepe nero, fegato grasso d'anitra e composta di mele

M7 Wagyu beef tenderloin with black pepper sauce and duck liver and apple compote
M7 和牛牛柳配黑胡椒汁、鴨肝及蘋果醬

Tenuta San Guido Guidalberto 2020 (100ml)

Pesca al Franciacorta con mandorle e yoghurt

Italian peach cooked in Franciacorta wine served with almond and yoghurt
意大利法蘭契柯達氣泡酒煮蜜桃配杏仁及乳酪

Cascina Montagnola 'Sornione' 2017 (50ml)

Piccola pasticceria

Homemade petits fours
自家製甜點

每位港幣 HK\$1,958 per person

另配餐酒每位港幣 HK\$780 per person for wine pairing

Please be advised that the menu can only be served to all guests at the table. 請全枱客人選取此套餐。

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