



Blue Lobster and Black Truffle Tasting Menu 黑松露及藍龍蝦套餐

Stuzzichino di benvenuto

Amuse Bouche
餐前小食

Astice grigliato con misticanza estiva servito con salsa catalana

Grilled blue lobster with summer green salad served with Catalana sauce and caviar
扒藍龍蝦配雜菜沙律、加泰羅尼亞汁及魚子醬

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

Ovetto poche' con finferle, salsa di Montasio e tartufo nero australiano

Slow-cooked egg with girolles mushroom, Montasio cheese sauce and Australian black truffle
慢煮雞蛋配雞油菌、蒙塔西奧芝士醬及澳洲黑松露

La Spinetta Toscana Vermentino 2022 (100ml)

Zuppa di astice blu

Blue lobster bisque
藍龍蝦濃湯

Strozzapreti fatti in casa con astice blu, pomodorini e prezzemolo

Homemade strozzapreti with blue lobster, cherry tomato and parsley
自家製短捲麵配藍龍蝦、車厘番茄及香草

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

Filetto di wagyu M5 alla Rossini con tartufo nero invernale australiano

Wagyu M5 tenderloin "Rossini", with Australian winter black truffle
香煎澳洲 M5 和牛柳配澳洲冬季黑松露

Zeni Amarone della Valpolicella Classico 2015 (100ml)

Granita di melone, panna cotta alla vaniglia e caramello salato

Melon granita with vanilla pannacotta and salted caramel
意式蜜瓜冰沙配香草奶凍和海鹽焦糖

Cascina Montagnola 'Sornione' Sauvignon da uve strature 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。

All subject to 10% service charge 以上價目另收加一服務費。

If you have any food allergies, please inform our staff 如閣下對任何食物產生敏感，請直接通知本餐廳職員。

Menu cannot be used in conjunction with other promotional, discount offer, 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。