



Premium Degustation Menu

尊貴套餐

Insalata di abalone con asparagi, patate, limone e caviale

Abalone and asparagus salad with potato, Oscietra caviar and lemon dressing

鮑魚、蘆筍沙律配薯仔、特級魚子醬及檸檬橄欖油汁

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

Or 或

Bisque di astice blu con crema acida ed erba cipollina

Blue lobster bisque with croutons and chives (Additional HK\$180)

藍龍蝦濃湯 (另加港幣\$180)

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

Mezze maniche alla toscana

Mezze maniche, Italian sausage and cherry tomatoes sauce

短通粉配意大利腸肉及車厘番茄汁

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

Or 或

Tagliolini all'astice blu leggermente piccanti con pomodorini

Homemade tagliolini with blue lobster, chili and Datterini cherry tomato sauce (Additional HK\$258)

自家製全蛋麵配藍龍蝦及辣車厘茄汁 (另加港幣\$258)

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

Merluzzo in salsa al burro e limone

Pan-fried toothfish fillet with butter and lemon sauce

香煎牙魚配牛油檸檬汁

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

Or 或

Costolette d'agnello alla scottadito, timo, limone e millefoglie di patate

Charcoal grilled lamb chops with thyme, lemon and potato mille-feuille

香烤澳洲羊扒配香草、檸檬及千層香薯

Fantini, Edizione 21, Abruzzo, Italy (100ml)

Carrello dei dolci

Selection of desserts from the trolley

精選甜品

原價每位港幣 **Original Price HK\$1,480 per person**

優惠價每位港幣 **Special Price HK\$1,180 per person**

另配餐酒每位港幣 **HK\$380 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。

This menu is available from 10 June to 31 July. 此套餐供應期為 6 月 10 日至 7 月 31 日。

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。