



**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)*

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***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)**

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***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)*

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***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)*

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***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)*

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***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。