



Celebrating Forbes “Four-Star” Achievement in the Year of 2023
2023 年福布斯旅遊指南四星榮譽

Forbes Premium Tasting Menu
福布斯尊貴推介

Carpaccio di Gambreretti Viola del Mediterraneo all’Arancia rossa Siciliana e bottarga

Violet prawn carpaccio with Sicilian blood orange and bottarga

紫羅蘭蝦薄片配西西里血橙及烏魚子

Franciacorta, Faccoli, Dosaggio Zero, Lombardy, Italy 2016 (100ml)

Uovo cotto a bassa temperatura con funghi di stagione, fonduta al formaggio e tartufo nero invernale

Slow cooked organic eggs with cheese and Italian winter black truffle

慢煮有機雞蛋配芝士及意大利冬季黑松露

Pinot Grigio, Banfi San Angelo, Italy 2019 (100ml)

Bisque di Aragosta

Boston lobster bisque

意式龍蝦濃湯

Faveretti ai gamberi rossi Siciliani e pomodorini Datterini

Homemade Faveretti with Sicilian red prawns and Datterini cherry tomatoes

自家製手捲粉配西西里紅蝦及香草番茄汁

Gewurztraminer, Bottega Vinai Cavit, Trentino-Alto Adige, Italy 2018 (100ml)

Filetto di manzo Wagyu con Carciofi alla Giudia e tartufo nero invernale

Wagyu beef tenderloin with deep-fried artichoke and Italian winter black truffle

澳洲和牛柳配香炸雅枝竹及意大利冬季黑松露

Soler, De Stefani, Veneto, Italy 2018 (100ml)

Carrelo dei dolci

Selection dessert from trolley

特色甜品

每位港幣 **HK\$1,688 per person**

另配餐酒每位港幣 **HK\$580 per person for wine pairing**

Additional order of Italian winter black truffle is served at HK\$ 48 per gram.

額外另加意大利冬季黑松露每克 HK\$ 48。

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 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。