



## Tasting menu of Chef Daniel Canzian

### *Benvenuto dello Chef*

Amuse-bouche by Chef Daniel

精選餐前小食

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### *Carpaccio di capesante, fichi, omaggio alla Serenissima*

Carpaccio of Hokkaido scallops, Italian figs, wakame and special dressing from Chef Daniel

北海道帶子生薄片配無花果、裙帶菜及 Chef Daniel 特製醬汁

*Prosecco DOC, Bianca Vigna, Vento, Italy (100ml)*

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### *Melanzane alla bottarga di tonno del Mediterraneo mandorle e melone scapece*

Roasted Italian eggplant with bottarga, melon and almond

烤意大利茄子配烏魚子、蜜瓜及杏仁

*Fiano di Avellino DOCG, Ciropicariello, Campania, Italy 2018 (100ml)*

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### *Risotto agli asparagi verdi, sogliola e salsa al vino rosso*

Risotto with asparagus, dover sole fillet and red wine sauce

意大利飯配蘆筍、龍脷柳及紅酒汁

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

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### *Filetto di manzo Wagyu e coda di astice blu con finferli e salsa al curry*

Australian Wagyu beef tenderloin and blue lobster tail with mushrooms and curry sauce

澳洲和牛牛柳及藍龍蝦尾配蘑菇及咖喱汁

*Sangiovese, Chianti Classico Riserva DOCG, Carpineto, Italy 2017 (100ml)*

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### *Pannacotta con gelatina di rabarbaro, Campari e sorbetto al dragoncello*

Panna cotta with rhubarb, Campari and Tarragon sorbet

意式香草奶凍配意大利利口酒

Freshly brewed coffee or tea and cookies

意式咖啡或茶及曲奇

**每位港幣 HK\$1,888 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.

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