

The Royal Garden 43rd Anniversary Celebration Dinner menu

Slow cooked veal in preserved tuna sauce with capers 慢煮牛仔薄片配吞拿魚汁及水瓜柳

Linguine with Boston lobster and cherry tomato 扁意粉配波士頓龍蝦及番茄汁

Pan-fried toothfish fillet with seasonal vegetables and lemon sauce 香煎牙魚配時令蔬菜及檸檬汁

Or

Short ribs in Barolo sauce with mashed potatoes 牛小排配紅酒汁及薯蓉

Sabatini signature tiramisu Sabatini 經典提拉米蘇

Coffee or tea and cookies 意式咖啡、茶及曲奇

每兩位港幣 HKD\$1,981 per 2 persons