



## Christmas Holiday Brunch 聖誕假日早午餐

### Starter 頭盤

Traditional Italian antipasti 傳統意大利自助頭盤

### Soup 湯

Mushroom cream soup 蘑菇忌廉湯

### Special Course 特別菜式 \*

Foie gras mousse with apple and Balsamico reduction 法國鵝肝醬慕斯配蘋果及陳年黑醋

### Live Stations 即場烹調

Piedmont Fassone beef tartare 意大利北部生牛肉他他

Scrambled eggs with black truffle on toast 黑松露炒蛋多士

Charcoal grilled Italian pork sausage, snapper, squid, Canadian pork loin

炭燒意大利豬肉香腸、魷魚、魷魚、加拿大豬柳

### Pasta 意大利粉 \*

Linguine with basil pesto, green beans and potatoes 扁意粉配意式香草醬、法邊豆及薯仔

Risotto with mushrooms and sausage 意大利飯配蘑菇及豬肉香腸

Home-made tagliolini in butter sauce with Alba white truffle (additional HK\$588)

自家製幼蛋麵配牛油汁及阿爾巴頂級白松露 (另加 港幣\$588)

### Main Course 主菜 \*

(Select one of the choices 可選擇其中一項)

Oven baked fillet of Toothfish in onion cream sauce 香焗牙魚配洋蔥忌廉汁

Grilled lamb chops with bell pepper caponata 香烤羊扒配燴甜椒

U.S. prime roast beef with black truffle sauce 扒美國牛扒配黑松露汁

### Dessert 甜品

Selections of dessert

自助甜品

**每位港幣 HK\$888 per person**

**三至十一歲小童每位港幣 HK\$622 per child aged 3 to 11**

**Included one glass of fruit juice (orange, grapefruit or guava)**

包括一杯果汁(香橙、西柚或番石榴)

**Additional order of Alba white truffle is served at HK\$188 per gram.**

額外阿爾巴頂級白松露每克另加港幣\$188。

\*One standard portion of food will be served to table for each guest. 每位顧客可享用一份特定菜式。

The price is subject to 10% service charge. 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。