



Christmas Eve Dinner

Appetizer 前菜

Sake Steamed Abalone Vinegared Dish
Mullet Roe with Bean Curd Skin
Simmered Monkfish Liver with Red Wine
Marinated Shimeji Mushroom and Crown Daisy with Home-made Sauce
酒蒸鮑魚醋物、烏魚子配鮮腐皮
鮫鱈魚肝紅酒煮
春菊菜配本菇醬油浸漬

Soup 吸物

Rosy Seabass and Sea Bream Supreme Soup
黑鮭魚配鯛魚濃湯

Sashimi 刺身

Prime Tuna, Striped Jack, Botan Shrimp
金槍魚腹、深海池魚、牡丹蝦

Tempura 天扶良

Live Shrimp, Oyster, Shitake Mushroom, Baby Green Pepp
車海老、生蠔、椎茸、青椒仔

Japanese Gourmet 一品料理

Miyazaki Beef in Sukiyaki Sauce
with Japanese Onion and Onsen Egg
宮崎和牛壽喜燒配日本洋蔥溫泉蛋

Teppanyaki 鐵板燒

Lobster
龍蝦

Rice Set 食事

Kinmedai Teriyaki Rice
served with Miso Soup & Pickles
照燒金目鯛飯
配 味噌湯及香菜

Dessert 甜品

Christmas Dessert
聖誕節特選甜品

港幣 HK\$1880 per person 每位

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。

The price is subject to 10% service charge. 另加一服務費。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift card.

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。