



New Year Eve Gala Dinner Menu 新年除夕晚餐

Insalata di granchio reale con caviale e salsa olandese

Alaska crab salad with caviar and Hollandaise sauce

阿拉斯加帝王蟹沙律配魚子醬及蛋黃醬

Uova strapazzate con capasanta scottata e tartufo bianco d'Alba

Scrambled egg on toast with Hokkaido scallop and Alba white truffle

炒有機蛋多士配北海道帶子及阿爾巴頂級白松露

Bisque di astice

Lobster bisque

龍蝦濃湯

Tagliolini fatti in casa al tartufo bianco d'Alba

Homemade tagliolini with Alba white truffle (additional price \$588)

自家製幼蛋麵配阿爾巴頂級白松露 (另加港幣 \$588)

Or

Linguine ai gamberi rossi con pomodorini e prezzemolo

Linguine with Sicilian red prawns, cherry tomatoes and parsley

意式西西里紅蝦扁意粉配香草及車厘番茄

Vitello da latte in salsa di funghi con topinambur croccante e tartufo bianco d'Alba

Slow cooked veal loin in mushroom sauce with crispy Jerusalem artichoke and

Alba white truffle (additional price \$588)

慢煮牛仔柳配蘑菇忌廉汁伴脆炸耶路撒冷朝鮮薊及阿爾巴頂級白松露 (另加港幣 \$588)

Or

Manzo Australiano M5 con spinaci, purea di zucca e salsa al tartufo nero

Grilled Australian Wagyu M5 sirloin with spinach, pumpkin purée and black truffle sauce

香烤澳洲M5和牛西冷配菠菜伴南瓜蓉及黑松露汁

Dolce di Fine Anno

New year dessert

精選新年甜品

每位港幣 HK\$1,888 per person

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。

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。