



## White Valentine's Day Dinner Menu

### 白色情人節套餐

#### Appetizer 前菜

Aburi Scallop with Radish Pickles, Sea Bream Rose Roll  
Bamboo Shoot and Wild Vegetables with Kinome Miso Paste  
Mashed Lily with Black Truffle in Pumpkin Sauce  
火炙帆立貝配蕪菁漬物、真鯛魚玫瑰花卷  
春筍伴春告菜配木之芽味噌、百合茸配黑松露伴南瓜汁

#### Soup 吸物

Fried Amadai with Radish Chicken Clear Soup  
香煎甘鯛魚伴大根配日式清雞湯

#### Sashimi 刺身

Red Tuna, Botan Shrimp, Ark Shell  
金槍魚、牡丹蝦、赤貝

**Special offer plus \$200 upgrade to Prime Fatty Tuna**  
**優惠價加\$200 升級至金槍魚腹**

#### Tempura 天扶良

Live Shrimp, Sakura Leaf Roll with Flounder and Fresh Crab Meat  
Fukinotou, Taranome Vegetables  
車海老、左口魚配鮮蟹肉櫻葉卷、落之苔、摠之芽

#### Noodle Set 食事

Amiyaki U.S. Beef with Onsen Egg and Wild Vegetables on Rice  
served with Miso Soup & Pickles  
美國牛肉網燒伴溫泉蛋  
配山野菜丼飯、味噌湯及香菜

**Upgrade to Japanese Matsusaka Beef with additional HK300**  
**優惠價加\$300 升級至日本松阪和牛**

#### Dessert 甜品

White Valentine's Day Special Dessert  
白色情人節精選甜品

Special Offer 20% off to enjoy a glass of the champagne per person  
(original price \$238 per glass)

每位以八折優惠價可享用香檳乙杯 (原價港幣\$238/杯)

**港幣 HK\$2,160 for couple (需 2 位起)**

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。