

Guest Chef Daniel Canzian Set Lunch

Insalata di astice con sedano rapa, fichi settembrini e caviale

Boston lobster salad with figs, celery root and caviar

波士頓龍蝦沙律配無花果、芹菜頭及魚子醬

Viticoltori Ponte Prosecco Conegliano Valdobbiadene DOCG Frizzante, Vento Italy (100ml)

Spaghetti al granchio reale, pomodorini e zucchine

Spaghetti with Alaskan crab, cherry tomatoes and zucchini

意大利麵配阿拉斯加帝王蟹、車厘番茄及意大利青瓜

Merluzzo nero con patata cremosa allo zafferano, zucchine, olive nere e salsa di pesce affumicata

Black cod fillet with creaming saffron mashed potatoes, zucchine and smoked fish sauce

鱈魚柳配番紅花忌廉薯蓉、意大利青瓜及煙燻魚汁

Banfi San Angelo, Pinot Grigio, Tuscany Italy (100ml)

Or 或

Secreto di maiale iberico alla griglia con peperoni alle erbe e salsa caramellata

Grilled Iberico pork "secreto" served with bell pepper and caramelized sauce

香烤伊比利亞黑毛豬配甜椒及焦糖汁

Castell'in Villa, Chianti Classico DOCG, Tuscany Italy (100ml)

Pera Cocomerina ai due vini con gelato al mascarpone e salsa al cioccolato fondente

Italian Cocomerina pear cooked in red and white wine served with

mascarpone ice cream and chocolate sauce

意大利酒煮香梨配馬斯卡彭雪糕及朱古力醬

Caffe, the con biscottini

Freshly brewed coffee or tea and cookies

意式咖啡或茶及曲奇

每位港幣 HK\$788 per person

另配餐酒每位港幣 HK\$320 per person for wine pairing

指定瓶裝酒均可享有八折優惠 Enjoy 20% off for selected bottle Champagne, white wine and red wine

Menu available from 3 – 5 September 2025

All prices are subject to 10% service charge. 以上價目另加一服務費。

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。