



**The Royal Garden 44<sup>th</sup> Birthday Celebration**  
**Dong Lai Shun - Chef Sze x Sabatini - Chef Claudio**  
**10<sup>th</sup> October 2025**

意大利凍番茄湯配香辣聖子及鮮羅勒

Chilled Italian Tomato Soup served with Spicy Razor Clams and Fresh Basil

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蒸意大利蛋配油封牙魚配氣泡酒魚子醬汁

Steamed Italian Egg served with Confit Toothfish, Franciacorta and Caviar Sauce

(享用額外阿爾巴頂級白松露每克另加港幣\$188 Enjoy additional Alba White Truffle at \$188 per gram)

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意大利茄子釀牛肉、蝦乾及粉絲配羅勒汁、車厘茄及煙燻斯卡莫扎芝士

Italian Eggplant stuffed with Beef, Dried Shrimps and Vermicelli served with Basil Sauce, Cherry Tomato and Smoked Scamorza Cheese

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蟹粉意大利飯配 Sabatini 意大利餐廳 15 年黑醋

Risotto with Hairy Crab and Sabatini Ristorante Italiano Aged 15 years Balsamic Vinegar

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慢燒羊仔腿配西西里燴雜菜及香草汁

Slow-roasted Baby Lamb Leg served with Capsicum Caponata and Herbs Sauce

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白松露雪糕配香脆菠蘿酥

White Truffle Ice cream accompanied with Crispy Pineapple Pastries

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帝苑美點

Petits Fours

**每位港幣\$1,244 per person**

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 promotional, discount offer, and discounted The 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。