

New Year Eve Gala Dinner Menu

新年除夕晚餐

Insalata di granchio reale con caviale, patate e salsa di prezzemolo

Alaska crab salad with caviar, potatoes and parsley sauce

阿拉斯加蟹沙律配魚子醬、薯仔及香草汁

Viticoltori Ponte DOCG, Conegiano Valdobbiadene Prosecco Superiore Brut, Vento, Italy (100ml)

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

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

Bisque di astice

Lobster bisque 龍蝦濃湯

Linguine ai gamberi rossi siciliani 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

Scarbolo, Friuli DOC Sauvignon, Friuli – Venezia Giulia, Italy (100 ml)

Or

Tagliolini fatti in casa al tartufo bianco d'Alba

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

自家製全蛋麵配阿爾巴頂級白松露 (另加港幣 \$588)

Scarbolo, Friuli DOC Sauvignon, Friuli – Venezia Giulia, Italy (100 ml)

Petto d'anitra in salsa al vino rosso con fegato grasso e mela allo zenzero

Duck breast in red wine sauce, duck liver and apple ginger puree

鴨胸伴紅酒汁配鴨肝及薑味蘋果蓉醬

Fantini, Edizione Cinque Autoctoni 21, Abruzzo, Italy (100 ml)

Or

Vitello da latte cotto a bassa temperatura con salsa ai funghi e tartufo bianco d'Alba

Slow cooked veal loin with mushrooms cream sauce and Alba white truffle (Additional price \$588)

慢煮牛仔柳配蘑菇忌廉汁及阿爾巴頂級白松露 (另加港幣 \$588)

Fantini, Edizione Cinque Autoctoni 21, Abruzzo, Italy (100 ml)

Dolce di Fine Anno

New year dessert

精選新年甜品

每位港幣 HK\$1,888 per person

另配餐酒每位港幣 HK\$620 per person for wine pairing

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.

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