

National Day Firework Dinner Menu

La mozzarella di bufala con pomodorini e prosciutto di Parma 24 mesi

Buffalo mozzarella with fresh cherry tomatoes and 24 months Parma ham

水牛芝士配車厘番茄及 24 個月帕爾馬火腿

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

Or 或

Polpo e capasanta scottati con peperoni e uova di luccio affumicate

Pan-fried octopus and scallop with bell peppers and pike roe dressing

香煎八爪魚、帶子配香烤甜椒及梭魚子汁

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

Or 或

Crocchette di granchio su mayonese al rafano, prezzemolo e capperi

Deep-fried Alaskan king crab croquettes with horseradish, parsley and caper mayonnaise (Additional HK\$288)

炸阿拉斯加帝王蟹餅配辣根、香芹、水瓜柳蛋黃醬 (另加港幣 \$288)

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

Zuppa di verdure

Traditional vegetable soup 傳統意式雜菜湯

Or 或

Bisque di astice con crostini e panna acida

Boston lobster bisque with croutons and sour cream 龍蝦濃湯 (Additional 另加港幣 HK\$98)

Cavatelli fatti in casa con granchio, asparagi verdi e ricci di mare

Homemade cavatelli with Alaskan king crab meat, green asparagus and sea urchin

自家製貝殼粉配阿拉斯加帝王蟹肉、青蘆筍及海膽

Jalet Langhe Favorita DOC, Piedmont, Italy (100ml)

Or 或

Tagliolini fatti in casa all'astice con pomodorini e prezzemolo

Homemade tagliolini with Boston lobster, cherry tomatoes and parsley (Additional HK\$288)

自家製全蛋麵配龍蝦、車厘番茄及香芹 (另加港幣 \$288)

Jalet Langhe Favorita DOC, Piedmont, Italy (100ml)

Filetti di sogliola con salsa al Pinot Grigio e asparagi verdi

Fillet of Dover sole with green asparagus in Pinot Grigio sauce 香煎法國龍脷柳配青蘆筍及白酒汁

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

Or 或

Costolette di agnello alla Cacciatora romana con peperoni gratinati al forno

Grilled Australian lamb chops Cacciatora Romana style with gratinated bell peppers

香烤澳洲羊架配傳統意式燴汁及香烤甜椒

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

Or 或

Filetto di manzo Wagyu alla Rossini con fegato grasso e tartufo nero

Australian Wagyu beef tenderloin Rossini style with duck liver and black truffle sauce

澳洲和牛柳配煎鴨肝及黑松露汁 (Additional 另加港幣 HK\$388)

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

Carrello dei dolci

Selection of desserts from the trolley 精選甜品

原價每位港幣 Original Price HK\$1,680 per person

優惠價每位港幣 Special Price HK\$1,380 per person

另配餐酒每位港幣 HK\$380 per person for wine pairing

All prices are subject to 10% service charge based on the **original price**. 以上價目另加一服務費 (以原價計算)。
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。