

Celebrating Forbes Travel Guide “Four-Star” Achievement 2026
2026 年福布斯旅遊指南四星榮譽

Alba White Truffle Seasonal Tasting Menu
阿爾巴頂級白松露套餐

Uova strapazzate con capasanta scottata e tartufo bianco d’Alba

Scrambled egg on toast with Hokkaido scallop and Alba white truffle

炒雞蛋多士配北海道帶子及阿爾巴頂級白松露

Moët & Chandon, Brut, Champagne, France (100ml)

Cappuccino ai funghi porcini con spuma al Parmigiano e biscotti

Porcini mushrooms ‘cappuccino’ with parmesan cheese foam and cookies

牛肝菌濃湯配巴馬臣芝士曲奇

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)

Tagliolini al tartufo bianco d’Alba

Homemade tagliolini with Alba white truffle

自家製幼蛋麵配阿爾巴頂級白松露

Les Crêtes Chardonnay, Aosta Valley, Italy (100ml)

Filetto di amadai croccante su salsa allo zafferano e zucchine

Fillet of amadai in saffron sauce and zucchini

馬頭魚柳配意大利青瓜及番紅花汁

Tenuata Guado al Tasso Vermentino Bolgheri DOC, Tuscany, Italy (100ml)

Saltimbocca di vitello alla Romana con broccolo romanesco e patate al forno

Veal saltimbocca with Parma ham, sage served with Romanesco broccoli and roasted potatoes

意式帕爾馬火腿牛仔仔片配意式椰菜花及烤薯

Djun Nebbiolo d’Alba DOCG, Piedmont, Italy (100ml)

Or 或

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

Slow-cooked veal loin with mushroom 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)

Djun Nebbiolo d’Alba DOCG, Piedmont, Italy (100ml)

Gelato al tartufo bianco d’Alba

Alba white truffle ice cream

阿爾巴頂級白松露雪糕

每位港幣 HK\$2,188 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。

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 The 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