

Valentine's Day Menu 情人節套餐

Seafood Platter (For two person) 凍海鮮盤 (二人用)

Maine Lobster Tail, Snow Crab Leg, Shrimp, Mussel, Clam served with Lemon Wedge, Shallot Red Wine Vinegar 緬因州龍蝦尾、雪場蟹脚、蝦、青口、海蜆 配檸檬角、各式醬料

Add 10g Siberian Caviar with condiments 額外十克西伯利亞魚籽醬 Supplement charge of HK\$150 per person 每位只需港幣\$150

Five Kinds Tomato Salad, Buffalo Mozzarella Cheese Ice Cream, Pesto 五色番茄、水牛芝士雪糕、香草醬

> Light Cream Seafood Broth with Garlic Bread 淡忌廉海鮮湯、蒜蓉包

Grilled U.S. Angus Sirloin and Pan-fried Duck Foie Gras Creamy Purple Potato, Seasonal Vegetable and Morel Au Jus 烤美國安格斯西冷扒伴香煎鴨肝配奶油紫薯、時令蔬菜、羊肚菌汁 OR 或

Pan Seared Chilean Seabass Fillet
Honey Roasted Potato, Seasonal Vegetable and Caviar Cream Sauce
香煎智利鱸魚柳配蜂蜜烤薯、時令蔬菜、魚子奶油醬
OR 或

Roasted Truffle French Spring Chicken with Arugula and Red Wine Sauce 黑松露醬燒法國春雞配火箭菜、紅酒汁

Pink Rose Chocolate Mousse with Mixed Fruit and Raspberry Sauce 粉紅玫瑰朱古力慕斯配雜果、紅莓醬
Coffee or Tea 咖啡或茶

An additional of HK\$108 per person for a glass of Champagne Barons de Rothschild. 額外香擯Barons de Rothschild乙杯,只需港幣\$108。

An additional of HK\$58 for a glass of Hot Chocolate。升級至朱古力熱飲一杯,只需額外港幣\$58。
Paint It White: White Chocolate, Coconut milk, Fresh Milk, Mint。
Naughty Nutty: Dark Chocolate, Monbana Chocolate, Fresh Milk, Hazelnut。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted 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。

If you have any food allergies, please inform our staff.

如閻下對任何食物產生敏感,請直接與本餐廳職員聯絡。