

**Winter Mini Kaiseki Menu**  
**冬日迷你會席**

**Appetizer | 前菜**

Foie Gras Bread | Wild Vegetables | Sous Vide Duck Breast | Salmon Shogoin  
Radish with Kinzanji Miso  
鵝肝麵包 | 山野菜 | 慢煮鴨胸 | 三文魚 | 聖護院大根伴金山寺味噌

**Sashimi | 刺身**

Fatty Tuna | Scallop | Botan Shrimp  
吞拿魚腩 | 帆立貝 | 牡丹蝦

**Tempura | 天扶良**

Local Live Shrimp | Whiting Fish | Hiroshima Oysters Baby  
Onion | Maitake Mushroom  
本地活蝦 | 沙追魚 | 廣島蠔 | 小玉蔥 | 舞茸

**Teppanyaki | 鐵板燒**

Miyazakiken Wagyu Beef Steak and Seasonal Vegetables with Arima Sansho Sauce  
宮崎縣和牛厚燒伴季節野菜配有馬山椒汁

**Rice | 食事**

Tottoriken Matsubakani Crab Kamameshi Rice with White Truffle  
松葉蟹釜飯配白松露

**Dessert | 甘味**

Shizuoka Crown Melon | Homemade Warabi Mochi  
靜岡蜜瓜 | 自家製蕨餅

**港幣HK\$1,380 ( Per Person | 每位 )**

**Additional Order of Alba White Truffle is Served at HK\$188 Per Gram**

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。  
Cannot be used in conjunction with other discount.  
此套餐不能與其它折扣同時使用。  
The price is subject to 10% service charge.  
另加一服務費。