



Early Summer Kaiseki 初夏會席

Appetizer 前菜

Chilled Conger Eel with Plum Sauce
鱧魚湯引配梅子醬汁
Pighin Friuli Pinot Grigio 2020

Soup 吸物

Soft-Shelled Turtle Soup with Winter Melon and Somen
團魚配冬瓜素麵

Sashimi 刺身

Prime Fatty Tuna, Sliced Striped Jack, Sea Urchin,
金槍魚腹、深海池魚薄切、海膽
Enjoy Caviar 10g with additional HK\$350
另加港幣\$350 可享用黑魚子醬 10g
IWA 岩 5 2021 (90ml)

Grilled Dish 燒物

Grilled Fat Greenling with Kinome Leaf
海斑魚木之芽燒

Simmered Dish 煮物

Eggplant, Octopus, Pumpkin, Spinach
茄子、八爪魚、南瓜、菠菜

Rice Set 食事

Wagyu Beef Tenderloin with Japanese Ginger Rice
served with Miso Soup and Pickles
和牛牛柳配谷中生薑飯
配 麵豉湯及香菜
Il Ducale Rosso IGT – Ruffino Tuscany, Italy, 2018

Dessert 甜品

Mango Pudding
芒果奶凍
Hojicha Kuzumochi
焙茶葛餅

Special Offer HKD\$1380 per person (original price HKD\$1680)
優惠價每位港幣\$1380 元 (原價\$1680 元)

Enjoy 3 Glasses of Paring Wine & Premium Sake at HK\$588 per person
每位另加港幣\$588 元可享用紅、白及清酒共 3 款配搭

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。

The price is subject to 10% service charge. 另加一服務費。

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。