



## Celebrating Forbes “Four-Star” Achievement

福布斯旅遊指南四星榮譽

## Forbes Kaiseki Menu 福布斯精緻懷石料理

### Appetizer 前菜

Homemade Warabi Bean Curd with Matsuba Crab Meat,  
Deep-fried Shirauo Fish with Aonori Seaweed, Dried Cod Fish  
季節蕨豆腐伴松葉蟹肉、炸白魚伴青海苔、燒鱈魚乾

### Soup 吸物

Sea Bream with Seaweed Clear Soup  
鯛魚海苔清湯

### Sashimi 刺身

Red Tuna, Sliced Striped Jack, Botan Shrimp  
金槍魚、深海池魚薄切、牡丹蝦

### Tempura 天扶良

Live Shrimp, Whiting Fish, Sweet Potato, Baby Onion  
車海老、沙追魚、蕃薯、洋蔥仔

### Teppanyaki 鐵板燒

U.S Angus Beef Steak served with Seasonal Vegetables  
美國安格斯牛肉厚燒配季節野菜

### Rice Set 食事

Kamameshi Rice with Sea Urchin and Truffle  
served with Miso Soup & Pickles  
海膽松露釜飯  
配 麵豉湯及香菜

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

**優惠價每位港幣 HK\$1,180 per person (原價港幣 HK\$1,480)**

Enjoy a bottle of Shikigiku Junmai Daiginjo Sake (720ml ) at promotional price HK\$680

可以優惠價港幣\$680 享用四季菊純米大吟釀清酒一枝(720ml)

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。