



Autumn Kaiseki

秋日會席

Appetizer 前菜

Simmered Saury Fish in Sansho Sauce, Squid with Spicy Cod Fish Roe
Mushrooms with Marinated Cold Spinach in Homemade Sauce
Simmered Taro with Homemade Sauce
秋刀魚山椒軟煮、紋甲烏賊伴明太子
野菌伴菠菜醬油浸漬、海老芋和風醬油煮

Soup 吸物

Crab Meat with Chrysanthemum and Seaweed Supreme Soup
蟹肉菊花海帶茨湯

Sashimi 刺身

Red Tuna, Striped Jack
金槍魚、深海池魚

Special offer plus \$200 upgrade to Prime Fatty Tuna (30g)
優惠價加\$200 升級至金槍魚腹(30g)

Grilled Dish 燒物

Grilled Autumn Mackerel in Miso
秋鯖魚幽庵燒

Teppanyaki 鐵板燒

Miyazaki Beef Roll
served with Okra and Eggplant
宮崎和牛薄燒配秋葵、茄子

Upgrade to Japanese Matsusaka Beef with additional HK300
優惠價加\$300 升級至日本松阪和牛

Rice Set 食事

Sea Urchin with Salmon and Salmon Roe Rice
Served with Seaweed Tea Soup and Pickles
海膽配秋鮭魚伴鮭魚籽丼飯
配昆布茶湯、香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$1,380 per person 每位

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。