



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 Sakura Shrimp, Dried Cod Fish
季節蕨豆腐伴松葉蟹肉、炸櫻花蝦、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

Special Offer 20%off to enjoy a glass of the champagne per person
(original price \$238 per glass)
每位以八折優惠價可享用香檳乙杯 (原價港幣\$238/杯)

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

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。