



Winter Kaiseki

冬日會席

Appetizer 前菜

Shrimp with Creamy Liver Sauce
Simmered Monkfish Liver with Japanese Ponzu Sauce
Mullet Roe with Bean Curd Skin, Tempura Gingko Nuts
海花蝦配鮑魚肝醬、鮫鰵魚肝配和風酸汁
烏魚子配鮮腐皮、炸銀杏

Soup 吸物

Fresh Crab Meat and Radish Clear Soup with Pomelo
鮮蟹肉燕菁清湯配黃柚子

Sashimi 刺身

Red Tuna, Sliced Kue
金槍魚、九繪魚薄切

Simmered Dish 煮物

Miyazaki Beef and Taro with Homemade Wasabi Sauce
宮崎和牛青葵醬油煮配海老芋

Teppanyaki 鐵板燒

Buri with Sansho Sauce
served with Seasonal Vegetables
鰯魚配山椒汁季節野菜

Rice Set 食事

Hokkaido Maruemon Oyster in Miso Small Pot
Served with Sanukiya Udon
北海道厚岸蠔味噌小鍋
配讚崎烏冬

Dessert 甜品

Seasonal Dessert
冬日精選甜品

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)

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。