



Spring Kaiseki

春日會席

Appetizer 前菜

Wild Vegetables with Salmon Roe Salad, Deep-fried Kuwai
Simmered Fangsiao Octopus, Deep-fried Sea Eel
Marinated Nanohana Vegetables in Homemade Sauce
玉簪菜三文魚籽沙律、炸慈菇、飯八爪魚和風煮
穴子炸物、菜之花醬油浸漬

Soup 吸物

Shirauo Fish with Bamboo Shoot and Kinome Clear Soup
白魚配竹之子木之芽清湯

Sashimi 刺身

Red Tuna, Sliced Flounder, Botan Shrimp
金槍魚、左口魚薄切、牡丹蝦

Steamed Dish 煮物

Black Truffle with Fresh Lily in Pumpkin Sauce
黑松露配鮮百合伴南瓜汁

Teppanyaki 鐵板燒

Miyazaki Beef Steak with Kinome Miso Paste
Serve with Seasonal Vegetables
宮崎和牛厚燒配木之芽味噌
伴季節野菜

Rice Set 食事

Live Shrimp, Scallop, Taranome Vegetables, Fukinotou Tempura on Rice
車海老、帆立貝、摠之芽、落之苔天婦羅飯

Dessert 甜品

Seasonal Dessert
春日精選甜品

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。