

櫻花會席 Sakura Kaiseki Menu

Appetizer | 前菜

King Prawn | Bamboo Shoots | Nanohana Vegetables | Broad Bean | Cod Bud Salmon Cheese Roll | Fried Gluten | Sliced Egg Roll | Quail Egg | Firefly Squid | Fish cake 車海老 | 春筍 | 油菜花 | 蠶豆 | 椿芽 | 三文魚芝士卷 | 麵根田樂

| 伊達卷 | 鶴鶉蛋 | 螢光魷魚 | 炸魚餅

Via Delle Camelie Prosecco, Vento, Italy (100ml)

Sashimi | 刺身

Fatty Tuna | Botan Shrimp | Sliced Sakura Sea Bream 金槍魚腹 | 牡丹蝦 | 櫻鯛薄切

Shikigiku Bizen Omachi Junmai Daiginjo Sake (90ml)

Mushimono | 蒸物

Steamed Egg Custard with Sea Urchin and Seaweed 茶碗蒸蛋伴海膽、青海苔

Tempura | 天扶良

Live Local Shrimp | Cuttle Fish and Sea Urchin with Sakura Leaves Roll | Broad Beans | Pumpkin 活花竹蝦 | 魷魚伴櫻花葉海膽卷 | 空豆 | 南瓜

Caldora Pinot Grigio, Abruzzo, Italy 2022 (100ml)

Teppanyaki | 鐵板燒

U.S. Sliced Beef Roll served Seasonal Vegetables with Sakura Salt 美國牛肉薄燒伴季節野菜配櫻花鹽 Fantini Primo Sangiovese Merlot, Puglia, Italy 2021 (100ml)

Shokuji | 食事

Fried Rice with Sakura Shrimp | Miso Soup | Pickles 櫻海老炒飯 | 味噌汁 | 漬物

Dessert | 甜品

Waffle with Ice Cream | Homemade Sakura Warabi Mochi 櫻餅伴雪糕 | 自家製櫻花蕨餅

HK\$1180 per person 每位

另配餐酒每位港幣 HK\$328 per person for wine pairing

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。
This Menu cannot be combined with any other promotions.
此套餐不能與其它折扣同時使用。
The price is subject to 10% service charge.
另加一服務費。