

## **Taste of The Month Dinner Set Menu**

**Complimentary Shikigiku Sake 100ml 附送四季菊清酒 100ml**

### **Appetizer 前菜**

Spicy Tuna with Cucumber Gunkan Sushi  
Corn Warabi Bean Curd with Broccoli Mousse, Octopus Jelly  
Grilled Dried Sardine, Simmered Peach  
香辣吞拿魚青瓜軍艦壽司  
粟米蕨豆腐配西蘭花慕絲、八爪魚啫喱  
燒沙甸魚乾、山桃甘露煮

### **Sashimi 刺身**

Sliced Raizan Flathead Fish with Ponzu Sauce  
富山縣真鯛魚薄切配和風酸汁  
**Upgrade to Prime Fatty Tuna with additional HK\$200**  
**另加港幣\$200 升級至金槍魚腹**

### **Tempura 天扶良**

Garfish Roll with Seaweed, Small Ayu, Okinawans Bitter Melon, Lotus Root  
竹簽魚岩紫菜卷、小香魚、沖繩苦瓜、蓮藕

### **Simmered Dish 煮物**

Live Shrimp, Senryo Eggplant Simmered Dish  
車海老、千兩茄子煮物

### **Teppanyaki 鐵板燒**

Hokkaido Pork with Onion and Miso Sauce  
北海道四元豚配新洋蔥  
伴和風味噌醬汁  
**Upgrade to Japanese Beef with additional HK\$300**  
**另加港幣\$300 升級至日本和牛**

### **Rice Set 食事**

Eel Fried Rice Serve with Miso Soup and Pickles  
鰻魚炒飯 配麵豉湯及香菜

### **Dessert 甜品**

Seasonal Dessert  
精選季節甜品

**原價每位淨價港幣 Original Price HK\$1,540 net per person**  
**(原價港幣 Original Price HK\$1,400 plus 10% service charge 加一服務費)**  
**優惠淨價每位港幣 Special price HK\$1,120 net per person**

The price is included 10% service charge. Service charge is based on the original price.  
已包括加一服務費，服務費以原價計算。

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。  
Cannot be used in conjunction with other discount. 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。