



Winter Mini Kaiseki Menu 冬日迷你會席

Appetizer | 前菜

Tamago Egg Bean Curd with Caviar | Sea Conger Eel Fish Cake | Mieken Marinated Chestnut
Aichiken Marinated Cold Spinach
玉子豆腐伴魚籽醬 | 鱧魚蛋 | 三重縣栗子甘露煮 | 高知縣法蓮草

Sashimi | 刺身

Nagazakiken Sliced Snapper with Rock Salt and White Truffle Oil
Ehimeken Stip Jack Fish | Hokkaido Botan Shrimp
長崎縣鯛魚薄切配岩塩白松露油 | 愛媛縣深海池魚 | 北海道牡丹蝦

Tempura | 天扶良

Local Live Shrimp | Kyushu Whiting Fish | Hokkaido Shirako
Hokkaido Pumpkin | Nagano Baby Pepper
本地活蝦 | 九州沙追魚 | 北海道白子 | 北海道南瓜 | 長野縣青椒仔

Teppanyaki | 鐵板燒

Miyazakiken Wagyu Beef Steak with Homemade Yuji Pepper
宮崎縣和牛厚燒配自家製柚子胡椒

Rice | 食事

Tottoriken Matsubakani Crab and White Truffle Kamameshi Rice
鳥取縣松葉蟹配白松露釜飯

The dish includes 1 gram white truffle; additional order of Alba white truffle is served at HK\$158 per gram.
以上菜式配有一克白松露，額外阿爾巴頂級白松露每克另加港幣\$158。

Dessert | 甘味

Japanese Fruit jelly
日本水果啫喱

港幣 HK\$1,380 (Per Person | 每位)

Surprise Price Offers: HK\$350

八海山 吟釀 (300ml)

Hakkaisan Ginjo

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.

此套餐不能與其它折扣同時使用。

The price is subject to 10% service charge.

另加一服務費。