



## Christmas Eve Dinner Menu 平安夜晚餐

### Appetizer | 前菜

Kyoto Fresh Bean Curd Skin with Sea Urchin | Ibarakiken Monkfish Liver  
Aichiken Duck Breast | Miyasakiken Baby Sweet Potato  
Chibaken Rape Blossoms Vegetables | Shizuokaken Fruit Tomato  
京都鮮腐皮伴海膽 | 茨城縣鮫鰵魚肝 | 愛知縣鴨胸 | 宮崎縣蜜煮小蕃薯  
千葉縣菜之花 | 靜岡縣水果番茄

### Sashimi | 刺身

Aomoriken Flounder | Shikoku Strip jack | Hokkaido Botan Shrimp  
Ehimeken Fatty Tuna  
青森縣左口魚 | 四國深海池魚 | 北海道牡丹蝦 | 愛媛縣金槍魚腹

### Clear Soup | 清湯

Clear Broth Soup with Kyushu Snapper  
九州鯛魚清湯

### Tempura | 天扶良

Live Prawn | Hiroshima Oyster with Green Pepper  
Hokkaido Pumpkin | Ibarakiken Lotus Root | Kagoshima Okura  
本地活蝦 | 廣島蠔配青椒  
北海道南瓜 | 茨城縣蓮藕 | 鹿兒島毛茄

### Teppanyaki | 鐵板燒

A4 Miyazaki Wagyu Beef Steak | Sanriku Scallop  
宮崎和牛厚燒 | 三陸帶子

### Rice Set | 飯類

Minced Fatty Tuna Sashimi with Spring Onion On Sushi Rice  
碎葱吞拿魚飯

### Dessert | 甜品

Home Made Raindrop Cake and Japanese Seasonal Fruit  
日本季節水果伴自家製水信玄餅

**港幣 HK\$1,780 (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。

Menu cannot be used in conjunction with other promotions, discount offers and discounted Royal Garden gift cards.

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。

The price is subject to 10% service charge.

另加一服務費。

Subject to the latest measures on catering business and scheduled premises.

因應餐飲業務及表列處所最新措施而調整。