



## Lunch

### Mini Kaiseki 迷你會席

#### Appetizer 前菜

Yamaguchiken Monkfish Liver Jelly, Hokkaido Shirako Vinegar Dish,  
Sesame Bean Curd, Gifuken Persimmon with Sesame Sauce, Chestnut  
山口縣鮫魚肝啫喱、北海道鱈白子醋物、胡麻豆腐、  
岐阜縣柿伴胡麻醬、栗子

#### Steamed Dish 蒸物

Steamed Egg Custard with Shrimp, Sea Urchin and Bean Curd Skin  
海老海膽腐皮蒸蛋

#### Sashimi 刺身

Striped Jack, Flounder, Sweet Shrimp  
深海池魚、左口魚、甜蝦

#### Simmered Dish 煮物

Shizuoka Ebi- Taro, Pumpkin & Spinach Simmered Dish  
靜岡縣海老芋、南瓜、菠菜煮物

#### Grilled Dish 燒物

Grilled Cod Fish with Miso Paste  
銀鱈魚西京燒

#### Rice Set 食事

Steamed Rice with Assorted Mushrooms,  
serving with Miso Soup & Pickles  
雜菌御飯  
配 麵鼓湯及香菜

#### Dessert 甜品

Seasonal Dessert  
精選季節甜品

**港幣 HK\$920 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。