



Lunch

Shikigiku Special Kaiseki 四季菊特選會席

Appetizer 前菜

Yamaguchiken Monkfish Liver Jelly, Hokkaido Shirako Vinegar Dish,
Sesame Bean Curd, Gifuken Persimmon with Sesame Sauce, Chestnut
山口縣鮫鱈魚肝啫喱、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

Tempura 天扶良

Live Shrimp, Whiting Fish,
Sweet Potato, Baby Green Pepper, Baby Corn
活蝦、沙追魚、蕃薯、青椒仔、粟米芯

Teppanyaki 鐵板燒

Australian Wagyu Beef Steak
澳洲和牛厚燒

Rice Set 食事

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

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$1,120 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。