



Lunch

Vegetarian Kaiseki Menu **素迷你會席**

Appetizer 前菜

Sesame Bean Curd, Chestnut, Ginkgo Nuts,
Mochi, Sea Moss Vinegar Dish,
Gifuken Persimmon with Sesame Sauce
胡麻豆腐、栗子、銀杏、
年糕、酸製水雲菜、岐阜縣柿伴胡麻醬

Steamed Dish 蒸物

Steamed Egg Custard with Seasonal Vegetables
野菜蒸蛋

Cold Dish 冷盤

Seasonal Mixed Mushroom Salad
雜菌沙律

Tempura 天扶良

Sweet Potato, Green Pepper, Garlic
Maitake Mushroom, Lotus Root, Baby Corn
蕃薯、青椒仔、蒜子
舞茸、蓮藕、粟米芯

Simmered Dish 煮物

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

Small Hot Pot 小鍋

Vegetables Hot Pot with Bean Curd Skin
鮮腐皮野菜小鍋

Rice Set 食事

Dried Winter Melon Sushi, Asparagus Sushi, Avocado Sushi,
Red Turnip Sushi, Yellow Turnip Sushi
served with Miso Soup and Pickles
干瓢壽司、露筍壽司、牛油果壽司、
赤蕪青壽司、黃蘿白壽司
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$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。

The price is subject to 10% service charge.
另加一服務費。