



Spring Kaiseki Menu 春日精選會席

Appetizer 前菜

Clam, Spring Onion with Vinegared Miso Paste and Caviar,
Simmered Shirauo Fish with Plum, Simmered Octopus with Home-made Sauce
蛤、分葱伴酸味噌配魚子醬、
白魚梅子煮、八爪魚醬汁煮

Soup 吸物

Seafood Tea Pot Soup
海鮮土瓶湯

Sashimi 刺身

Sakura Sea Bream, Prime Tuna, Botan Shrimp, Ark Shell
櫻花鯛、金鎗魚腹、牡丹蝦、赤貝

Tempura 天扶良

Live Shrimp, Whiting Fish, Maitake Mushroom, Nanohana Vegetables
車海老、沙追魚、舞茸、菜之花

Steamed Dish 蒸物

Steamed Sakura Glutinous Rice with Sea Urchin
海膽櫻花糯米蒸物

Teppanyaki 鐵板燒

Lobster with Shansho Miso Paste
龍蝦配木之芽味噌

Rice Set 食事

Kamameshi Rice with Deep Fried Sakura
Shrimp served with Pickles
炸櫻花蝦牛肉釜飯
配香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

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

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift card.
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。