



Mini Kaiseki 迷你會席

Appetizer 前菜

Simmered Conger Eel, Sweet Corn Bean Curd with Salmon Roe,
Fresh Fig with Sesame Sauce,
Dried Deep-fried Sardine
煮鱧魚、粟米豆腐伴鮭魚籽
無花果配胡麻醬、炸沙甸魚乾

Steamed Dish 蒸物

Steamed Egg Custard with Mise Chicken
三瀨雞蒸蛋

Sashimi 刺身

Red Tuna, Sea Bream, Striped Jack
金槍魚、鯛魚、深海池魚

Simmered Dish 煮物

Simmered Dish of Eel, Eggplant, Bean Curd Skin and Spinach
鰻魚、茄子、腐皮、菠菜煮物

Grilled Dish 燒物

Grilled Cod Fish with Miso Paste
銀鱈魚西京燒

Rice Set 食事

Kama Steamed Rice with Assorted Mushrooms
served with Miso Soup & Pickles
雜菌釜飯
配 麵豉湯及香菜

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