



Vegetarian Kaiseki Menu

Appetizer 前菜

Fresh Fig with Sesame Sauce, Sea Moss Vinegar Dish
Sweet Corn Bean Curd, Myoga Ginger with Chestnut
無花果配胡麻醬、酸製水雲菜
粟米豆腐、茗荷伴栗子

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, Pumpkin, Baby Green Pepper,
Garlic, Maitake Mushroom, Baby Corn
蕃薯、南瓜、青椒仔、蒜子
舞茸、粟米芯

Simmered Dish 煮物

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

Small Hot Pot 小鍋

Vegetables Hot Pot
野菜小鍋

Rice Set 食事

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

Dessert 甜品

Seasonal Dessert
精選季節甜品

Lunch 港幣 HK\$780 per person 每位

Dinner 港幣 HK\$850 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