



Lunch

Shikigiku Special Kaiseki 四季菊特選會席

Appetizer 前菜

Sesame Bean Curd, Simmered Shirauo Fish, Nanohana Vegetables,
Simmered Beef with Syungiku Vegetables,
Simmered Arrowhead Mushroom
胡麻豆腐、煮白魚、菜芯花、
煮牛肉伴春菊、煮慈菇

Steamed Dish 蒸物

Steamed Egg Custard with Bamboo Shoot and Bean Curd Skin
竹筍腐皮蒸蛋

Sashimi 刺身

Striped Jack, Red Tuna, Sea Bream
深海池魚、金鎗魚、鯛魚

Tempura 天扶良

Live Shrimp, Whiting Fish, Fukinotou, Sweet Potato, Baby Corn
活蝦、沙追魚、踏之苔、蕃薯、粟米芯

Teppanyaki 鐵板燒

Australian Wagyu Beef Steak
澳州和牛厚燒

Rice Set 食事

Steamed Rice with Assorted Mushroom,
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