



## Vegetarian Kaiseki Menu

### Appetizer 前菜

Sesame Bean Curd, Sea Moss Vinegared Dish, Asparagus with Tomato,  
Myoga Ginger, Young Potato, Broad Beans  
胡麻豆腐、酸製水雲菜、露筍伴蕃茄、  
茗荷、新薯、空豆

### Steamed Dish 蒸物

Steamed Egg Custard with Gingko Nuts  
銀杏蒸蛋

### 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

Nagano Bamboo Shoot, Seaweed and Spinach Simmered Dish  
長野縣竹筍、海帶、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 (Lunch)

港幣 HK\$850 per person 每位 (Dinner)

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