



## Shikigiku Special Kaiseki 四季菊特選會席

### Appetizer 前菜

Sesame Bean Curd, Nanohana Vegetables,  
Asparagus with Egg Yolk Vinegared Dish,  
Broad Beans, Simmered Wagyu Beef, Young Potato  
胡麻豆腐、菜苾花、露筍配蛋黃醋、  
空豆、煮和牛、新薯

### Steamed Dish 蒸物

Steamed Egg Custard with Eel and Fresh Bean Curd Skin  
鰻魚腐皮蒸蛋

### Sashimi 刺身

Striped Jack, Red Tuna, Sweet Shrimp  
深海池魚、金鎗魚、甜蝦

### Tempura 天扶良

Live Shrimp, Sea Bream with Shiso Leaf,  
Sweet Potato, Baby Corn, Ice Vegetables  
活蝦、大葉鯛魚、蕃薯、粟米苾、冰菜

### Teppanyaki 鐵板燒

Miyazaki Beef Steak  
宮崎和牛厚燒

### Rice Set 食事

Steamed Rice with Assorted Mushroom  
served 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