



## Celebrating Forbes “Four-Star” Achievement

### 福布斯旅遊指南四星榮譽

### Forbes Kaiseki Menu 福布斯精緻懷石料理

#### Appetizer 前菜

Homemade Warabi Bean Curd with Matsuba Crab Meat,  
Deep-fried Shirauo Fish with Aonori Seaweed, Dried Cod Fish  
季節蕨豆腐伴松葉蟹肉、炸白魚伴青海苔、燒鱈魚乾

*Pighin Friuli Pinot Grigio 2020*

#### Soup 吸物

Sea Bream with Seaweed Clear Soup  
鯛魚海苔清湯

**Additional \$ 150 upgrade to Seabream Fish Soup with White Asparagus**  
另加 \$ 150 升級至鯛魚濃湯浸鮮白蘆筍

#### Sashimi 刺身

Red Tuna, Sliced Striped Jack, Botan Shrimp  
金槍魚、深海池魚薄切、牡丹蝦

*Nishiyama Junmai Daiginjo Rojyohannaari ‘AOI’ 路上有花·小鼓 葵純米大吟釀 (90ml)*

#### Tempura 天扶良

Live Shrimp, Whiting Fish,  
Sweet Potato, Baby Onion  
車海老、沙追魚、蕃薯、洋蔥仔

#### Teppanyaki 鐵板燒

U.S Angus Beef Steak served with Seasonal Vegetables  
美國安格斯牛肉厚燒配季節野菜

**Additional \$ 220 to upgrade White Asparagus in Saikyu Miso Style**  
另加 \$ 220 可升級白蘆筍西京醋味噌

*Chateau Clos Fontaine France, 2018*

#### Rice Set 食事

Kamameshi Rice with Sea Urchin and Truffle  
served with Miso Soup & Pickles  
海膽松露釜飯  
配 麵豉湯及香菜

#### Dessert 甜品

Seasonal Dessert  
精選季節甜品

**原價港幣 HK\$1,480 per person 每位**

**優惠價港幣 HK\$1,180 per person 每位**

**另配餐酒每位港幣 HK\$488 per person for Wine pairing**

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。

Menu cannot be used in conjunction with other promotional, discount offer, and discounted Royal Garden gift card.  
此套餐不可與其他優惠或折扣及帝苑折扣禮品咭同時使用。