

# 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 Sakura Shrimp, Dried Cod Fish 季節蕨豆腐伴松葉蟹肉、炸櫻花蝦、燒鱈魚乾

#### Soup 吸物

Sea Bream with Seaweed Clear Soup 鯛魚海苔清湯

#### Sashimi 刺身

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

#### 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

#### Rice Set 食事

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

#### Dessert 甜品

Seasonal Dessert 精選季節甜品

Special Offer 20% off to enjoy a glass of the champagne per person (original price \$238 per glass)

每位以八折優惠價可享用香檳乙杯(原價港幣\$238/杯)

優惠價每位港幣 HK\$1,180 per person (原價港幣 HK\$1,480)

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。