



Autumn Kaiseki

秋日會席

Appetizer 前菜

Marinated Crab Meat, Spinach, Shimeji Mushroom and Daisy Crown
Marinated Mackerel Fish Sushi, Walnut Warabi Bean Curd with Walnut
Candied Sweet Potato with Lemon, Marinated Salmon Roe with Mashed Radish
Simmered Peanuts

津和井蟹肉配菠菜、本菇、菊花醬油浸漬
酢漬鯖魚壽司、胡桃蕨豆腐配胡桃、甘薯檸檬煮
三文魚籽醬油漬配大根茸、鹽蒸落花生

Soup 吸物

Conger, Matsutake Mushroom with Shrimp Tea Pot Soup
鱧魚松茸海花蝦土瓶湯

Sashimi 刺身

Seasonal Sashimi 3 Kinds
季節刺身三種

Add on 另加

Grilled Saury Fish (+\$480)
秋刀魚鹽燒 (+\$480)

Tempura 天扶良

Live Shrimp, Whiting Fish
Matsutake Mushroom, Pumpkin, Baby Green Pepper
車海老、沙追魚、松茸、南瓜、青椒仔

Teppanyaki 鐵板燒

Miyazaki Beef with Hoba Miso Paste
With Rice and Pickles
宮崎和牛朴葉味噌燒
配釜白飯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

Special Offer 20% off to enjoy Selected Wine

八折優惠價可享用精選美酒

Special Offer HKD\$1280 per person (original price HKD\$1580)

優惠價每位港幣 HK\$1280 per person (原價港幣 HK\$1,580)

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。

Prices are subject to 10% service charge based on the original price 另收加一服務費（以原價計算）

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。