



Mini Kaiseki 迷你會席

Appetizer 前菜

Hotaruika, Cod Fish Roe Jelly with Sesame Sauce, Nanohana Vegetables,
Baby Onion, Fresh Bean Curd Skin with Sea Urchin, Soramame
螢光魷魚、鱈魚籽啫喱伴胡麻醬、菜芯花、新玉蔥、
鮮腐皮伴海膽、空豆

Steamed Dish 蒸物

Steamed Egg Custard with Sakura Shrimp
櫻花蝦蒸蛋

Sashimi 刺身

Flounder, Red Tuna, Yellowtail
左口魚、金鎗魚、油甘魚

Simmered Dish 煮物

Aomori Nagaimo, Pumpkin and Spinach Simmered Dish
青森縣長芋、南瓜、菠菜煮物

Grilled Dish 燒物

Grilled Cod Fish with Miso Paste
銀鱈魚西京燒

Rice Set 食事

Steamed Rice with Bamboo Shoot
served with Miso Soup & Pickles
竹筍御飯
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$820 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