



## Vegetarian Kaiseki Menu

### Appetizer 前菜

Yam Jelly, Soramame,  
Nanohana Vegetables, Mochi, Baby Onion,  
Sea Moss Vinegar Dish  
山芋啫喱、空豆、菜芯花、年糕、  
玉蔥、酸製水雲菜

### Steamed Dish 蒸物

Steamed Egg Custard with Ginkgo Nuts  
銀杏蒸蛋

### Cold Dish 冷盤

Seasonal Mixed Mushroom Salad  
雜菌沙律

### Tempura 天扶良

Sweet Potato, Pumpkin, Baby Green Pepper,  
Garlic, Maitake Mushroom, Baby Corn  
蕃薯、南瓜、青椒仔、蒜子、  
舞茸、粟米芯

### Simmered Dish 煮物

Nagaimo, Bean Curd Skin and Pumpkin Simmered Dish  
長芋、腐皮、南瓜煮物

### Small Hot Pot 小鍋

Vegetables Hot Pot with Bean Curd Skin  
鮮腐皮野菜小鍋

### 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\$720 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