



Celebrating Forbes Achievement in the Year of 2021
Mini Kaiseki

Salad | 沙律

Garden Green Salad
野菜沙律

Appetizer | 前菜

Kyoto Bean Curd Sheet with Salmon Roe | Aichiken Duck Breast
| Chibaken Spinach | Ibarakiken Chestnut
京都鮮腐皮伴三文魚籽 | 愛知縣鴨胸 | 千葉縣菠菜 | 茨城縣栗子

Sashimi | 刺身

Kyushu Yellowtail | Kyushu Flounder | Kyushu Ark Shell
九州油甘魚 | 九州比目魚 | 九州赤貝

Tempura | 天扶良

Local Live Prawn | Ibarakiken Wakasaki Fish | Hokkaido Pumpkin
Niigataken Maitake Mushroom | Kochiken Baby Pepper
本地活蝦 | 茨城縣公魚 | 北海道南瓜 | 新潟縣舞茸菇 | 高知縣甜椒

Teppanyaki | 鐵板燒

U.S. Creekstone Farms Black Angus Thinly Sliced Beef with Garlic and Spring Onion
Hokkaido Scollop and Salmon Roe with Homemade Sea Urchin Sauce
美國溪石農場安格斯牛肉薄燒 | 北海道帆立貝伴三文魚籽及自家製海膽汁

Rice | 飯

Tempura Egg Rice with Truffle Paste Or Vegetables Inaniwa Udon
天婦羅蛋飯配黑松露醬 或 野菜稻庭烏冬

Dessert | 甜品

Homemade Raindrop Cake
自製水信玄餅

港幣 HK\$880 Per Person 每位

特別推介 Special Pairing Price : 港幣 HK\$320

梵 艷 純米大吟釀 Born Tsuya Junmai Daiginjyo (300ml 毫升)

如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。

If you have any food allergies, please inform our staff.

以上菜譜加一服務費。

The price is subject to 10% service charge.

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。

Menu cannot be used in conjunction with other promotional, discount offer, and Royal Garden gift cards.