



Celebrating Forbes “Four-Star” Achievement in the Year of 2022

2022 年福布斯旅遊指南四星榮譽

Forbes Mini Kaiseki Menu 福布斯精緻懷石料理

Appetizer 前菜

Fresh Bean Curd Skin with Salmon Roe, Okinawa Sea Mosses Vinegar Dish,
Shizuoka Tomato, Deep-fried Sakura Shrimp, Grilled Dried Silver Fish
鮮腐皮伴三文魚籽、沖繩水雲菜
靜岡縣番茄、炸櫻花蝦、燒白飯魚乾

Soup 吸物

Seafood Tea Pot Soup
海鮮土瓶蒸湯

Sashimi 刺身

Prime Tuna, Sliced Flounder, Botan Shrimp, Ark Shell
金鎗魚腹、平目魚薄切、牡丹蝦、赤貝

Simmered Dish 煮物

Eggplant, Spinach, Pumpkin and Sea Eel Simmered Dish
茄子、菠菜、南瓜、鰻魚

Tempura 天扶良

Prawn, Whiting Fish, Sweet Potato, Baby Corn, Cherry Tomato
活蝦、沙追魚、蕃薯、粟米芯、車厘茄

Teppanyaki 鐵板燒

Scallop
帆立貝

Rice Set 食事

Kama Steamed Rice with Miyazaki Wagyu Beef
served with Miso Soup & Pickles
宮崎和牛釜飯
配 麵鼓湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$1,380 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。

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。

Podium Level 4, ifc mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街 8 號國際金融中心商場 4 樓。