



Mini Kaiseki 迷你會席

Appetizer 前菜

Pumpkin Bean Curd with Salmon Roe
Sea Moss Vinegar Dish, Fruit Tomato,
Deep-Fried Kochi Eggplant with Sea Urchin
南瓜豆腐伴鮭魚籽、酸製水雲菜、
溫室蕃茄、高知縣茄子伴海膽

Steamed Dish 蒸物

Steamed Egg Custard with Eel
九州鰻魚蒸蛋

Sashimi 刺身

Ehime Red Tuna, Kochi Young Yellowtail, Hyogo Sea Bream
愛媛產金槍魚、高知縣油甘魚、兵庫縣鯛魚

Simmered Dish 煮物

Chiba Turnip, Prawn and Spinach Simmered Dish
千葉縣蕪菁、海老、菠菜煮物

Grilled Dish 燒物

Cod Fish with Saiyo Miso Paste
銀鱈魚西京燒

Rice Set 食事

Steamed Rice with Yukarishrasu Fish
served with Miso Soup & Pickles
銀魚御飯
配 麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣每位 HK\$820 per person

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