



## Vegetarian Kaiseki Menu

### Appetizer 前菜

Pumpkin Bean Curd , Chestnut Myoga, Sea Moss Vinegar Dish  
Kyoho Grapes with Mashed Tofu Dressing,  
Deep-Fried Kochi Eggplant in Broth  
南瓜豆腐、栗子、茗荷、酸製水雲菜  
高知縣炸浸茄子

### Steamed Dish 蒸物

Steamed Egg Custard with Seasonal Vegetables  
野菜蒸蛋

### Cold Dish 冷盤

Seasonal Mixed Mushroom Salad  
雜菌沙律

### Tempura 天扶良

Sweet Potato, Green Pepper, Garlic,  
Maitake Mushroom , Lotus Root, Shiitake Mushroom  
蕃薯、青椒仔、蒜子  
舞茸、蓮藕、椎茸

### Simmered Dish 煮物

Chiba Turnip, Bean Curd Skin and Spinach Simmered Dish  
千葉縣蕪菁、腐皮、菠菜煮物

### Small Hot Pot 小鍋

Vegetables Hot Pot  
野菜小鍋

### Rice Set 食事

Dried Winter Melon Sushi, Asparagus Sushi, Avocado Sushi,  
Red Turnip Sushi, Yellow Turnip Sushi  
served with Miso Soup and Pickles  
干瓢壽司、露筍壽司、牛油果壽司、  
赤蕪青壽司、黃蘿白壽司  
配 麵豉湯及香菜

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

港幣每位 HK\$720 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