



Early Summer Kaiseki

初夏會席

Appetizer 前菜

Marinated Sea Bream Intestine with Cream Cheese
Marinated Nanohana Vegetables with Home-made Sauce
Deep-fried River Shrimp
Simmered Broad Beans with Honeydew
鯛魚酒盜芝士
菜之花醬油浸漬
炸川海老
一寸豆蜜煮

Soup 吸物

Greenling Clear Soup with Spring Bamboo Shoot
海斑春筍清湯

Sashimi 刺身

Prime Tuna, Sea Bream, Scallop
金槍魚腹、真鯛、帆立貝

Tempura 天扶良

Live Shrimp, Sakura Shrimp Cake, Pumpkin, Baby Green Pepper
海花蝦、櫻花蝦餅、南瓜、萬願寺青椒

T Teppanyaki 鐵板燒

Miyazaki Beef Steak with Butter Sauce
served with
Japanese Mochi, Asparagus with Shansho Leaf Miso
宮崎和牛厚燒配牛油醬汁
伴道明寺麩、青露筍配木之芽味噌

Rice Set 食事

Kamameshi Rice with Sea Eel
Served with Pickles
和風穴子釜飯
配
香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

港幣 HK\$1,580 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。