



## Easter Holiday Dinner Menu

### Appetizer 前菜

Onsen Tamago, Fresh Bean Curd Skin with Sea Urchin,  
Prawn, Onion, Egg with Miso Tsuke  
溫泉蛋、鮮腐皮伴海膽、  
海老、玉蔥、玉子西京漬

### Soup 湯

Kinmedai Fish Clear Soup with Egg Bean Curd  
金目鯛玉子豆腐清湯

### Sashimi 刺身

Aihimeken Red Tuna, Amoriken Flounder, Hokkaido Sweet Shrimp  
愛媛縣金槍魚、青森縣平目魚、北海道甜蝦

### Tempura 天扶良

Prawn, Whiting Fish,  
Bean Curd Skin with Shrimp Paste,  
Pumpkin, Asparagus, Baby Corn  
活蝦、沙追魚、海老真丈、  
南瓜、露筍、粟米芯

### Grilled Dish 燒物

US Beef Steak  
or  
Grilled Cod Fish with Saikyo Miso Paste  
美國牛肉厚燒  
或  
銀鱈魚西京燒

### Rice Set 食事

Fried Rice with Silver Fish  
served with Miso Soup & Pickles  
銀魚炒飯  
配 麵豉湯及香菜

### Dessert 甜品

Easter Special Dessert  
復活節精選甜品

### 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。

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。