



## Japanese Beef Kaiseki Menu 日本名牛會席

### Appetizer 前菜

Sakura Sea Bream, Fig and Salmon Roe with Vegetables Salad,  
櫻鯛魚、無花果、三文魚子野菜沙律  
Pighin Friuli Pinot Grigio 2020

### Aburi Sushi 炙燒壽司

Matusaka Beef Aburi Sushi  
松阪和牛火炙壽司

### Grilled Dish 燒物

Grilled Iwana Fish with Kinome Miso Paste  
鹽燒岩魚配木之芽味噌  
IWA 岩 5 2021 (90ml)

### Tempura 天扶良

Chiayu, Lotus Root Stuffed with Shrimp Paste, Baby Green Pepper  
稚香魚、蓮藕釀蝦膠、青椒仔

### Teppanyaki 鐵板燒

Miyazaki Beef Steak with Shansho Sauce  
served with Seasonal Vegetables  
宮崎和牛厚燒配山椒汁  
伴季節野菜

Il Ducale Rosso IGT – Ruffino Tuscany, Italy, 2018

### Rice Set 食事

Hida Beef in Sukiyaki Sauce on Rice  
served with Soft Boiled Egg, Miso Soup & Pickles  
飛驒和牛壽喜燒丼飯  
配 溫泉蛋、麵豉湯及香菜

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

**Special Offer HKD\$1388 per person (original price HKD\$1688)  
優惠價每位港幣\$1388 元(原價\$1688 元)**

**Enjoy 3 Glasses of Paring Wine & Premium Sake at HK\$588 per person  
每位另加港幣\$588 元可享用紅、白及清酒共 3 款配搭**

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。