



## Shikigiku Special Kaiseki 四季菊特選會席

### Appetizer 前菜

Simmered Miyagi Pacific Saury with Japanese Pepper  
Kyoho Grapes with Mashed Tofu Dressing, Kyoto Chestnut  
Sesame Bean Curd, Deep-fried Kochi Eggplant in Dashi Broth with Sea Urchin  
宮城縣秋刀魚有馬煮、白伴巨峰葡萄、京都產栗子  
胡麻豆腐、高知縣炸浸茄子伴海膽

### Steamed Dish 蒸物

Steamed Egg Custard with Mixed Mushroom and Prawn  
雜菌海老蒸蛋

### Sashimi 刺身

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

### Tempura 天扶良

Live Prawn, Whiting Fish,  
Sweet Potato, Baby Green Pepper  
活蝦、沙追魚、蕃薯、青椒仔

### Teppanyaki 鐵板燒

Saga Beef Steak with Seasonal Vegetables  
佐賀和牛厚燒伴季節野菜

### Rice Set 食事

Steamed Rice with Lotus Root and Hijiki Seaweed  
served with Miso Soup and Pickles  
蓮藕羊栖菜御飯  
配 麵豉湯及香菜

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

港幣 HK\$920 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。