

Shikigiku X Mizunara
Chef Masayuki Goto X Bartender Masahiko Endo
櫻花會席套餐

Appetizer 前菜

Lobster and Spring Bamboo Shoot with Kinome Miso Paste,
Fresh Salmon with Marinated Salmon Roe,
Sakura Flavor Bean Curd, Sea Bream Roe with Nanohana Vegetables,
Steamed Sea Urchin and Wasabi Flower

龍蝦伴春筍配木之芽味噌、三文魚伴魚子
櫻花豆腐伴鯛魚子配菜之花、花山葵伴蒸海膽

Mori-no Yousei

Soup 吸物

Abalone and Sakura Mochi Clear Soup
鮑魚道明寺糯米包櫻花葉清湯

Sashimi 刺身

Prime Tuna, Botan Shrimp, Sliced Sakura Sea Bream
金槍魚腹、牡丹蝦、櫻鯛薄切

Hachi Gibson

Tempura 天扶良

Whiting Fish, Sakura Shrimp Cake, Baby Onion, kinusaya
沙追魚、櫻花蝦餅、小洋蔥、絹鞘豌豆

Yuzu Kinkan Highball

Teppanyaki 鐵板燒

U.S. Beef Roll with Asparagus
Fish Amadai with Radish and Broad Bean Paste in Butter Sauce
美國牛肉薄燒伴青蘆筍
甘鯛魚配牛油汁伴大根蠶豆醬

Rice Set 食事

Shirauo Fish, Wild Vegetables and Egg
Serve with Rice and Pickles
白魚伴山野菜滑蛋小鍋
配白飯及香菜

Umami Ryokucha

Dessert 甜品

Seasonal Dessert
精選季節甜品

優惠價每位港幣 HK\$1,380 per person (原價港幣 HK\$1,680)

Enjoy 4 Japanese Specialty Cocktails at HK\$268 per person

每位另加港幣\$268 享用 4 款日式雞尾酒

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.

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