



四季菊
SHIKIGIKU

Special Kaiseki 特選會席

Appetizer 前菜

Hokkaido Hairy Crab Vinegar Dish,
Hyogoken Sea Bream Roe Jelly with Sesame Sauce,
Grilled Kagoshima Wagyu Beef with Sea Urchin
北海道毛蟹醋物、兵庫縣鯛魚籽啫喱伴胡麻醬、
燒鹿兒島和牛伴海膽

Sashimi 刺身

Ehimeken Prime Tuna, Hyogoken Sakura Sea Bream,
Aichiken White Geoduck Clam
愛媛縣金鎗魚腹、兵庫縣櫻鯛魚、愛知縣白象拔蚌

Tempura 天扶良

Ehimeken Live Prawn, Toyamaken Himekodai Fish,
Nagasaki Wagyu Beef with Sea Urchin
Naganoken Okura, Kagoshima Ice Vegetables
愛媛縣活蝦、富山縣姬鯛魚、長崎縣和牛海膽卷、
長野縣毛茄、鹿兒島冰菜

Simmered Dish 煮物

Mieken Lobster Simmered Dish
三重縣伊勢海老煮物

Grilled Dish 燒物

Abalone with Rock Salt
鹽焗鮑魚

Rice Set 食事

Kama Steamed Rice with Saga Beef and Mitsuna Vegetables
served with Miso Soup and Pickles
佐賀和牛水菜釜飯
配 麵豉湯及香菜

Dessert 甜品

Kyoto Mikan Jelly
京都蜜柑啫喱

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

HK\$1,580 Per Person

另加一服務費

Prices is subject to 10% service charge