



## Chef's Special Menu 四季菊廚師精選

### Appetizer 前菜

Hokkaido Sea Urchin with Fresh Bean Curd Skin  
Hokkaido Hairy Crab Vinegar Dish  
Deep-fried Karasumi with Turnip and Tomato  
鮮腐皮伴北海道海膽、北海道毛蟹醋物、高知縣烏魚籽件大根番茄

### Sashimi 刺身

Ehimi Red Tuna, Aichi Ark Shell, Kochi Young Yellowtail  
愛媛產金鎗魚、愛知縣赤貝、高知縣油甘魚

### Tempura 天扶良

Ehima Live Prawn, Toyama Whiting Fish,  
Kagoshima Sweet Potato, Kagawa Baby Green Pepper  
愛媛產活蝦、富山縣沙追魚、鹿兒島蕃薯、香川縣青椒仔

### Simmered Dish 煮物

Chiba Eggplant, Pumpkin, and Spinach Simmered Dish  
千葉縣茄子、南瓜、菠菜煮物

### Teppanyaki 鐵板燒

Saga Tenderloin Steak with Yuzu Pepper Teriyaki Sauce  
佐賀牛柳伴柚子胡椒照燒汁

Stir-fried Seasonal Vegetables  
季節燒野菜

### Rice Set 食事

Sakura Shrimp Fried Rice  
Served with Miso Soup and Pickles  
櫻花海老炒飯  
配麵豉湯及香菜

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

港幣 HK\$1,280 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。

This menu cannot be used in conjunction  
with any other promotional discount or offers.

此特價套餐恕不接受任何折扣優惠。