

特尚外賣便當 Takeaway Deluxe Bento Service

Bento A



北海道鱈場蟹牛油燒、西京燒銀鱈魚、鐵板燒美國肉眼伴牛油燒野菜、磯煮鮑魚、酒蒸海老、黑豆、金粟、玉子、炸竹蝦加州卷、佐賀時令野菜煮、熊本縣車厘茄沙拉配自家製柚子汁、鹿兒島縣青海苔荳腐白麵豉湯

Grilled Hokkaido King Crab with Butter Sauce, Grilled Cod Fish with Miso Paste, Grilled U.S. Rib Eye Served with Grilled Vegetables with Butter Sauce, Simmered Abalone, Steamed Prawn with Sake, Black Bean, Corn, Egg Omelette, California Roll with Deep-fried Bamboo Shrimp, Simmered Saga Seasonal Vegetables, Kumamoto Cherry Tomato Salad with Home-made Yuzu Citrus Vinegar, White Miso Soup with Kagoshima Seaweed and Bean Curd

Bento B



For orders or inquiries, please contact us by 2805 0600. 查詢詳情及預訂,請聯絡四季菊日本餐廳 2805 0600。 Podium Level 4, IFC mall, 8 Financial Street, Central, Hong Kong. 香港中環金融街 8 號國際金融中心商場 4 樓。



香煎法國鵝肝、牛油燒大蝦、西京燒銀鱈魚、自家製醬汁燒北海道帆立貝、京都魚餅、 山椒汁慢煮京都魚、淮山、黑豆、玉子、茗荷、熊本縣車厘茄沙拉配自家製柚子汁、 鹿兒島縣青海苔荳腐白麵豉湯

Grilled French Goose Liver, Teppanyaki King Prawn with Butter Sauce, Grilled Cod Fish with Miso Paste, Grilled Hokkaido Scallop with Home-made Sauce, Kyoto Fish Cake, Simmered Kyoto Fish with Sansho Sauce, Yam, Black Bean, Egg Omelette, Japanese Ginger, Kumamoto Cherry Tomato Salad with Home-made Yuzu Citrus Vinegar, White Miso Soup with Kagoshima Seaweed and Bean Curd

港幣 HK\$550

Bento C



壽喜燒宮崎牛肉、玉子燒山形縣產精選一級米、帆立貝海老海鮮燒日本香川縣特產烏冬、 雜菌野菜牛肉燒、鹿兒島縣青海苔荳腐白麵豉湯

Grilled Miyazaki Wagyu Beef with Sukiyaki Sauce, Teppanyaki Yamagata Premium Rice with Japanese Egg, Teppanyaki Scallop, Prawn and Seafood served with Fried Kagawa Udon, Grilled Beef with Assorted Mushroom and Seasonal Vegetables, White Miso Soup with Kagoshima Seaweed and Bean Curd

港幣 HK\$450



Bento D



磯煮鮑魚、酒蒸海老、黑豆、金粟、玉子、煙燻鴨胸、炸竹蝦加州卷、鐵板燒美國肉眼配熊 本縣車厘茄沙拉及自家製柚子汁、佐賀時令野菜煮、鹿兒島縣青海苔荳腐白麵豉湯

Simmered Abalone, Steamed Prawn with Sake, Black Bean, Corn, Egg Omelette, Smoked Duck Breast, California Roll with Deep-Fried Bamboo Shrimp,

Grilled U.S. Rib Eye served with Kumamoto Cherry Tomato Salad with Home-made Yuzu Citrus Vinegar, Simmered Saga Seasonal Vegetables,

White Miso Soup with Kagoshima Seaweed and Bean Curd

港幣 HK\$550



Bento E



日式慢煮宮崎牛肉配山形縣產精選一級米、澳洲 M6 和牛壽喜燒配山形縣產精選一級米、 長野縣季節野菜牛肉燒、鹿兒島縣青海苔荳腐白麵豉湯

Simmered Miyazaki Wagyu Beef served with Yamagata Premium Rice, Grilled Australian M6 Wagyu Beef served with Yamagata Premium Rice, Simmered Nagano Seasonal Vegetables served with Grilled Beef, White Miso Soup with Kagoshima Seaweed and Bean Curd

港幣 HK\$450

Order and pick-up time are from 10:30am to 7:30pm. 訂餐服務及取餐時間為早上 10 時半至晚上 7 時 30 分。 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。

Menu cannot be used in conjunction with other promotional, discount offer, and Royal Garden gift cards. 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。

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特尚外賣便當

Takeaway Deluxe Bento Service

請於一日前電郵回四季菊日本餐廳訂購 Please allow one day for preparation. 訂餐服務及取餐時間為早上 10 時半至晚上 7 時 30 分。 Order and pick-up time are from 10:30am to 7:30pm.

姓名 Name:	
電話 Mobile Telephone:	
電郵 E-mail address:	
取便當日期及時間 Pick Up Date and Time:	
外賣提取於四季菊日本餐廳。 The takeaway will be ready for collection in Shikigiku Japanese Restaurant (Ifc Mall).	
請將以上款項 \$	在本人信用咭賬戶扣除
Master Card □ Visa □	AMEX □
Please charge the amount \$	to my credit card account.
信用咭號碼 Card No:	信用咭有效日期 Valid:
 持咭人姓名 Cardholder's Name:	()
持咭人簽名 Cardholder's Signature:	
酒店專用 For official use only	
Date received:	Remarks:
Handled by:	Receipt no:

Email 電郵: 四季菊日本餐廳 shikigiku-ifc@rghk.com.hk