



四季菊

SHIKIGIKU

HONG KONG

St. Valentine's Day Dinner Menu

Appetizer 前菜

Simmered Monkfish Liver in Red Wine, Grilled Cod Fish Roe with Truffle Paste
Marinated Garland Chrysanthemum with Fresh Crab Meat
Fresh Sea Bream with Olive Lemon Oil and Caviar
鮫鱈魚肝紅酒煮、燒鱈魚白子配松露醬茨汁
春菊菜伴鮮蟹肉醬油浸漬
真鯛魚伴橄欖檸檬油配魚子醬

Soup 吸物

Steamed Abalone in Wine with Radish Clear Soup
酒蒸鮑魚配燕菁清湯

Sashimi 刺身

Prime Tuna, Sea Urchin, Botan Shrimp
金槍魚腹、海膽、牡丹蝦

Tempura 天扶良

Live Shrimp, Sea Eel, Maitake Mushroom, Baby Onion
車海老、海鰻、舞茸、洋蔥仔

Teppanyaki 鐵板燒

Japanese Beef Roll and Hokkaido Oyster
serving with Seasonal Vegetables
和牛薄燒配北海道生蠔伴季節野菜

Rice Set 食事

Teriyaki Buri with Sea Urchin Donburi
serving with Miso Soup & Pickles
照燒鰺魚配海膽丼飯
配味噌湯及香菜

Dessert 甜品

Valentine's Dessert
情人節精選甜品

Serving with Two Glasses of Champagne
配兩杯香檳

港幣 HK\$3,180 for couple

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.

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。