

Double Eleven Special Menu

Appetizer 前菜

Sesame Warabi Bean Curd, Marinated Spinach with Mushroom
Candied Sweet Potato with Lemon, Sea Moss Vinegared Dish
Fruit Tomato, Cheese Fish Cake
胡麻蕨豆腐、菠菜野菌醬油浸漬
番薯檸檬煮、水雲菜酢物、水果番茄、芝士魚餅

Sashimi 刺身

Sliced Yellowtail
油甘魚薄切

Steamed Dish 蒸物

Steamed Egg Custard with Black Truffle Paste
Matsutake Mushroom and Fresh Crab Meat
黑松露醬、松茸、鮮蟹肉茶碗蒸

Tempura 天扶良

Live Shrimp, Scallop with Shiso Leaf
Baby Corn, Maitake Mushroom
活蝦、帆立貝青紫蘇、粟米芯、舞茸

Teppanyaki 鐵板燒

Miyazaki Beef Roll with King Prawn
宮崎和牛薄燒配大蝦

Rice Set 食事

Kamameshi Rice with Sea Urchin, Salmon and Mushrooms
海膽 秋鮭魚野菌釜飯

Dessert 甜品

Seasonal Dessert
精選季節甜品

Special price HK\$1,111 nett per person 折實價每位港幣 HK\$1,111

Available for parties of two or more 兩位起

**Complimentary bottle of Shikigiku Junmai Daiginjo Sake for every two guests
每兩位贈送四季菊純米大吟釀一支(價值 980 元)**

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 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。