

SHIKIGIKU 23rd ANNIVERSARY MENU

Appetizer 前菜

Tsubugai · Cheese Datemaki
Firefly Squid · Vinegared Fresh Crab Meat with Cucumber
Kyo Yasai · Cheese Fish Cake · Broad Bean · Duck Breast with Shoyu Sauce
姬粒貝 · 芝士伊達卷
螢光烏賊 · 鮮蟹肉配胡瓜酢物
京菜花 · 芝士真丈 · 蠶豆 · 合鴨胸醬油煮

Sashimi 刺身

Tuna Belly · Yellowtail · Thinly Sliced Sea Bream
金槍魚腹 · 油甘魚 · 真鯛魚薄切

Tempura 天扶良

Live Shrimp · Whiting Fish · Lotus Root Shinjo
Baby Corn · Baby Green Pepper
車海老 · 沙追魚 · 蓮藕真丈
粟米芯 · 青椒仔

Nimono 煮物

Simmered Black Cod in Sweet Shouyu
汁煮銀鱈魚

Teppanyaki 鐵板燒

U.S. Beef (Steak or Slices) with Seasonal Vegetables
美國牛肉 (厚燒或薄燒) 伴季節野菜

Upgrade to Matsusaka Wagyu +\$23
升級至松阪和牛 +\$23

Shokuji 食事

Hokkaido Ezo Abalone Kamameshi
北海道蝦夷鮑魚釜飯

Dessert 甘味

Matcha Panna Cotta
抹茶奶凍

每位港幣 HK\$880 Per Person



Prices are subject to 10% service charge based on the original price 另收加一服務費 (以原價計算)
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。
Cannot be used in conjunction with other discount. 此套餐不能與其它折扣同時使用
Menu cannot be used in conjunction with other promotional, discount offer, and discounted The 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。