

SHIKIGIKU AUTUMN KAISEKI

Appetizer 前菜

Japanese Flying Squid with Marinated Vegetables and Oyster Mushroom

Saury Fish Sushi • Candied Sweet Potato with Lemon

Salted Taro • Ginkgo Nuts • Cartilage Fish Cake

鰻烏賊配野菜鮑魚菇醬油浸漬

秋刀魚壽司・番薯檸檬煮

鹽蒸小芋・新銀杏・軟骨魚餅

Wanmono 碗物

Matsutake • Conger Eel • Tea Pot Soup

松茸・鰻魚・土瓶湯

Sashimi 刺身

Red Tuna • Striped Jack • Oyster

金槍魚・深海池魚・殼付生蠔

Upgrade to Prime Fatty Tuna with additional HK\$200

另加港幣\$200 升級至金槍魚腹

Tempura 天扶良

Live Shrimp • Whiting Fish • Maitake Mushroom • Pumpkin • Baby Green Pepper

車海老・沙追魚・舞茸・南瓜・青椒仔

Teppanyaki 鐵板燒

Miyazaki Beef Steak • Autumn Eggplant

宮崎和牛厚燒・秋茄子

Shokuji 食事

Salmon Roe Donburi • Pickles

三文魚籽飯・香菜

Dessert 甘味

Seasonal Dessert

精選季節甜品

Special Offer HKD\$1,380 per person (Original price HKD\$1,680)

優惠價每位港幣\$1,380 元 (原價港幣\$1,680 元)

Special Offer 20% off to Enjoy Selected Wine

可以八折優惠價享用精選美酒



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。