



## 6-Course Senzuru Omakase Set

### 前菜一葉月盛合

福岡蕃茄蜜糖漬、鰻魚茗荷酢物、波士頓龍蝦琥珀羹、  
柚子胡椒松葉蟹肉多士、磯煮鮑魚伴海苔醬、鮫鰵魚肝醬多士

#### Assorted Appetizer Platter

Pickled Fukuoka Tomatoes in Honey, Eel & Myoga in Vinegar, Boston Lobster Amber Jelly,  
Crispy Matsuba Crab Meat Cake with Peppered Citrus, Stewed Abalone with Seaweed Paste, Monkfish Liver Paste Toast

### 刺身四點

季節魚，拖羅，牡丹海老，日本海膽

#### Assorted Sashimi Platter

Seasonal Fish, Tuna Belly, Botan Shrimp, Japanese Sea Urchin

### 鐵板燒車海老，孔雀鮑魚

T Teppanyaki King Prawn & Africa Abalone

### 八丁味噌醬朴葉燒 A3 宮崎和牛

Grilled Miyazaki A3 Wagyu Beef with Hatcho Miso & Hoba Leaf

### 小玉蔥洋蔥湯，立鱗燒伴三文魚籽釜飯

Pearl Onion Soup & Seasonal Fish Uroko-yaki with Salmon Roe Kamameshi

### 甘味

Dessert

~~Original Price: HK\$ 1,198 per person~~

Promotional Price: HK\$ 788 per person (2 位起 / 2 person up)

All prices are subject to 10% service charge  
所有價目需另設加一服務費

The above offer cannot be used in conjunction with other promotional offers  
以上菜單不可與其他優惠同時使用

Please inform us if you have any food allergies or special dietary needs  
如閣下對任何食物敏感或需要點選特別餐飲膳食，請知悉我們以作安排

