



9-Course Senzuru Omakase

前菜 — 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、鮫鱈魚肝醬多士

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

季節海之幸冷奴

三文魚籽，海膽，蓴菜

Cold Bean Curd with Seasonal Seafood

Salmon Roe, Sea Urchin, Watershield

刺身五點

季節魚二品，拖羅，牡丹海老，日本海膽

Deluxe Assorted Sashimi Platter

Two Kinds of Seasonal Fish, Tuna Belly, Botan Shrimp, Sea Urchin

鐵板燒波士頓龍蝦，孔雀鮑魚

Tepanyaki Boston Lobster & Africa Abalone

廣島牡蠣芝士橘子釜燒

Grilled Hiroshima Oyster with Cheese Embedded in Fresh Citrus

禾稈煙燻牛肉二品

A3 宮崎和牛，澳洲牛舌

Two Kinds of Hay-smoked Beef

Miyazaki A3 Wagyu Beef & Australia Ox Tongue

炙燒拖羅舞茸清湯

Seared Tuna Belly & Maitake Mushroom Consommé

甘鯛三文魚籽釜飯

Tilefish & Salmon Roe Kamameshi

甘味

Dessert

~~Original Price: HK\$ 1,698 per person~~

Promotional Price: HK\$1,188 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

