

# Senzuru Teppanyaki Feast Brunch Set

千鶴鐵板燒半放題早午餐

Saturday, Sunday & PH. From 11:30-15:30 (Last Order 15:00)

## 三選一項目 Choice One of Three Item

### 沙律 Salad

蟹籽沙律 / 三文魚籽煙三文魚沙律 / 和牛他他沙律

Crab Roe Salad / Salmon Roe & Smoked Salmon Salad / Wagyu Beef Tartar Salad

### 前菜 Appetizer

汁煮翡翠螺 + 軟殼蟹米紙卷 + 八爪魚醋物 /

汁煮翡翠螺 + 飛龍頭 + 水雲蛋卷 /

汁煮翡翠螺 + 海葡萄什菜配豆腐醬 + 鰻魚胡瓜卷

Stewed Green Whelk & Soft Shell Crab Rice Paper Roll & Octopus in Vinegar

Stewed Green Whelk & Deep-fried Tofu mixed with Shrimp and Vegetables & Pan-fried Egg Roll with Mozuku Seaweed

Stewed Green Whelk & Sea Grape and Vegetables with Tofu Paste & Eel with Cucumber Roll

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### 刺身 Sashimi

特上刺身拼盤

(吞拿魚腩, 縞鰻, 油甘魚, 甜蝦, 三文魚) + 加州手卷

Deluxe Sashimi Platter

(Fatty Tuna, Shimaji, Yellow Tail, Sweet Shrimp, Salmon) & California Handroll

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### 任食項目 Unlimited Items

#### 鐵板燒主菜 Teppanyaki Main Course

僅限和食枱供應 Serve at Regular Table Only

車海老  
King Prawn

美國牛肉薄燒  
U.S. Beef Sliced

野菜  
Assorted Vegetables

鰻魚燒飯  
Eel Fried Rice

帆立貝  
Scallop

美國牛肉厚燒  
U.S. Beef Steak

牛油什菌  
Assorted Mushroom with Butter

煙肉燒飯  
Bacon Fried Rice

比目魚  
Flounder

黑豚薄燒  
Black Pork Sliced

南瓜  
Pumpkin

野菜燒烏冬  
Vegetables Fried Udon

鯖魚  
Mackerel

雞肉  
Chicken Meat

蘆筍  
Asparagus

雞肉燒烏冬  
Chicken Fried Udon

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### 甘味 Dessert

甘味拼盤

柚子芝士餅, 抹茶蕨餅,

甘薯水羊羹, 黑白芝麻慕絲, 黑朱古力蛋糕

Dessert Platter

Yuzu Cheese Cake, Green Tea Warabi Mochi,

Sweet Potato Mizu Yokan, Black & White Sesame Mousse, Dark Chocolate Cake

無限暢飲 : 指定氣酒, 清酒, 啤酒 每位只需另加 **HK\$188**

Free-flowing Sparkling Wine, Sake, Beer HK\$188 additional (per person)

**Adult HK\$698 per person**

所有食品只限堂食。 For dine in only.

**Kids HK\$498 per person (不包括刺身)**

(From 5 to 11 Years Old)(Not include Sashimi)

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE

所有價目需另設加一服務費