



10-Course Senzuru Kaiseki Cuisine 千鶴 10 道菜會席料理

傳統漬物盛

Traditional Assorted Pickle

前菜 — 極月盛合

京都風板豆腐、福岡蕃茄蜜糖漬、胡麻醬春菊、
黑豚竜田揚、磯煮鮑魚伴海苔醬、鮫鱈魚肝醬多士

Assorted Appetizer Platter

Chilled Bean Curd Kyoto Style, Honey-Glazed Fukuoka Tomato, Chrysanthemum with Homemade Tofu Sesame Sauce,
Black Pork Tatsuta-Age, Stewed Abalone with Seaweed Paste, Monkfish Liver Paste Toast

奄尾島產吞拿魚二品

拖羅，赤身

Two kinds of Amami Oshima Tuna

Tuna Belly & Lean Tuna

時令季節魚薄切

Seasonal Fish Sliced

阿拉斯加蟹腳蒸豆腐

Steamed Bean Curd with Alaskan King Crab Leg

波士頓龍蝦雲丹燒

Boston Lobster with Sea Urchin Pasta

禾稈燒宮崎 A5 和牛肉

Hay-smoked Miyazaki A5 Wagyu Beef

鐵板燒鵝肝炒飯

Fried Rice with Goose Liver

鯛魚汁

Snapper Soup

甘味盛合

Dessert

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

Promotional Price: HK\$1,188 per person (2 位起 / 2 persons 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

