



Chef's Autumn Recommendation Menu 廚師秋季推介

| | 港幣 HK\$ |
|---|---------|
| Matsutake Mushroom with Amadai in Tea Pot Soup 松茸配甘鯛魚土瓶湯 | \$380 |
| Saury Fish Sashimi 秋刀魚刺身 | \$480 |
| Saury Fish Sushi 秋刀魚壽司 | \$120 |
| Tempura Shiso Leaf Roll with Saury Fish and Plum 秋刀魚梅子青紫蘇卷天婦羅 | \$380 |
| Pan Seared Saury Fish Roll with Matsutake Mushroom and Spring Onion 秋刀魚松茸香蔥卷 | \$680 |
| Teppanyaki Spanish Bone in Pork Chop with Yuzu Pepper 鐵板西班牙有骨豬扒伴赤柚子胡椒 | \$450 |
| Grilled Saury Fish 塩燒秋刀魚 | \$480 |
| Matsusaka Beef Rice Sukiyaki Style served with Onsen Egg 松阪和牛壽喜燒丼飯配溫泉蛋 | \$680 |
| Simmered Saury Fish with Sansho Sauce 秋刀魚山椒煮 | \$480 |
| Kamameshi Rice with Saury Fish and Salmon Roe (For Two) 秋刀魚配三文魚子釜飯(二人份) | \$1200 |
| Fresh Crab Meat with Cold Spinach in Homemade Sauce 鮮蟹肉伴冷菠菜醬油浸漬 | \$250 |

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。

The price is subject to 10% service charge. 另加一服務費。