



Chef's Winter Recommendation Menu 廚師冬季推介

| | 港幣 HK\$ |
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| Teppanyaki Marinated Taraba Crab Leg in Miso 鱈場蟹腳西京味噌鐵板燒 | \$1280 |
| Hokkaido Hairy Crab with Vegetables Small Pot 北海道毛蟹野菜小鍋 | \$1680 |
| Kamameshi Rice with Hokkaido Hairy Crab and Sea Urchin (For Two) 北海道毛蟹海膽釜飯(二人份) | \$1400 |
| Simmered Monkfish Liver in Red Wine 鮫鰾魚肝紅酒煮 | \$380 |
| Shirako with Sea Bream Supreme Soup 鱈魚白子配鯛魚濃湯 | \$320 |
| Shirako with Hokkaido Oyster in Miso Small Pot 鱈魚白子配北海道生蠔味噌小鍋 | \$680 |
| Tempura Shiso Leaf Roll with Squid and Spicy Cod Fish Roe 紋甲烏賊明太子青紫蘇天扶良 | \$200 |
| Tempura Annou Taro 安納芋天扶良厚揚 | \$200 |
| Fried Spinach with Fresh Lily and Mushrooms 鮮百合野菌炒菠菜 | \$250 |
| Hokkaido Scallop, Botan Shrimp, Sea Urchin with Spinach Sauce 北海道帆立貝牡丹蝦海膽配菠菜汁 | \$480 |
| Shizuoka Kinmedai with Japanese Ponzu Sauce 靜岡金目鯛配酸汁 | \$480 |
| Matsusaka Beef Rice Sukiyaki Style served with Onsen Egg 松阪和牛壽喜燒丼飯配溫泉蛋 | \$680 |
| White Truffle with Sliced Sea Bream 白松露配真鯛魚薄切 | \$680 |
| Kamameshi Rice with White Truffle and Matsuba Crab Meat (For Two) 白松露配松葉蟹肉釜飯(二人份) | \$1480 |
| Steamed Egg Custard with White Truffle and Seafood 白松露配海鮮茶碗蒸 | \$480 |

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。