



Chef's Summer Recommendation Menu 廚師夏季推介

	港幣 HK\$
Uroko-yaki Amadai with Vinegared Supreme Sauce 甘鯛立鱗燒配甘醋芡汁	\$480
Australian Black Truffle Sea Bream with Caviar 石鯛魚配澳洲黑松露伴魚子醬	\$1380
Hokkaido Sea Urchin in Whole 北海道原隻紫針海膽	\$380
Matsuba Crab with Fig Vegetable Salad 松葉蟹配無花果野菜沙律	\$380
Kanazana Grilled Akamutsu Marinated in Miso 金澤市赤鮭魚味噌幽庵燒	\$880
French Blue Lobster with Sea Urchin Sauce 法國藍龍蝦配海膽醬汁	\$1780
Kyoto-style Kamameshi Rice with Eel (For Two) 京都風燒鰻魚釜飯(二人份)	\$1280
Ayu Fish, Fig and Baby Green Pepper Stuffed with Shrimp Paste 稚香魚配無花果伴萬願寺真丈天扶良	\$400
Fried Spinach with Lily Buds and Matsutake Mushroom 松茸配百合根炒菠菜	\$380
Matsusaka Beef Rice in Sukiyaki Style served with Onsen Egg 松阪和牛壽喜燒丼飯配溫泉蛋	\$680

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。