



Chef's Summer Recommendation Menu 廚師夏季推介

	港幣 HK\$
Seafood with Matsutake Mushroom Tea Pot Soup 海鮮松茸土瓶蒸	\$360
Grilled Abalone in Butter Sauce and Seasonal Vegetables with Creamy Liver Sauce 鮑魚牛油燒伴季節野菜配鮑魚肝醬	\$480
Conger Eel and Matsutake Mushroom with Vegetables Hot Pot 鱧魚配松茸季節野菜小鍋	\$580
Matsusaka Beef Rice in Sukiyaki Style served with Onsen Egg 松阪和牛壽喜燒丼飯配溫泉蛋	\$680
Matsusaka Beef Steak with Seasonal Vegetables 松阪和牛厚燒配季節野菜	\$1880
Stir-fried Fresh Matsutake Mushroom, Japanese Spinach and Lily Buds 鮮松茸炒蔓菜配百合根	\$480
Kamameshi Rice with Fresh Crab Meat and Matsutake Mushroom (For Two) 鮮松茸配鮮蟹肉釜飯(二人份)	\$1200
Freshwater Crab with Conger Eel and White Corn Tempura 沢蟹配鱧魚伴白粟米天扶良	\$260
Tuna Tartare with Kuro Sansho Sauce 有馬山椒汁伴吞拿魚他他	\$480
Mascarpone Cheese with Hokkaido Scallop 瑪斯卡邦芝士醬伴北海道帶子	\$380

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。