



Chef's Autumn Recommendation Menu 廚師秋季推介

	港幣 HK\$
Marinated Matsutake Mushroom and Autumn Mushrooms with Cold Spinach in Homemade Sauce 松茸及秋野菌配冷菠菜醬油浸漬	\$220
Matsutake Mushroom with Amadai in Tea Pot Soup 松茸配甘鯛魚土瓶湯	\$380
Kochi Striped Jack Tartare 高知縣深海池魚他他	\$380
Hokkaido Squid in Spicy Sauce 北海道魷魚辣汁醬	\$320
Shiso Leaf Roll with Saury Fish and Plum with Assorted Mushrooms Tempura Platter 秋刀魚梅子青紫蘇卷伴野菌天婦羅拼盤	\$380
Stir-fried Fresh Matsutake Mushroom, Japanese Spinach and Lily Buds 鮮松茸配百合根炒菠菜	\$480
Uroko-yaki Amadai in Teppanyaki with Mushroom Supreme Sauce 鐵板甘鯛魚立鱗燒配野菌茨汁	\$480
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 Mackerel 塩燒鯖魚	\$380
Matsusaka Beef Rice Sukiyaki Style served with Onsen Egg 松阪和牛壽喜燒丼飯配溫泉蛋	\$680
Kamameshi Rice with Matsutake Mushroom, Assorted Mushrooms and Sea Urchin(For Two) 鮮松茸伴秋野菌海膽釜飯(二人份)	\$1200

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。