

Chef's Summer Recommendation Menu 廚師夏季推介

	港幣 HK\$
Sliced Isaki 伊佐木薄切	\$480
Firefly Squid 螢光魷魚	\$380
Torigai 鳥貝	\$480
Grilled Iwana Fish with Fukinotou Leaf Miso Paste 鹽燒岩魚配落之葉味噌	\$380
Steamed Abalone with Lotus Dumpling in Onion Soup 蒸鮑魚伴蓮藕饅頭新玉葱湯	\$280
Lobster, Caviar with Egg Yolk Vinegar and Sea Moss 龍蝦、魚子醬配蛋黃醋伴水雲菜	\$380
T Teppanyaki White Asparagus, Black Truffle with Pumpkin Sauce 鐵板燒白蘆筍伴黑松露配南瓜汁	\$320
Matsusaka Beef Rice Sukiyaki Style served with White Asparagus 松阪和牛壽喜燒丼飯配白蘆筍	\$780
Kamameshi Rice with Sakura Shrimp, Sea Urchin and White Asparagus (For Two) 櫻花蝦、海膽配白蘆筍釜飯(二人份)	\$1200
Ayu Tempura 稚鮎天婦羅	\$200