



晚市菜單·和

初冬 二零二二

---前菜---

北海道松葉蟹，日本長茄子，迷你蕃茄，土佐酢啫喱

---鍋物---

北海道銀鱈魚，京豆腐，京野菜，油揚

---強饌---

照燒法國鵝肝，大根

---天婦羅---

流心花膠
和牛，紫蘇

---主菜---

龍蝦，三文魚籽，香檳汁

---食事---

櫻花蝦帆立貝釜飯，漬物，味噌湯

---甜品---

靜岡蜜瓜
草莓糯米卷
抹茶

每位港幣1680元

價目另需加一服務費



11 Course Dinner Menu

Early Winter 2022

---Starter---

Hokkaido Snow Crab, Japanese Eggplant, Mini Tomato, Vinegar Jelly

----Sashimi----

Premium Seasonal Sashimi (3 kinds)

Toro, Sea Urchin, Prawn, Deep-fried Seaweed, Beetroot Wasabi Foam

----Stewed----

Hokkaido Sliver Cod, Kyoto Tofu, Kyoto Vegetables, Fried Bean Curd

----Steamed----

Hakkaido Mitten Crab, Steamed Egg Custard

----Teriyaki----

Foie Gras, Kabu

----Tempura----

Fish Maw, Mushroom
Wagyu, Shiso

----Main----

Lobster, Salmon Roe, Champagne Sauce

----Rice----

Sakura Shrimp, Scallop Claypot, Pickles, Miso Soup

----Dessert----

Shizuoka Melon
Strawberry Dumpling
Kyoto Matcha Tea

HKD 1,980 per person

Price is subject to 10% service charge.