



午市六道菜單

春 二零二六

黑松露蟹肉茶碗蒸

蝦夷鮑天婦羅

本日燒物一品

冷製和牛 柚子啫喱 高糖蕃茄 胡瓜 花穗

壽司 六貫 味噌湯

開心果雪糕最中

 名物追加

吉列魚翅 + \$280

海膽手卷 + \$288

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 + \$298

毛蟹天婦羅 + \$428

刺身拼盤 (四款八切) + \$588

每位港幣688元

價目另需加一服務費



6-Course Lunch Menu

Spring 2026

Black Truffle, Crab Meat, Steamed Egg Custard

Abalone Tempura

Chef's Daily Grilled Selection

Cold Wagyu Beef, Yuzu Jelly, Tomato, Cucumber

Sushi (6 kinds), Miso Soup

Pistachio Ice-Cream, Monaka

 Add-on SIGNATURE

Deep-Fried Shark Fin +\$280

Sea Urchin Hand Roll +\$288

Toro, Sea Urchin, Prawn,

Beetroot Wasabi Foam, Deep-fried Seaweed +\$298

Horsehair Crab Tempura +\$428

Sashimi Platter (4 Kinds 8 Pcs) +\$588

HKD 688 per person

Price is subject to 10% service charge.