



午市菜單·緣

初夏 二零二四

---先付---

帆立貝，蛇腹胡瓜，蕃茄，柚子，花穗，清湯啫喱

---造里---

季節刺身三點

---蒸物---

毛蟹，雞肉，茶碗蒸

---揚物---

蓮根饅頭，海老，木耳，銀杏，青海苔芡

----食事----

海老野菜天婦羅，冷烏冬

或

時令壽司(兩款)，卷物(一款)

或

A4 和牛壽喜燒

或

蒲燒鰻魚飯 +\$100

----甘味----

蕨餅，白豆沙，青豆粉

🍷 名物追加

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$220

流心花膠天婦羅 +\$140

每位港幣 680 元起

價目另需加一服務費



Lunch Experience Menu

Early Summer 2024

----Starter----

Scallop, Cucumber, Tomato, Yuzu, Perilla, Dashi Jelly

----Sashimi----

Seasonal Sashimi (3 kinds)

----Steamed----

Crab Meat, Chicken, Steamed Egg Custard

----Fried----

Lotus Root Dumpling, Prawn, Black Fungus, Ginkgo,
Fresh Seaweed Sauce

----Main----

Prawn, Vegetables Tempura, Cold Udon
OR

Sushi (2 kinds), Maki (1 kind)

OR

A4 Wagyu Sukiyaki

OR

Kabayaki Grilled Eel Don +\$100

----Dessert----

Warabi-mochi, White Bean Paste, Mung Bean Powder



Add-on SIGNATURE

Toro, Sea Urchin, Prawn,

Beet Root Wasabi Foam, Deep-fried Seaweed +\$220

Fish Maw Tempura +\$140

HKD 680 up per person

Price is subject to 10% service charge.