



晚市菜單·情人

初春 二零二三

---前菜---

南非鮑魚、花竹蝦、枝豆蓉、柚子酢啫喱

---刺身---

極尚時令刺身(三款)

吞拿魚腩、特尚海膽、蝦、紅菜頭芥辣泡沫、紫菜天婦羅

---碗物---

蟹肉真丈、九条葱、大蜆清湯

---蒸物---

北海道真蠔、魚籽醬、茶碗蒸

---燒物---

太刀魚若狹燒、伏見青椒、杏脯

---天婦羅---

蝦姑、咖喱鹽
流心花膠

---肉料理---

合鴨胸、黑松露芝士百合根蓉、黑啤酒汁、小紅梅

---食事---

濃魚湯燉飯、北寄貝、蘆荀

---甜品---

自家製炭燒咖啡布丁、雲呢拿雪糕、威士忌泡沫
長野縣產市田柿干、芝士奶酪、黑椒蜜糖
京都抹茶
自家製朱古力

每位港幣2880元

奉上香檳乙杯

價目另需加一服務費



Valentine's Day Dinner Menu

14th February 2023

---Starter---

Abalone, Kuruma Prawn, Edamame Puree, Yuzu Vinegar Jelly

---Sashimi---

Deluxe Seasonal Sashimi (3 kinds)

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

---Soup---

Crab Dumpling, Kujo Leek, Clam Consommé

---Steamed---

Hokkaido Oyster, Caviar, Steam Egg Custard

---Grilled---

Hairtail, Kyoto Green Pepper, Apricot

---Tempura---

Mantis Shrimp, Curry Salt
Fish Maw, Mushroom

---Meat---

Slow Cooked Duck Breast, Black Truffle Cheese Lily Bulb Puree,
Mini Red Plum, Black Beer Sauce

---Rice---

Fish Stew Risotto, Hokkaigai Clam, Asparagus

---Dessert---

Roasted Coffee Pudding, Homemade Vanilla Ice Cream, Whisky Foam
Nagano-Ken Dried Persimmon, Cream Cheese, Black Pepper Honey

Kyoto Matcha Tea

Homemade Chocolate

HKD 2880 per person

Included 1 glass of Laurent Perrier Brut Champagne

Price is subject to 10% service charge.