



Dinner Tasting Menu

精選二人晚餐

Serving time 17:00 – 20:30

Hamachi carpaccio seaweed salad with ikura
油甘魚薄切雞冠草沙津伴三文魚籽

Botan ebi, salmon, maguro, hamachi sashimi
牡丹蝦・三文魚・吞拿魚・油甘魚刺身

O-toro with caviar, shima-aji with ponzu crystal, seared scallop with mentaiko
吞拿魚腩配黑魚籽壽司・深海池魚壽司配酸汁水晶・燒帶子明配太子醬壽司

Chawan-mushi
茶碗蒸

(Select 2 main courses)
Prawn and vegetable tempura
雜菜大蝦天婦羅

or

Pan-fried beef tenderloin with mustard sauce
法式芥末籽牛柳

or

Saikyo-style grilled black cod + HK\$80
銀鱈魚西京燒 + HK\$80

Tonkotsu ramen (Pork broth/soy chicken broth)
日式叉燒拉麵 (豬骨濃湯/醬油雞湯)

Dessert platter
甜品拼盤

二人前
HK\$988
for 2 persons

Japanese green tea \$12 per person
Subject to 10% service charge
所有價目另設加一服務費