



Seasonal Crab Dinner Set Menu 蟹肉季節精選晚餐

麵包蟹肉伴蟹膏三文魚子牛油果沙律
Edible crab with avocado and crab miso ikura salad

and

阿拉斯加蟹，吞拿魚，三文魚刺身
Alaskan king crab, tuna, salmon sashimi

and

帝王蟹肉伴飛魚子軍艦壽司，火炙左口魚裙邊壽司
King crab with tobiko gunkan sushi and seared engawa sushi

大西洋松葉蟹肉配三文魚子海膽綠茶冷麵
Atlantic snow crab, salmon roe and sea urchin green tea noodle

or

松葉蟹肉麥米石鍋飯
Snow crab barley rice in stone pot

焗軟心朱古力配雲呢噶雪糕
Half-baked chocolate pudding with vanilla ice-cream & kinako sauce

一人前
HK\$688
per person

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



Chef's Recommendation for Seasonal Crab 廚師推介 - 蟹肉季節

イチヨウガニとアボカドのカニ味噌サラダ \$178
麵包蟹肉伴蟹膏三文魚子牛油果沙律
Edible crab with avocado and crab miso ikura salad

タラバ蟹の刺身 \$288
阿拉斯加蟹刺身 3pcs
Alaskan king crab sashimi

タラバ蟹とトビコ寿司 \$98
帝王蟹肉伴飛魚子軍艦壽司 2pcs
King crab with tobiko gunkan sushi

ズワイ蟹、イクラ、ウニの茶そうめん \$248
大西洋松葉蟹肉配三文魚子海膽綠茶冷麵
Atlantic snow crab, salmon roe and sea urchin green tea noodle

ズワイ蟹の石鍋ご飯 \$268
松葉蟹肉麥米石鍋飯
Snow crab barley rice in stone pot