



2025 valentine's day Dinner Menu

Sashimi (maguro, botan ebi, hamachi, shima-aji)

刺身 (赤身·牡丹蝦·油甘魚·深海池魚)

Sushi (seared engawa sushi, spicy negitoro with caviar, scallop with sake mini rose crystal)

壽司 (火炙左口魚邊壽司·辣醬碎蔥吞拿魚腩配黑魚籽壽司·帆立貝伴清酒小玫瑰水晶)

ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ

Sea urchin chawanmushi

海膽茶碗蒸

ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ

Grilled black cod Saikyo miso yaki

銀鱈魚西京燒

or

Beef tenderloin with black truffle sauce

澳洲牛柳配黑松露汁

or

Snow crab leg with Prawn and vegetable tempura

松葉蟹腳配大蝦雜菜天婦羅

please choose 2 dishes from above option / 請為您的 2 人前選擇 2 道主菜

ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ

Onsen egg with soba in hot soup

溫泉蛋蕎麥湯麵

ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ ㄣ

Japanese yuzu ice-cream or vanilla ice-cream

日本柚子雪糕 / 雲呢噶雪糕

HK\$1288 for two person

Japanese green tea 日式綠茶 +HK\$12

Subject to 10% service charge 所有價目另設加一服務費