



Four Hands Menu with Japanese Cuisine Master Chef of Hotel Okura 大仓名厨四手会席飨宴

Appetizer 前菜

White asparagus with egg yolk fish sauce, Lightly seared surf clam, Firefly squid, Lily bulb
Sea urchin, Shrimp, Sakura sesame tofu

黄味鱼酱白芦笋 轻烧北寄贝 荧光鱿鱼 百合根
海胆 鲜虾 樱之芝麻豆腐

玉乃光 山里 备前雄町 纯米大吟酿 *Tamanohikari Yamazato Bizen-omachi Junmai Daiginjo*

Soup 汤

Green peas clear soup with greenling fish, Shiitake mushroom, Wild vegetables

六线鱼豌豆清汤 春子椎茸 山野菜

Sashimi 刺身

Marinated tuna with shredded yam and seaweed Seared alfonsino with sakura salt and citrus sudachi
酱油渍金枪鱼 海苔山药丝 轻烧金目鲷 樱花盐 醋橘

Botan shrimp with caviar, Egg yolk sauce Seared pinna shell with pickled wasabi leaf
牡丹虾配鱼子酱 蛋黄酱 轻烧平贝 酱油渍山葵叶

Miso marinated with minced striped jack with miso

味噌拌缟鲯鱼蓉

黑龙 龙 大吟酿 *Kokuryu Ryu Daiginjo*

Steamed 蒸物

Clay pot steamed tilefish with spring vegetable, Citrus vinegar

土锅蒸甘鲷 春野菜 酸汁

Meat 肉料理

Sukiyaki style grilled Saga wagyu sirloin, Bamboo shoots, Kyoto spring onion, Onsen egg

寿喜烧风味烤特选佐贺牛西冷 竹笋 京东九条葱 温泉蛋

十四代 本丸 本酿造 *Juyondai Honmari Honjozo*

Sushi 寿司

Hanami temari sushi with clam soup

Tuna, Shrimp, Cherry bass, Canola flower, Conger eel with cucumber

花见手鞠圆寿司 蛤蜊清汤

金枪鱼 虾 樱鲷 油菜花 海鳗青瓜

天吹 生酏 纯米大吟酿 *Amabuki Kimoto Junmai Daiginjo*

Dessert 甜品

Seasonal fruits platter, Red bean rice cake rolled with tofu skin, Brown sugar

时令水果拼盘 安倍川和果子 黑蜜

MOP 2,500 per person

每位澳门元 2,500

All prices are in MOP and subject to a 10% service charge.

所有价目以澳门元计算并需另加 10%服务费。