



特别精选主厨发办
PREMIUM OMAKASE

静岡鳟鱼配土佐醋啫喱
Shizuoka Rainbow Trout with Tosazu Jelly

松茸，爱知鲷鱼土瓶蒸
Matsutake Mushroom with Aichi Sea Bream in
Dobin Mushi Soup

稻草烟熏北海道金枪鱼大腹
牡丹蝦配鱼子酱
Straw Smoked Hokkaido Bluefin Tuna O-toro
Botan Shrimp with Ossetra Caviar

活鲍鱼及澳洲龙虾
Live Abalone, Australian Lobster

精选时令蔬菜
Seasonal Vegetables

鹿兒島小田和牛
Kagoshima Oda Wagyu

承・和牛寿喜烧
Shou Wagyu Sukiyaki

长州鸡配季节菌菇黑松露釜饭
Traditional Clay Pot Rice with Choshu Chicken,
Autumn Mushrooms and Truffle

铁板法式多士配北海道牛奶冰淇淋
Teppanyaki French Toast with Milk Ice Cream

时令水果
Seasonal Fruit

和菓子，抹茶
Japanese Wagashi, Matcha

澳门元 MOP2,688/位 Person