



主厨发办  
OMAKASE

鸟取松叶蟹及北海道帆立贝配鱼子酱  
Tottori Snow Crab, Hokkaido Scallop with  
Caviar

稻草烟熏长崎蓝鳍金枪鱼, 牡丹虾  
Straw Smoked Nagasaki Bluefin Tuna,  
Botan Shrimp

一番出汁煮高知九绘石斑鱼  
Kochi Kue Grouper in Ichiban Dashi Soup

活鲍鱼  
Live Abalone

鹿儿岛小田和牛, 精选时令蔬菜  
Kagoshima Oda Wagyu, Seasonal Vegetables

蒜蓉樱花虾炒饭  
Garlic Fried Rice with Sakura Shrimp

时令水果  
Seasonal Fruit

大福  
Daifuku Mochi

澳门元 MOP1,988/位 person

\*追加松露每克澳门元 50

\*Additional Truffle MOP50 per gram