



周末午市主厨发办
WEEKEND LUNCH OMAKASE

[前菜]
[APPETIZER]

时令南蛮渍
Seasonal Fish Nanbanzuke

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每日精选刺身 2 款及主厨特制烟熏刺身
Daily Fresh Sashimi (2 Types),
Chef's Special Smoked Sashimi
(追加澳门元 288)
(Add on MOP288)

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[铁板烧]
[TEPPANYAKI COURSE]

南非鲍鱼	OR	澳洲龙虾
South Africa Abalone		Australia Lobster
		(需附加澳门元 288)
		(Supplement of MOP288)

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精选时令蔬菜
Seasonal Vegetable

鹿儿岛小田和牛	OR	薄烧鹿儿岛小田和牛卷
Kagoshima Oda		Kagoshima Oda
Wagyu Steak		Wagyu Usuyaki Roll

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阿拉斯加帝王蟹配鹿儿岛和牛及樱花虾蒜蓉炒饭
Garlic Fried Rice with Kagoshima Wagyu,
Alaska King Crab and Sakura Shrimp

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[甜品]
[DESSERT]

时令水果
Seasonal Fruits

澳门元 MOP888/位 person