



主厨发办尊贵菜单 PREMIUM OMAKASE

[前菜] [APPETIZER]

鹿儿岛车海老，障泥乌贼，北海道海胆搭配鱼子酱及木之芽味噌
Kagoshima Prawn, Aori Squid, Hokkaido Sea Urchin and Caviar with
Kinome Miso Sauce

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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

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一番出汁煮三重文蛤及福井鲭鱼
Mie Hamaguri Clam Fukui Spanish Mackerel in Ichiban Dashi Soup

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[铁板烧] [TEPPANYAKI COURSE]

南非鲍鱼两食
South Africa Abalone in 2 Ways

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阿拉斯加帝王蟹
Alaskan King Crab

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精选时令蔬菜
Seasonal Vegetable

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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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爱知鲷鱼及静冈鳗鱼配北海道海胆釜饭
Traditional Clay Pot Rice with Aichi Sea Bream,
Shizuoka Eel and Hokkaido Sea Urchin

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[甜品] [DESSERT]

招牌铁板法国吐司配北海道牛奶冰淇淋及时令水果
Signature French Toast with
Hokkaido Milk Ice Cream and Seasonal Fruits

澳门元 MOP2,888/位 person

所有价格以澳门元计算，并附加 10% 服务费。
All prices are in MOP and subject to a 10% service charge.