



周末午市主厨发办 WEEKEND LUNCH OMAKASE

[前菜]

[APPETIZER]

阿拉斯加帝王蟹，青森芜菁搭配土佐醋啫喱
Alaskan King Crab, Aomori Turnip with Tosazu Jelly

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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

(需附加澳门元 288)

(Supplement of MOP288)

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[铁板烧]

[TEPPANYAKI]

南非鲍鱼

OR

澳洲龙虾

South African Abalone

Australian Lobster

(需附加澳门元 288)

(Supplement of MOP288)

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精选时令蔬菜

Seasonal Vegetables

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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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鹿儿岛和牛及樱花虾蒜蓉炒饭

Garlic Fried Rice with Kagoshima Wagyu and Sakura Shrimp

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[甜品]

[DESSERT]

时令水果

Seasonal Fruits

澳门元 MOP888/位 person

*追加松露：每克澳门元 38

*Truffle supplement: MOP38 per gram

银联签服立减澳门元300

(名額有限;先到先得)

UnionPay Instant Rebate MOP300

(Limited quota; first come, first served)



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.