



主厨发办 OMAKASE

[前菜] [APPETIZER]

静冈鳟鱼，舞茸菇配皇帝菜土佐醋啫喱
Shizuoka Rainbow Trout, Maitake Mushroom
with Kikuna Tosazu Jelly

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每日精选刺身 2 款
Daily Fresh Sashimi (2 Types)

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

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[铁板烧] [TEPPANYAKI]

南非鲍鱼 OR 加拿大象拔蚌
South African Abalone Canadian Geoduck

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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 MOP1,988/位 person

*追加松露：每克澳门元 38

*Truffle supplement: MOP38 per gram



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.