



主厨发办尊贵菜单 PREMIUM 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 款及主厨特制烟熏刺身
Daily Fresh Sashimi (2 Types),
Chef's Special Smoked Sashimi

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松茸，鹅肝搭配鱼子酱及青森茼蒿一番出汁
Matsutake Mushroom, Aomori Turnip and
Foie Gras with Caviar in Ichiban Dashi 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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澳洲龙虾搭配黑松露及自制酱汁
Australian Lobster with Bisque Sauce and Black Truffle

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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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小田和牛寿喜烧及松茸搭配山形艳姬米釜饭
Yamagata Tsuyahime Clay Pot Rice with
Matsutake Mushroom and Oda Wagyu Sukiyaki

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[甜品]

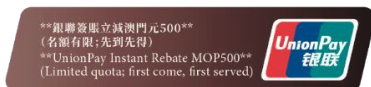
[DESSERT]

招牌铁板法国吐司配栗子冰淇淋及时令水果
Signature French Toast with Chestnut Ice Cream and Seasonal Fruits

澳门元 MOP2,888/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.