



鸟取松叶蟹，北海道帆立贝搭配奥斯特拉鲱鱼鱼子酱
Tottori Snow Crab, Hokkaido Scallop with Sturia Oscietra Caviar

福井甘鯛魚搭配青森芜菁一番出汁
Fukui Tilefish in Aomori Turnip Soup

静岡海老芋可乐饼搭配北海道海胆及黑松露
Hokkaido Sea Urchin, Shizuoka Ebi-imo
Taro Croquette with Black Truffle

澳洲龙虾搭配自制酱汁
Australian Lobster with Bisque Sauce

精选时令蔬菜
Seasonal Vegetables

鹿児島小田和牛	OR	薄焼鹿児島小田和牛卷
Kagoshima Oda		Kagoshima Oda
Wagyu Steak		Wagyu Usuyaki Roll

爱知鲷鱼茶泡饭配芝麻酱
Aichi Sea Bream Ochazuke with Sesame Sauce

招牌铁板法国吐司配草莓白巧克力冰淇淋
Signature French Toast with Strawberry White Chocolate Ice
Cream

澳門元 MOP2,888/位 person

*追加白松露：每克澳门元 188

*White Truffle Supplement: MOP188 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.