



主厨发办
OMAKASE

[前菜]
[APPETIZER]

鸟取松叶蟹，北海道帆立贝搭配奥西特拉鲟鱼鱼子酱
Tottori Snow Crab, Hokkaido Scallop with Sturia Oscietra Caviar

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长崎金枪鱼，牡丹虾配京都白味噌酱
Nagasaki Tuna, Botan Shrimp with
Kyoto White Miso Sauce

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爱知鲷鱼真丈一番出汁
Aichi Sea Bream Shinjo in Ichiban Dashi Soup

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[铁板烧]
[TEPPANYAKI]

南非鲍鱼配青海苔酱
South African Abalone with Aosa Nori Sauce

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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

*追加白松露：每克澳门元 188

*White Truffle Supplement: MOP188 per gram