



主厨发办尊贵菜单 PREMIUM 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及乌鱼子
Nagasaki Tuna, Botan Shrimp with
Kyoto White Miso Sauce and Dried Mullet Roe

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福井甘鲷鱼搭配青森芜菁一番出汁
Fukui Tilefish in Aomori Turnip Soup

[铁板烧] [TEPPANYAKI]

静冈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

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澳洲龙虾搭配自制酱汁
Australian Lobster with Bisque 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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爱知鲷鱼茶泡饭配芝麻酱
Aichi Sea Bream Ochazuke with Sesame Sauce

[甜品] [DESSERT]

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

澳门元 MOP2,888/位 person

*追加白松露：每克澳门元 188

*White Truffle Supplement: MOP188 per gram