周末午市主厨发办
WEEKEND LUNCH OMAKASE

[前菜]
[APPETIZER]

北海道帆立贝，爱知鲷鱼搭配土佐醋啫喱
Hokkaido Scallop, Aichi Sea Bream with Tosazu Jelly

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每日精选刺身 2 款
Daily Fresh Sashimi (2 Types)
(需附加澳门元 208)
(Supplement of MOP208)

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[铁板烧]
[TEPPANYAKI]

南非鲍鱼
South African Abalone

OR

澳洲龙虾
Australian Lobster
(需附加澳门元 288)
(Supplement of MOP288)

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精选时令蔬菜
Seasonal Vegetables

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鹿儿岛小田和牛
Kagoshima Oda
Wagyu Steak

OR

薄烧鹿儿岛小田和牛卷
Kagoshima Oda
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 MOP888/位 person

*追加松露: 每 3 克澳门元 108
*Truffle supplement: MOP108 for 3 grams

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.