



主厨发办
OMAKASE

[前菜]
[APPETIZER]

时令海鲜与奥西特拉鲟鱼子酱佐以木之芽味噌
Symphony of Seafood and Sturia Oscietra Caviar
with Kinome Miso

每日精选刺身配伊尔迪斯廷托橄榄油与土佐醋啫喱
Daily Fresh Sashimi with Il Distinto Olive Oil and Tosazu Jelly

山口文蛤真丈一番出汁
Yamaguchi Hamaguri Clam Shinjo in Ichiban Dashi Soup

[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)

精选时令蔬菜
Seasonal Vegetables

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

鹿儿岛和牛及北海道鲍鱼蒜蓉炒饭
Garlic Fried Rice with Kagoshima Wagyu
and Hokkaido Abalone

[甜品]
[DESSERT]

时令水果
Seasonal Fruits

澳门元 MOP1,988/位 person