主厨发办尊贵菜单
PREMIUM 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

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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

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爱知鲷鱼及樱花麻薯一番出汁
Aichi Sea Bream and Sakura Mochi in Ichiban Dashi Soup

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[铁板烧]
[TEPPANYAKI]

北海道金吉椶芽配白味噌
Hokkaido Kinki and Taranome with White Miso

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阿拉斯加帝王蟹搭配鱼翅酱
Alaskan King Crab with Shark Fin Sauce

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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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富山荧光鱿鱼及牛蒡搭配福井越光米釜饭
Clay Pot Fukui Koshihikari Rice
with Toyama Firefly Squid and Burdock

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[甜品]
[DESSERT]

招牌铁板法国吐司配吟酿清酒冰淇淋及时令水果
Signature French Toast with Ginjo Sake Ice Cream
and Seasonal Fruits

澳门元 MOP2,888/位 person

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.