



烹料理
大木

双厨对话 · 一席承韵

JAPANESE MASTERS IN DIALOGUE OMAKASE

2026.3.14-15

[前菜]

[APPETIZER]

2022, Grace Wine, Gris de Koshu, Yamanashi, Japan

长崎金枪鱼与*奥西特拉鲟鱼鱼子酱*佐以皇帝菜酱
Nagasaki Tuna and *Sturia Oscietra Caviar* with
Chrysanthemum Sauce

油菜豆腐及鹿儿岛老虎虾一番出汁
Rapeseed Blossom Tofu, Kagoshima Kuruma Prawn
in Ichiban Dashi Soup

[铁板烧]

[TEPPANYAKI]

Wa8 Silver Junmai Daiginjo, Yamaguchi, Japan

韩国虾夷鲍鱼配鲍鱼肝酱
Korean Ezo Abalone with Liver Sauce

OR

澳洲龙虾搭配不知火柑及木之芽莎莎酱
Australian Lobster with Dekopon Orange and Kinome Salsa
(需附加澳门元 288)
(Supplement of MOP288)

精选时令蔬菜
Seasonal Vegetables

*Hatsugokoro Yamahai Junmai Daiginjo 1 Year Aged, Kanazawa,
Japan*

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]

招牌铁板法国吐司配草莓清酒冰淇淋
Signature French Toast with Strawberry Sake Ice Cream

澳门元 MOP1,388/位 person
加配美酒 Additional Pairing 澳门元 MOP688

*合作伙伴
*Sponsored by

