



周末午市主厨发办 WEEKEND LUNCH OMAKASE

[前菜]

[APPETIZER]

脆炸季节鲜鱼配夏野菜佐山葵高汤酱

Crispy Seasonal Fish, Vegetables with Wasabi Dashi Sauce

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季节精选刺身配梅子酱及佃煮昆布

Daily Fresh Sashimi with Plum Sauce and Kombu Tsukudani

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[自選铁板烧主菜]

[YOUR SELECTION OF TEPPANYAKI]

请至少选两款菜品，总价按所选项目计算。

Please select at least two items. Final price depends on your choices.

[海鲜]

[SEAFOOD]

福井甘鲷 (60 克) 200

Fukui Tilefish (60g)

南非鲍鱼 (一只) 300

South African Abalone (1pc)

澳洲龙虾 (半只) 488

Australian Lobster (Half)

阿拉斯加王蟹脚 988

搭配鱼翅酱

Alaskan King Crab Leg with

Shark Fin Sauce

[肉类]

[MEAT]

山口长州鸡 (80 克) 288

Yamaguchi Choshu Chicken (80g)

西班牙伊比利亚猪肉 (80 克) 308

Spanish Iberico Pork (80g)

美国 Prime 安格斯牛肉 (60 克) 388

US Prime Angus Beef (60g)

西班牙鹅肝 (60 克) 488

Spanish Foie Gras (60g)

厚切鹿儿岛小田和牛 (60 克) 588

Kagoshima Oda Wagyu (60g)

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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]

京都抹茶雪糕最中饼

Kyoto Matcha Ice Cream Monaka

*追加北海道海胆 35 克 澳门元 388

*Supplement Hokkaido Sea Urchin 35g MOP388

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.