



主厨发办
OMAKASE

[前菜]
[APPETIZER]

北海道毛蟹配高汤啫喱及鱼子酱
Hokkaido Hair Crab with Dashi Jelly and Royal Cristal Caviar

季节精选刺身配味噌酱及佃煮昆布
Daily Fresh Sashimi with Miso Sauce and Kombu Tsukudani

松茸及爱知鲷鱼土瓶蒸
Matsutake Mushroom with Aichi Sea Bream
in Dobin Mushi Soup

[铁板烧]
[TEPPANYAKI]

南非鲍鱼	OR	澳洲龙虾
South African Abalone		Australian Lobster
		(需附加澳门元 288)
		(Supplement of MOP288)

精选时令蔬菜
Seasonal Vegetables

厚切鹿儿岛小田和牛	OR	薄烧鹿儿岛小田和牛卷
Kagoshima Oda		Kagoshima Oda
Wagyu Steak		Wagyu Usuyaki Roll

鹿儿岛和牛及阿拉斯加帝王蟹蒜蓉炒饭
Garlic Fried Rice with Kagoshima Wagyu
and Alaskan King Crab

[甜品]
[DESSERT]

时令水果
Seasonal Fruits

*追加松露：每 3 克澳门元 138
*Truffle Supplement: MOP138 for 3 grams

澳门元 MOP1,988/位 person