



主厨发办尊贵菜单 PREMIUM OMAKASE

[前菜] [APPETIZER]

北海道毛蟹配高汤啫喱及皇家黄宝石鱼子酱
Hokkaido Hair Crab with Dashi Jelly and Royal Ossetra Caviar

-

季节精选刺身与北海道海胆配味噌酱及佃煮昆布
Daily Fresh Sashimi and Hokkaido Sea Urchin
with Miso Sauce and Kombu Tsukudani

-

澳洲龙虾及松茸一番出汁
Australian Lobster and Matsutake Mushroom in Ichiban Dashi Soup

-

[铁板烧] [TEPPANYAKI]

南非鲍鱼配荞麦烩饭佐肝酱
South African Abalone and Buckwheat Risotto with Liver Sauce

-

高知九绘与芜菁蓉
Kochi Kue Grouper with Turnip Sauce

-

精选时令蔬菜
Seasonal Vegetables

-

厚切鹿儿岛小田和牛
Kagoshima Oda
Wagyu Steak

OR

薄烧鹿儿岛小田和牛卷
Kagoshima Oda
Wagyu Usuyaki Roll

-

福井越光米釜饭配小田和牛寿喜烧伴松茸及黑松露
Clay Pot Fukui Koshihikari Rice with Wagyu Sukiyaki,
Black Truffle and Matsutake Mushroom

-

[甜品] [DESSERT]

舒芙蕾松饼配栗子雪糕及时令水果
Soufflé Pancake with Chestnut Ice Cream and Seasonal Fruits

*追加松露: 每 3 克澳门元 138

*Truffle Supplement: MOP138 for 3 grams

澳门元 MOP2,888/位 person