



TEPPANYAKI SHOU X BORN & BRED EXCLUSIVE DINNER

2026.10.16 & 17

Mori no Brewery, APE Sparkling Sake, Hokkaido, Japan

Hokkaido Hairy Crab with Dashi Jelly and *Royal Caviar*

-

So-Meo-Ri Guk with Beef Head Terrine

-

2024 Domaine Atsushi Suzuki, Yoichi Blanc, Hokkaido, Japan

Daily Fresh Sashimi with Miso Sauce and Kombu Tsukudani

-

Beef Tongue Sashimi, Porcini Mushroom Noodle with
Pine Nut Sauce, Chilled Beef Broth

-

Hwayo 53, Yeo-ju, Korea

South African Abalone and Buckwheat Risotto with Liver Sauce

-

Short Plate Seok-ryu Mandu with Tendon and Shark Fin Soup

-

2021 Domaine Mie Ikeno, Merlot, Nagano, Japan

Tenderloin with Morel Mushroom and Galbi-tang Sauce

-

Rice Straw Smoked Outside Skirt,
Bigfin Reef Squid with Cho-gochujang Sauce and *Royal Caviar*

-

Sirloin Sukiyaki Rice with Truffle and Matsutake Mushroom

-

Hibiki 12 Years, Kyoto, Japan

Oxtail and Beef Trotter Noodles with Burnt Aroma Oil

-

Shou Signature Soufflé Pancake with
Chestnut Ice Cream and Seasonal Fruits

-

B&B Homemade Liquor

Born & Bred Bresaola with Shizuoka Melon

MOP2,888/person

Beverage Pairing +MOP1,388



* Sponsored by **ROYAL CAVIAR CLUB**

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.