



两周年主厨发办  
2<sup>nd</sup> ANNIVERSARY OMAKASE

[ 前菜 ]

[APPETIZER]

*narai sankei*

自家制胡麻豆腐配北海道海胆及\*鱼子酱\*

Homemade Sesame Tofu with  
Hokkaido Sea Urchin and \*Royal Ossetra Caviar\*

*narai β #5*

季节精选刺身配佃煮昆布及梅子酱

Daily Fresh Sashimi with Plum Sauce and Kombu Tsukudani

*narai passage*

脆炸马加鲷配夏野菜一番出汁

Crispy Butterfish with Summer Vegetables in Ichiban Dashi Soup

[ 铁板烧 ]

[TEPPANYAKI]

*narai terra*

南非鲍鱼

OR

澳洲龙虾

South African Abalone

Australian Lobster

(需附加澳门元 368)

(Supplement of MOP368)

精选时令蔬菜

Seasonal Vegetables

*narai kinmon*

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炒饭

Garlic Fried Rice with Kagoshima Wagyu  
and Alaskan King Crab

[ 甜品 ]

[DESSERT]

舒芙蕾班戟配抹茶雪糕及时令水果

Souffle Pancake with Green Tea Ice Cream and Seasonal Fruits

澳门元 MOP2,388/位 person



\*合作伙伴 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.