



两周年主厨发办
2nd ANNIVERSARY OMAKASE

[前菜]

[APPETIZER]

narai sankei

北海道金吉及季节野菜配*鱼子酱*
Hokkaido Kinki and Seasonal Vegetables
with *Royal Ossetra Caviar*

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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
(需附加澳门元 388)
(Supplement of MOP388)

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[铁板烧]

[TEPPANYAKI]

narai passage

南非鲍鱼	OR	澳洲龙虾
South African Abalone		Australian Lobster
		(需附加澳门元 368)
		(Supplement of MOP368)

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精选时令蔬菜
Seasonal Vegetables

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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

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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 Green Tea Ice Cream Monaka

澳门元 MOP1,188/位 person



*合作伙伴 Sponsored by ROYAL CAVIAR CLUB