



主厨发办
OMAKASE

[前菜]
[APPETIZER]

鹿儿岛车海老，障泥乌贼，北海道海胆搭配鱼子酱及木之芽味噌
Kagoshima Prawn, Aori Squid, Hokkaido Sea Urchin and Caviar with
Kinome Miso Sauce

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每日精选刺身 2 款
Daily Fresh Sashimi (2 Types)

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爱知鲷鱼真丈一番出汁
Aichi Sea Bream Shinjo in Ichiban Dashi Soup

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[铁板烧]
[TEPPANYAKI COURSE]

南非鲍鱼
South Africa Abalone

OR

澳洲龙虾
Australia Lobster
(需附加澳门元 288)
(Supplement of MOP288)

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精选时令蔬菜
Seasonal Vegetable

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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

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阿拉斯加帝王蟹配鹿儿岛和牛及樱花虾蒜蓉炒饭
Garlic Fried Rice with Kagoshima Wagyu,
Alaska King Crab and Sakura Shrimp

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[甜品]
[DESSERT]

时令水果
Seasonal Fruits

澳门元 MOP1,988/位 person

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.