双厨对话 · 一席承韵
JAPANESE MASTERS IN DIALOGUE OMAKASE

2026.3.14-15

[前菜]

[APPETIZER]

长崎金枪鱼与*奥西特拉鲟鱼鱼子酱*佐以皇帝菜酱
Nagasaki Tuna and *Sturia Oscietra Caviar* with
Chrysanthemum Sauce

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北海道海胆及黑松露文蛤茶碗蒸
Hamaguri Clam Chawanmushi with
Hokkaido Sea Urchin and Black Truffle

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油菜花豆腐及鹿儿岛老虎虾一番出汁
Rapeseed Blossom Tofu, Kagoshima Kuruma Prawn
in Ichiban Dashi Soup

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[铁板烧]

[TEPPANYAKI]

韩国虾夷鲍鱼配鲍鱼肝酱
Korean Ezo Abalone with Liver Sauce

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澳洲龙虾搭配不知火柑及木之芽莎莎酱
Australian Lobster with Dekopon Orange and Kinome Salsa

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精选时令蔬菜
Seasonal Vegetables

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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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鹿儿岛和牛及鸟取松叶蟹蒜蓉炒饭
Garlic Fried Rice with Kagoshima Wagyu and Tottori Snow Crab

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[甜品]

[DESSERT]

招牌铁板法国吐司配草莓清酒冰淇淋
Signature French Toast with Strawberry Sake Ice Cream

*合作伙伴
*Sponsored by STURIA

澳门元 MOP2,888/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.