



烹料理
大木

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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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
OR

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
(需附加澳门元 288)
(Supplement of MOP288)

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精选时令蔬菜
Seasonal Vegetables

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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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鹿儿岛和牛及北海道鲍鱼蒜蓉炒饭
Garlic Fried Rice with Kagoshima Wagyu
and Hokkaido Abalone

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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



澳门元 MOP1,388/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.