



主厨发办尊贵菜单 PREMIUM OMAKASE

[前菜] [APPETIZER]

北海道毛蟹配高汤啫喱及鱼子酱
Hokkaido Hair Crab with Dashi Jelly and Royal Cristal Caviar

季节精选刺身与北海道海胆配味噌酱及佃煮昆布
Daily Fresh Sashimi and Hokkaido Sea Urchin
with Miso Sauce and Kombu Tsukudani

澳洲龙虾及松茸一番出汁
Australian Lobster and Matsutake Mushroom in Ichiban Dashi Soup

[铁板烧] [TEPPANYAKI]

南非鲍鱼配荞麦烩饭佐肝酱
South African Abalone and Buckwheat Risotto with Liver Sauce

高知九绘与芜菁蓉
Kochi Kue Grouper with Turnip Sauce

精选时令蔬菜
Seasonal Vegetables

厚切鹿儿岛小田和牛	OR	薄烧鹿儿岛小田和牛卷
Kagoshima Oda		Kagoshima Oda
Wagyu Steak		Wagyu Usuyaki Roll

福井越光米釜饭配小田和牛寿喜烧伴松茸及黑松露
Clay Pot Fukui Koshihikari Rice with Wagyu Sukiyaki,
Black Truffle and Matsutake Mushroom

[甜品] [DESSERT]

舒芙蕾松饼配栗子雪糕及时令水果
Soufflé Pancake with Chestnut Ice Cream and Seasonal Fruits

*追加松露: 每 3 克澳门元 138
*Truffle Supplement: MOP138 for 3 grams

澳门元 MOP2,888/位 person