

山里

YAMAZATO
JAPANESE FINE DINING

Chinese New Year Kaiseki 龙情蜜意会席

Appetizer 前菜

Hokkaido hairy crab, Sea urchin, Salmon roe, Dashi sauce
北海道毛蟹 生海胆 三文鱼子 出汁

Soup 汤

Clear soup in mini teapot, Alfonsino, Clam, Tiger prawn, Scallop, Shimeji mushroom
海鲜土瓶蒸 金目鲷 蛤蜊 花竹虾 带子 姬菇

Oshinogi 凌物

Lightly seared Bungo wagyu sushi, Sea urchin, Caviar
轻烧大分丰后和牛寿司 生海胆 鱼子酱

Sashimi 刺身

Four kinds of seasonal sashimi
季节刺身四拼

Hassun 八寸

Fried shrimp and toast, Smoked salmon and rapeseed flower roll, Wasabi leaf,
Boiled broad bean with salt, Grilled Aichi clam with Dengaku miso, Hokkaido monkfish liver
炸虾及吐司 油菜花烟熏三文鱼卷 山葵叶 盐煮蚕豆 爱知蛤蜊田乐味噌烧 北海道鮫鰾鱼肝旨煮

Grilled Dish 烧物

Grilled Japanese spiny lobster, Cod milt tempura
烧和歌山伊势海老 白子天妇罗

Meat Dish 肉料理

Miyazaki wagyu sukini in mini paper pot
宫崎牛寿喜煮纸火锅

Sushi 寿司

Aomori fatty tuna belly, Chiba Alfonsino, Toyama white shrimp,
Hokkaido sea urchin, Nagasaki long tooth grouper, Red miso soup
青森金枪鱼大腹 千叶金目鲷 富山白虾 北海道海胆 长崎九绘鱼 赤味噌汤

Dessert 甜品

Shizuoka Crown melon, Seasonal fruit, Matcha ice cream
静岡皇冠蜜瓜 时令水果 抹茶冰淇淋

MOP1,980 per person
每位澳门元 1,980

All prices are in MOP and subject to a 10% service charge.
所有价目以澳门元计算，并需另加 10%服务费