



## 2 Michelin-starred Guest Chef Takao Fujiyama Lunch Menu (23 to 29 July 2018)

### Appetizer

Southern Rough shrimp, Kujo Scallion dressed with Vinegar Miso  
Mantis Shrimp Sesame Tofu with Oriental pickling melon and Flying Fish Roe  
Minced Sea Bream Sushi wrapped in Persimmon Leaf with Aozansho ,Pickled Young Gingers  
Pike Eel and Roe Simmered in Sweetened Soy Sauce with Ground Cherry  
Seared Kyoto “Miyabi” Wagyu Beef , Fresh Sea Urchin and Cashew Nuts served with Seasonal Onion Sauce

### Soup

Grilled Japanese Butterfish , Common Bean and Wax Gourd Clear Soup

### Sashimi

Red Tuna , Kyoto Seasonal Vegetables Salad served with Bamboo Charcoal Dressing ,Egg Yolk Sauce

### Simmered Dish

Kamo Eggplant ,Okinawan Spinach and Manganji Green Pepper Simmered Dish with Sticky Sauce

### Grilled Dish

Grilled Domestic Duck with Herbed Bread Crumbs ,Misanshou Sauce

### Oshinogi

Junsai, Gelidium Jelly Tosazu Vinegar Dish with Young Ginger Sorbet

### Hot Pot

Pike Eel Hot Pot served with Wasabi and Ume Soy Sauce

### Rice Set

Pike Eel Rice Porridge served with Cucumber and Myoga Pickles

### Dessert

Braised Japanese Plum in White Wine with Vanilla Ice –cream  
Honey Roll Cake

### Tea

Original Loquat Leaf Blend Tea

If you have any food allergies | please inform our staff

HK\$1,280 Per Person

Price is subject to 10% service charge



## **2 Michelin-starred Guest Chef Takao Fujiyama Dinner Menu (23 to 29 July 2018)**

### **Appetizer**

Abalone simmered dish, Oriental pickling melon with Vinegar Jelly  
Minced Sea Bream Sushi wrapped in Persimmon Leaf with Aozansho and Pickled Young Gingers  
Mantis Shrimp ,Kujo Scallion and Caviar dressed with Vinegar Miso  
Pike Eel and Roe Served in Ground Cherry

### **Mid-Dish**

Seared Kyoto “Miyabi” Wagyu Beef , Fresh Sea Urchin and Cashew Nuts served with Seasonal Onion

### **Soup**

Crispy Fried Botan Shimp and Wax Ground with Soft-Shelled Turtle Clear Soup

### **Sashimi**

Mako Flounder Sashimi served with Ponzu and Grated Japanese Radish  
Prime Tuna , Kyoto Seasonal Vegetables served with Bamboo Charcoal Dressing, Egg Yolk Sauce

### **Simmered Dish**

Kamo Eggplant ,Okinawan Spinach and Manganji Green Pepper Simmered Dish with Sticky Sauce

### **Grilled Dish**

Grilled Young Ayu Fish with Cucumber and White Miso Cold Soup  
Kyoto “Miyabi” Wagyu Beef Fillet and Lotus Root Purple asparagus with Misanshou Sauce

### **Oshinogi**

Junsai, Gelidium Jelly Tosazu Vinegar Dish with Young Ginger Sorbet

### **Hot Pot**

Pike Eel Hot Pot served with Wasabi and Ume Soy Sauce

### **Rice Set**

Pike Eel Rice Porridge served with Cucumber and Myoga Pickles

### **Wagashi and Japanese Tea**

Bracken-Starch Dumplings with Brown Sugar Syrup and Black Soy Bean Flour  
Maccha

### **Dessert**

Braised Japanese Plum in White Wine with Vanilla Ice -cream  
Honey Roll Cake and Chocolate Fondant

### **Tea**

Original Loquat Leaf Blend Tea

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**HK\$2,280 Per Person**

Price is subject to 10% service charge