



## Chef Recommendation Deluxe Menu

### 廚師長極級推介

		港幣 HK\$
Oscietre Caviar (France)	法國魚子醬	\$1,688
Fatty Tuna with Caviar Hand Roll ( 1 piece )	吞拿魚腹配魚子醬手卷(一件)	\$250
Toyama Japanese Glass Shrimp Caviar Sushi ( 1 Pcs)	富山白蝦魚子醬壽司(一件)	\$350
Teppanyaki Scramble Eggs with White Truffle	鐵板炒蛋配白松露	\$658
Hokkaido Bafun Sea Urchin Kamameshi Rice ( For Two Person)	北海道馬糞海胆釜飯 (兩人前)	\$800
White Truffle Ice Cream	白松露雪糕	\$308

Each White Truffle food item will have 3 grams of White Truffle.

Additional order of White Truffle at HK\$150 per gram.

以上每道白松露菜式均配有三克白松露，額外每克白松露另加港幣\$150。

## Winter Hot Pot Menu

### 冬日火鍋推介

Hokkaido Soft Roe Small Pot	北海道白子小鍋	\$380
Kyushu Snapper Soya Milk Small Pot	九州鯛魚豆乳小鍋	\$420
Kobe Buda Pork Small Pot	神戶黑豚肉小鍋	\$380
Tohokuken Awaotori Chicken Small Pot	德島縣阿波尾雞小鍋	\$380
A4 Sagaken Beef Small Pot	A4 佐賀縣和牛小鍋	\$680
Hokkaido Taraba Crab Hot Pot ( For Two Person)	北海道鱈場蟹鍋 (兩人前)	\$980

If you have any food allergies | please inform our staff.

如閣下對任何食物產生敏感 | 請直接與本餐廳職員聯絡。

All prices are subject to 10% service charge.

以上價目另加一服務費。