



## Tempura Counter Dinner Menu B

### Salad 沙律

Seasonal Vegetables Salad  
季節野菜沙律

### Seasonal Seafood Tempura 季節海鮮天扶良

Japanese Live Prawn (2pcs),  
日本活蝦 (2 件)、  
Whiting fish, Sayori Fish,  
沙追魚、針魚、  
Lobster and Sea Urchin Rolled in Bean Curd Skin,  
伊勢海老海膽腐皮卷、  
Crab Meat and Cheese Rolled in Shiso Leaf  
蟹肉芝士大葉卷  
Lotus Root with Shrimp Paste  
蓮藕真丈

### Seasonal Vegetables Tempura 季節野菜天扶良

Baby Green Pepper, Maitake Mushroom, Lily Bulbs,  
青椒仔、舞茸、百合根、  
Baby Corn, Pumpkin, Sweet Potato  
粟米芯、南瓜、蕃薯

### Rice Set 食事

Deep Fried Vegetables Cake with Shrimp Rice  
炸雜菜蝦餅飯

Or 或

Deep Fried Sakura Shrimp Cake Rice  
櫻花海老餅飯

served with Miso Soup and Pickles  
配麵豉湯及香菜

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

**港幣 HK\$1280 per person 每位**

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。

The price is subject to 10% service charge.  
另加一服務費。