



Chef's Summer Recommendation Menu

廚師夏季推介

Sashimi 刺身	港幣 HK\$
Surf Clam 北寄貝	480
Mackerel 鯖魚	500
Tachiuo 太刀魚	580
Sliced Flathead Fish 牛鰵魚薄切	580
Black Truffle Sea Bream with Caviar 鯛魚黑松露配魚子醬	1380

A la carte 一品料理

Snakehead Soup with Matsutake Mushroom 鱧魚松茸清湯	250
Steamed Egg Custard with Seasonal Seafood (Snakehead Fish, Sea Bream Roe, Sea Urchin, Salmon Roe) 季節夏日海鮮蒸蛋 (鱧魚、鯛魚籽、海膽、三文魚籽)	280
Grilled Ayu (Sweetfish) with Salt 鹽燒香魚	280
Kamameshi Rice with Sea Urchin and Black Truffle Paste (for 2 persons) 海膽黑松露醬釜飯(二人份)	1200

T Teppanyaki 鐵板燒

Grilled King Crab with Butter Sauce 帝皇蟹牛油燒	1280
Japanese Beef Tenderloin with Shansho Sauce 日本和牛牛柳山椒汁	1280

Tempura 天婦羅

Freshwater Crab 沢蟹	180
Snakehead Fish 鱧魚	220
Lobster Roll with Sea Urchin 龍蝦海膽卷	1200

The price is subject to 10% service charge. 另加一服務費。
If you have any food allergies, please inform our staff. 閣下對任何食物產生敏感,請直接與本餐廳職員聯絡。