

Chef's Summer Recommendation Menu 廚師夏季推介

	港幣 HK\$
Spicy Salmon, Crab Roe with Avocado Gunkan 三文魚、蟹籽、牛油果香辣軍艦壽司	\$260
Spicy Prime Tuna, Avocado With Caviar Gunkan 金槍魚腹、牛油果、魚子醬香辣軍艦壽司	\$400
Spicy Octopus with Avocado Gunkan 八爪魚、牛油果香辣軍艦壽司	\$260
Sea Urchin in Whole 原隻紫針海膽	\$380
Toyama Sliced Flathead Fish 富山縣產牛鰵魚薄切	\$480
Wakayama Conger Eel with Plum Sauce 和歌山鱧魚配梅子醬	\$380
Teppanyaki Akamutsu Marinated with Black Truffle with Lobster Sauce 鐵板燒赤鮭魚配龍蝦汁伴鮮黑松露	\$420
Matsusaka Beef Rice Sukiyaki Style served with Soft Boiled Egg 松阪和牛壽喜燒丼飯配溫泉蛋	\$680
Grilled Aichiken Ayu Fish with Water Pepper Sauce 愛知縣香魚鹽燒配蓼醋汁	\$280
Simmered Abalone with Homemade Sauce 鮑魚和風煮	\$480
Hokkaido White Corn Tempura 北海道白粟米天婦羅	\$60