



Chef's Summer Recommendation Menu 廚師秋季推介

	港幣 HK\$
Vinegared Tachiuo Fish 太刀魚溫熱南蠻醋漬	\$420
Miyazaki Beef Carpaccio 日式宮崎生薄切牛柳片	\$420
Red Tuna Salad 金槍魚沙律	\$480
Grilled Saury Fish 秋刀魚鹽燒	\$480
Tempura Saury Fish with Shiso Leaf and Plum 秋刀魚梅紫蘇天婦羅	\$220
Tempura Sea Eel with Plum Sauce 海鰻天婦羅配梅子汁	\$260
Teppanyaki Surf Clam with Butter Sauce 鐵板北寄貝配牛油醬汁	\$480
Matsutake Mushroom Tea Pot Soup 松茸土瓶湯	\$350
Kamameshi Rice with Matsutake Mushroom, Salmon Roe and Mushrooms 松茸三文魚籽野菌釜飯	\$1280
Sea Urchin, Fresh Crab Meat, Water Shield with Sudachi Somen 海膽、鮮蟹肉、蓴菜、酢橘素麵	\$300
Soft Shell Lobster Tempura Sushi 炸軟殼龍蝦壽司	\$560

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。