



## Chef Masayaki Goto Dinner Tasting Menu A

### **Appetizer 前菜**

Yamaimo Jelly, Sakura Sea Bream Sushi  
山芋啫喱、櫻鯛魚壽司

### **Sashimi 刺身**

Yellowtail, Scallop  
油甘魚、帶子

### **Soup 湯**

Ainame Fish and Seaweed Clear Soup  
油目魚海帶清湯

### **Simmered Dish 煮物**

Tokushima Amiodori Chicken, Bamboo Shoot and  
Spinach Simmered Dish  
德島縣阿波美鷄、竹筍、菠菜煮物

### **Small hot pot 鍋物**

Seafood Small Hot Pot with Bean Curd Skin, Tofu, and Vegetables  
海鮮腐皮豆腐野菜小鍋

### **Rice Set 食事**

Sea Bream Rice in Soup  
served with Pickles  
鯛魚茶漬飯  
配 香菜

### **Dessert 甜品**

Seasonal Dessert  
精選季節甜品

( included Ginjo , Junmai Ginjo & Junmai Daiginjo Sake )  
包括享用清酒搭配三杯

**港幣 HK\$1,280 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