Snack Menu

軽食メニュー

主食由來自京都-吉兆的日本總廚後藤正行親自主理

Executive Chef - Mr. Masayuki Goto from Kyoto Kitcho

供應時間 3:00pm-10:00pm Available from 3:00pm-10:00pm

Small Bites

Japanese Prawn Cutlet with MutigrainToast (2pcs)	\$238
日式大蝦吉列配多穀物多士(2件)	
Japanese Curry Rice with Beef/ Chicken 日式牛肉/雞肉 咖喱飯	\$180
Deep-fried Cod Fish Roe with Cream Cheese Yam Cake 明太子配忌廉芝士吉列山芋餅	\$150
Wagyu Beef Sandwiches 和牛薄燒三文治	\$150
Mini Wagyu Beef Cheese Burger (2pcs) 迷你和牛芝士漢堡 (2 個)	\$150
Dried Puffer Fish 雞泡魚乾	\$150
Mini Okonomiyaki 迷你大阪燒	\$150
Japanese Pork Fried Noodles 日式豚肉炒麵	\$150
Japanese Pork Spicy Sausage 日式辣豬肉腸	\$140
Kara-age (Deep-fried Chicken) 唐揚炸雞	\$120
Japanese Pork Dumpling 日式豚肉餃子	\$120
Deep-fried Chicken Cartilage 炸雞軟骨	\$120
Dried Cod Fish 鱈魚乾	\$120
Edamame 枝豆	\$75

Dessert Menu

デザート メニュー

主食由來自京都-吉兆的日本總廚後藤正行親自主理 Executive Chef – Mr. Masayuki Goto from Kyoto Kitcho

供應時間 11:30am-10:00pm Available from 11:30am-10:00pm

Dessert

Shizuoka Crown Melon Jelly 靜岡蜜瓜啫喱	\$150
Red Bean Soup with Glutinous Dumplings and Matcha Ice Cream 白玉紅豆湯配宇治抹茶雪糕	\$140
Almond Bean Curd with Tokachi Red Bean Paste 杏仁豆腐配十勝紅豆蓉	\$140
Tempura Ice-cream with Red Bean Paste 天婦羅雪糕配紅豆	\$80
Cheesecake of the Day 是日芝士餅	\$80
Cake of the Day 是日蛋糕	\$68
Kyoto Uji Matcha Tokachi Red Bean Cake Roll 京都宇治抹茶十勝紅豆蛋糕	\$80