



## Chef Recommendation Deluxe Menu 廚師長極級推介

		港幣 HK\$
French Oscietre Caviar (30g)	法國魚子醬 (30 克)	\$1,688
Fatty Tuna with Caviar Hand Roll (1 pc)	吞拿魚腹配魚子醬手卷 (一件)	\$300
Toyama Japanese Glass Shrimp Caviar Sushi (1 pc)	富山白蝦魚子醬壽司 (一件)	\$220
Teppanyaki Scramble Eggs with Alba White Truffle (3g)	鐵板炒蛋配意大利阿爾巴頂級白松露 (3 克)	\$380
Hokkaido Sea Urchin Kamameshi Rice (For 2 Person)	北海道海膽釜飯 (兩人前)	\$800

Additional order of Alba White truffle at HK\$ 128 per gram.  
額外每克阿爾巴頂級白松露另加港幣\$128。

## Tempura Chef Recommendation Deluxe Menu 天婦羅廚師長極級推介

Japanese Clam (1 pc)	日本大蜆 (一隻)	\$300
Hokkaido Scallop Stuffed in Sea Urchin and caviar	北海道帶子釀海胆魚子醬	\$200
Crab Shell Stuffed with Crab Miso	蟹膏釀蟹蓋	\$180
Ibarakiken Lotus Root Stuffed in Shrimp Paste and Spicy Fish Roe	茨城縣蓮藕釀蝦肉明太子	\$120
Shiso Rolled with Miyazaki Beef	紫蘇葉宮崎和牛卷	\$230

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。  
All prices are subject to 10% service charge.  
以上價目另加一服務費。