



Tempura Counter Dinner Menu B

Salad 沙律

Seasonal Vegetables Salad
季節野菜沙律

Seasonal Seafood Tempura 季節海鮮天扶良

Japanese Live Prawn (2pcs),
日本活蝦 (2 件)、
Whiting fish, Sayori Fish,
沙追魚、針魚、
Lobster and Sea Urchin Rolled in Bean Curd Skin,
伊勢海老海膽腐皮卷、
Crab Meat and Cheese Rolled in Shiso Leaf
蟹肉芝士大葉卷
Lotus Root with Shrimp Paste
蓮藕真丈

Seasonal Vegetables Tempura 季節野菜天扶良

Baby Green Pepper, Maitake Mushroom, Lily Bulbs,
青椒仔、舞茸、百合根、
Baby Corn, Pumpkin, Sweet Potato
粟米芯、南瓜、蕃薯

Rice Set 食事

Deep Fried Vegetables Cake with Shrimp Rice
炸雜菜蝦餅飯

Or 或

Deep Fried Sakura Shrimp Cake Rice
櫻花海老餅飯

served with Miso Soup and Pickles
配麵豉湯及香菜

Dessert 甜品

Seasonal Dessert
精選季節甜品

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。