



松葉蟹肉無花果赤蝦沙律
Crab Meat Salad with Fig & Pink Shrimp

唐揚雙色豆腐(海膽、蟹膏)
Deep-fried Tofu with Sea Urchin & Crab Paste

時令日本生蠔(可轉浜燒)
Japanese Oyster(Sashimi / Hamayaki)

原隻活龍蝦 (刺身+甲羅燒/浜燒)
Lobster (Sashimi + Lobster Miso in Crab Shell / Hamayaki)

刺身三點 Assorted Sashimi(3 kinds)
三文魚 & 油甘魚 & 吞拿魚腩
Salmon & Yellow Tail & Fatty Tuna

浜燒帆立貝及鮮魷魚筒
Scallop & Squid Hamayaki

+ \$200可升級為浜燒原隻澳洲大黑邊鮑魚
Add \$200 to upgrade to Australian Abalone Hamayaki

石燒A4一口和牛配薄脆
Stone Grilled A4 Wagyu with Crisps

金目鯛魚濃湯泡飯
Red Sea Bream Rice Soup

甜品
Dessert

國泰會員凡惠顧此套餐可享8折優惠購買清酒(300ml或720ml)
Cathay members can enjoy 20% off sake (300ml or 720ml) when dining from this menu

~~\$2,280~~ ▶ **\$1,980** / 2人
for 2 persons

饗樂同時賺取里數 Earn Asia Miles each time you dine



結賬時出示國泰會員二維碼，即可賺取 **HKD4 = A3**

憑渣打國泰Mastercard®簽賬，更可賺取高達 **HKD4 = A4**

Earn **HKD4 = A3** simply by presenting your Cathay membership QR code

Enjoy an exclusive rate of up to **HKD4 = A4** when you pay with your Standard Chartered
Cathay Mastercard®

*國泰會員請於訂座時說明訂此套餐或任何需升級的食材。Please inform the restaurant for booking this course or any upgrade item while reservation. 此優惠須另收加一服務費。此優惠不能與其他優惠同時使用。客人需提早1天前預訂。
如需要更改預約，請提前致電餐廳通知。留座10分鐘，逾時不候。如果顧客對任何食物過敏或有特殊飲食需求，請在預訂時告知餐廳。
菜單可能會因季節性和產品供應情況而有所變化。本餐廳保留最後決定權及解釋權。

Price subjected to 10% services charge. The offer cannot be used in conjunction with other promotion offers. Reservation shall be made 1 day in advance of the required reservation date. Please call the restaurant if booking modification is required. Table reservations will be held for a maximum of 10 minutes after the reservation time. Please inform the restaurant when booking if the customer is allergic to any food or has special dietary needs. Menus are subject to change due to seasonality and product availability. In case of any dispute, the restaurant reserves the right of final decision on all related matters.