



櫻花蝦沙律配柚子醋汁

Sakura Shrimp Salad with Yuzu Dressing

前菜三點 Appetizers 3 Types

焗田螺 & 慢煮紅酒鵝肝 & 鰻魚青瓜漬

Baked Escargot & Simmered Foie Gras with Red Wine & Eel with Pickled Cucumber

刺身四點 Assorted Sashimi(4 kinds)

松葉蟹腳 & 吞拿魚 & 吞拿魚腩 & 時令刺身

Snow Crab Leg & Tuna & Fatty Tuna & Seasonal Sashimi

磯煮鮑魚配日本生蠔

Abalone Isoyaki with Japanese Oyster

松葉蟹肉三文魚籽蒸蛋

Steamed Egg with Snow Crab Meat and Salmon Roe

北海道活毛蟹

Hokkaido Hairy Crab

龍蝦尾野菜天婦羅

Lobster Tail and Assorted Vegetable Tempura

鹿兒島A5薄燒露筍和牛卷

Asparagus Wrapped with Thin-slice Japanese Kagoshima Wagyu Roll

松葉蟹肉釜飯/松葉蟹肉濃湯素麵

Steamed Crab with Rice/Crab Soup Somen

鯛魚白湯

Seabream Soup

甜品

Dessert

~~\$2,680~~ ▶ **\$2,080** / 2人
for 2 persons

可以優惠價\$300加配日本海膽刺身半板
Add \$300 for
Japanese Sea Urchin Sashimi(half board)*

可享720ml清酒/無酒精飲品半價
Enjoy a 50% discount on 720ml Sake /
Non-alcoholic Beverage

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**

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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.