



和牛薄燒卷沙律

Thin-cut Wagyu Beef Roll Salad

蟹肉海膽松露溏心蛋

Soft Boiled Egg with Truffle Crab Meat and Sea Urchin

原隻鮮活鮑魚

Abalone

活龍蝦鐵板燒

Fresh Lobster Teppanyaki

熊本縣A5和牛厚燒(可轉熊本縣A5和牛薄燒)

Japanese A5 Wagyu Beef (Steak / Slices)

香煎野菜

Assorted Vegetable Teppanyaki

刺身帶子豆腐鯛魚湯

Scallop Sashimi with Tofu and Seabream Soup

黑松露和牛炒飯

Black Truffle Wagyu Beef Fried Rice

雪葩 / 火焰鐵板梳芙厘雪糕

Sorbet / Flaming Souffle with Ice-cream

~~\$3,180~~ ▶ **\$2,680** / 2人
for 2 persons

可以優惠價\$200加配黑松露火焰帆立貝(2隻) / 法國鵝肝(2件) / 黑松露三文魚籽海膽炒飯杯(2杯)
Add \$200 for Flaming Truffle Scallop(2pcs) /
Foie Gras(2pcs) / Salmon Roe and Sea Urchin with Black Truffle Fried Rice Cup(2pcs)

可享所有日本清酒一律7折
Enjoy a 30% discount on all Japanese Sake

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.