



和風蒜子蕃茄沙律
Japanese Garlic Tomato Salad

味醂魚干
Mirin Dried Fish

愛知縣白象拔蚌刺身
Geoduck Sashimi

味噌醬燒龍蝦
Lobster with Miso Sauce

+ \$200 可升級為日本一夜干喜之次
Add \$200 to upgrade to Japan Semi-dried Kinki Fish

串燒五款(各2串)
自家制月見免治雞肉棒 & 燒白鱈 & 厚切牛舌 & 一夜干雞翼 & 露筍豬肉卷
Grilled on Skewer (each for 2)
Minced Chicken Ball with Raw Egg & Fresh Eel & Thick-Cut Beef Tongue & Chicken Wings (Dry Overnight), Green Asparagus Wrapped with Pork

海膽伴冷稻庭烏冬
Cold Inaniwa Udon with Sea Urchin

朱古力窩夫
Chocolate Waffle

可以優惠價 \$250 加配 \$800 以下 720ml 清酒 1 支
Add \$250 for 720ml Sake which under \$800

~~\$1,760~~ ▶ **\$1,480** / 2人
for 2 persons

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



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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.