



PRE WEEKEND MENU

Caesar Salad 凱撒沙律

U.S. Angus Prime Beef Steak Tartare with Truffle Fries 美國安格斯生牛肉韃靼配黑松露薯條

OR 或

45 Day Dry Aged U.S. Angus Prime Grade Beef Steak with Truffle Fries 45日乾式熟成美國頂級安格斯牛扒配黑松露薯條

Black Truffle and Ox-tail Soup with Puff Pastry 酥皮黑松露牛尾湯

OR 或

Lobster Bisque with Cognac Cream 龍蝦濃湯配干邑忌廉

Miyazaki Female Beef and Chicken Sukiyaki

Onsen Tamago and Japanese Seasonal Vegetables
Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickles, Miso Soup 宮崎限定雌牛及雞肉壽喜燒溫泉蛋及日本時令蔬菜拼盤
山形縣黑澤農園白雪女皇米配漬物、麵豉湯

OR 或

Yakiniku Platter

Miyazaki Female Beef Tenderloin, M9 Australian Wagyu Beef Rib Eye, Marinated Miyazaki Chicken with Yuzu Pepper Sauce, Kagoshima Pork Steamed Yamagata "Kurosawa Farm" Milky Queen Rice with Pickles, Miso Soup

燒肉拼盤

宮崎限定雌牛柳、M9澳洲和牛肉眼、柚子胡椒醬漬宮崎雞腿肉、鹿兒島茶美豚山形縣黑澤農園白雪女皇米配漬物、麵豉湯

Wasabi and Chocolate Composition 山葵朱古力組合

OR 或

Lemon Confit and Lemon Bavarian with Honey Coulis 鮮檸醃漬,檸檬慕絲配蜜糖醬

OR 或

Japanese Seasonal Fruit 日本時令水果

HK\$3,188 (for 4 persons 每4位)

HK\$798 (from the fifth guest onwards 第5位以上)

Subject to 10% service charge 另收加一服務費

Terms and Conditions Apply 優惠受條款及細則約束

Please let our restaurant staff know if you have any food allergies. We will do our best to accommodate. 如閣下對任何食物過敏,請告知我們的服務員,本餐廳將會盡量配合。