

NEW YEAR SET DINNER MENU

新年晚市套餐餐單

Appetiser / 前菜

Sea Urchin, Bean Curd with mixed Seafoods
海膽豆腐配海鮮雜錦

Sashimi / 刺身

Japanese Seasonal Sashimi (Fatty Tuna, Buri, Scallop, Botan Shrimp)
日本時令刺身 (吞拿魚腩、鰹魚、帆立貝、牡丹蝦)

Tempura / 天婦羅

Japanese Shrimp, Sillago, Abalone, Pumpkin,
Okinawa Goya, Sweet Potato
日本車海老、沙追魚、鮑魚、南瓜、沖繩苦瓜、甜薯

Teppanyaki / 鐵板燒

Turkey Breast, Cranberry Sauce, Turkey Jus
火雞胸、金巴利醬、火雞汁

Rock Lobster (half)
龍蝦半隻

A5 Kobe Tenderloin Think Cut OR Miyazaki Female Sirloin Sliced
served with Japanese Vegetables

A5日本神戶牛柳厚燒 或 宮崎限定雌牛西冷薄燒
配日本野菜

Rice Set / 食事

Teppanyaki Taraba Crab Meat Rice with Miso Soup and Pickles
鱈場蟹肉炒飯配味噌湯及醃菜

Fruit / 水果

Japanese Seasonal Fruit
日本時令水果

or 或

Dessert / 甜品

Happy New Year Timer
72% Chocolate Bavaois, Rum Cherry Filling, Hazelnut Crunchy

快樂計時器
72%朱古力慕絲, 秣酒車厘子, 榛子脆脆

HK\$1,488 per person 每位
Subject to 10% service charge 另收加一服務費

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，本餐廳將會盡力配合。

