



英皇娛樂酒店
Grand Emperor Hotel

貴族炉端燒晚市放題
Royal Robotayaki Dinner à la Minute Menu

成人 Adult \$368+10% 小童 Child \$258+10%

(星期一至日 Monday to Sunday)

Appetizer

Mixed Vegetable Salad
Boiled Green Soy Bean
Pickled Garlic
Tsubu kimchi
Sesame Octopus
Japanese Rolled Omelette with Cod Roe Sauce
Ice Plant and Tofu with Sesame Sauce
Chilled Tomato

Boiled food

Chawan Mushi (Steamed Egg Custard)
Stewed Ox-tongue in miso sauce
Stewed Japanese oyster in miso sauce

Sashimi

Salmon
Sweet Shrimp
Tuna
Swordfish
Surf Clam
Octopus
Herring
Bonito
Japanese Oyster with Salmon Roe

前菜

野菜沙律
毛豆
蒜頭漬
日式螺肉
芝麻八爪魚
明太子玉子燒
胡麻醬冰葉豆腐沙律
凍番茄

煮物

茶碗蒸
味噌牛蒡煮
味噌廣島蠔

刺身

三文魚
甜蝦
吞拿魚
劍魚
北寄貝
八爪魚
希靈魚
炭燒鰹魚刺身
三文魚籽塔塔醬生蠔



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Sushi

Aburi Salmon Sushi
Eel Fish Sushi
Mango Rose Sushi
Squid Sushi
Roasted Shrimp Sushi
Crab Roe Gunkan-maki

Sushi Roll

California Roll with Crab Roe
Eel Sushi Roll
Salmon, Mango & Cheese Sushi Roll
Sweet Egg Sushi Roll

Deep-fried Items

Assorted Tempura
Shrimp Tempura
Oyster Tempura
Sillago Tempura
Deep-fried Chicken Skin with Shichimi
Japanese Cartilage Dumpling
Deep-fried Chicken Wings
Crispy Fried Squid
Deep-fried Tara & Sweet Potato Cake
Takoyaki
Crispy-fried Chicken Cartilage
Deep-fried Tofu
Stuffed Mushroom with Crabmeat Tempura

壽司

炙燒三文魚壽司
鰻魚壽司
芒果花之戀
魷魚鬚壽司
燒赤蝦壽司
紅蟹籽軍艦

卷物

加洲大卷
燒鰻魚大卷
三文魚芝士芒果卷
玉子小卷

揚物

雜錦天婦羅
蝦天婦羅
廣島蠔天婦羅
沙錐魚天婦羅
七味風炸雞皮
軟骨餃子
唐揚手羽先
魷魚鬚
紫芋甘栗薯餅
章魚小丸子
脆炸雞軟骨
木魚絲豆腐
蟹肉博多天婦羅



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Soup

- Miso Soup
- Miso Soup with Hamaguri
- Miso Soup with Seafood

Robatayaki Items

- Shrimp
- Grilled Mussel with Mayonnaise
- Grilled Mackerel with Salt
- Grilled Sanma with Salt
- Capelin
- Cheese Fish Cake
- Ox-tongue
- Beef Chuck
- Chicken Cartilage
- Chicken Mid-joint Wing
- Black Pepper Sausage served with Fresh Garlic
- Cod Roe Flavored Sauce-grilled Zucchini
- Ebara Sauce-grilled Chicken Cartilage
- Grilled Kurobuta
- Satsuma Chicken Liver
- Okra
- Salted Egg Yolk Flavored Pork Belly Roll
- Salmon Head
- Cheese Rice Cake
- Pineapple
- Shiitake Mushroom
- Sweet Corn
- Asparagus Rolled with Pork Belly

湯類

- 麵豉湯
- 日式蜆清湯
- 海鮮麵豉湯

爐端燒

- 燒海蝦串
- 黃金醬燒青口
- 鹽燒鯖魚
- 鹽燒秋刀魚
- 多春魚
- 芝士魚餅串
- 厚燒牛舌
- 網燒牛肩胛肉
- 串燒雞軟骨
- 燒雞中翼
- 燒台灣黑椒腸伴生蒜片
- 明太子醬燒脆肉瓜
- 月見雞肉脆骨串
- 網燒黑豚肉
- 薩摩地雞肝串
- 串燒秋葵
- 鹹蛋黃豚肉卷
- 鹽燒三文魚頭
- 燒芝士年糕
- 燒菠蘿
- 燒冬菇
- 粟米
- 豚肉露筍卷



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Teppanyaki

Mixed Vegetables Teppanyaki
Baked Mixed Mushroom with Butter
Diced Beef and Garlic Teppanyaki
Asparagus & Okra Teppanyaki
Grilled Red Prawn with Cheese Mayonnaise
Pan-fried Duck Liver in Balsamic Vinegar

Staple Food

Seafood Fried Rice
Shrimp Rice Ball Tea Stains
Beef Udon Soup
Chilled Soba Noodles
BBQ Pork Ram an Noodles Soup

Electric Broiler

Lamb rack
Sirloin steak
Beef short-rib
Kurobuta
Fresh oyster
Wild vegetables

鐵板燒

鐵板燒雜菜
錫紙牛油焗雜菇
鐵板蒜片牛肉粒
鐵板燒露筍秋葵
黃金芝士醬燒紅蝦
意大利紅酒醋拌鴨肝

食事

海鮮炒飯
櫻花蝦飯團茶漬
牛肉湯烏冬
冷蕎麥麵
叉燒拉麵

高溫烤焗

羊架
西冷牛扒
牛小排
黑豚肉
生蠔
野菜

Complimentary Items 敬送:

Chilled abalone & Sashimi Platter 磯煮鮑魚及刺身拼盤
Beef / Japanese Oyster in Hoba Miso 樸葉味噌燒安格斯牛小排
Grilled Argentina red prawn with cheese mayonnaise 黃金醬燒阿根廷紅蝦
Dreyers Ice cream 醉爾斯雪糕
Carbonate Beverages 各式汽水

食材會因應季節時令而作出修改，不會再另行通知。

Ingredients may change depending on the season without prior notice.