

日本酒配海鮮盛宴

SAKE PAIRING SEAFOOD SET MENU

露酒涼拌鮑魚

Chilled Fresh Abalone with Chinese Rose Wine

山花, 純米大吟釀, 兵庫縣

艇家魚湯

Double-boiled Fish Soup with Fish Maw, Spotted Garoupa Fillet and Scallop

雲腿茸燕窩蟹肉釀竹笙

Braised Bamboo Pith Stuffed with Crab Meat, Bird's Nest and Minced Yanna Ham

來福, 大吟釀, 零, 茨城縣

清酒上湯乳龍蝦

Braised Lobster with Supreme Broth and Japanese Wine

釀し人九平次, 純米大吟釀, 彼の地, 愛知縣

無花果炒爽菜

Wok-fried Asparagus, Black Fungus, Fig, Snap Pea and Lotus Root

鍋燒原隻鮑魚燴絲苗

Stewed Rice with Whole Abalone in Hot Stone Pot

椰香甜品

椰子果凍、椰子雪糕、小金桔

The Coconut

Coconut Jelly, Coconut Ice-cream, Calamansi

每位\$1,188 per person

二位起 Minimum order for 2 persons

為閣下健康著想, 如閣下對任何食物有過敏反應, 請告知餐廳職員。

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

以上價錢以港幣計算, 並另收加一服務費。

Prices are in Hong Kong dollars and subject to a 10% service charge.