



元宵節鐵板燒晚膳
Lantern Festival Teppanyaki Dinner
23-25/2/2024

鮫鱈魚肝多士、巴馬火腿蘆筍卷
Monkfish Liver Toast and Parma Ham Wrapped with Asparagus

季節日本生蠔
Seasonal Japanese Oyster

牡丹蝦刺身、帆立貝刺身、真鯛刺身
Botan Shrimp Sashimi, Scallop Sashimi, Red Sea Bream Sashimi

松葉蟹腳天婦羅配喜馬拉雅山鹽
Matsuba Crab Leg Tempura with Himalayan Rose Salt

鐵板燒南非孔雀鮑魚或越南虎蝦
Teppanyaki South African Perlemoen Abalone or Vietnamese Tiger Prawn

匈牙利鴨肝配日本草莓汁
Hungarian Duck Foie Gras with Japanese Strawberry Sauce

鐵板燒美國SRF和牛厚燒
Teppanyaki American SRF Wagyu Beef Steak
(HK\$150 可升級為 A3 和牛 Add HK\$150 Upgrade to A3 Wagyu Beef)

蟹肉炒飯
Crab Meat Fried Rice

味噌湯
Miso Soup

朱古力棉花糖布丁配淡雪草莓
Chocolate Marshmallow Pudding with Awayuki Strawberry

原價(淨價) HK\$1,196.8 Net /位 Person
優惠 (淨價) HK\$888 Net /位 Person
(Two Persons Up 兩位起)

供應有限 · 敬請預先訂座 | 不能與其他優惠同時使用 | 如閣下對任何食物過敏 · 請告知我們的服務員
Advance reservation is recommended due to limited supply |
Cannot be used in conjunction with other privileges | Please advise our staff of any food allergies