

TEPPANYAKI SET DINNER MENU A 鐵板燒晚市套餐 A

Appetiser 前菜

Japanese Tofu with Sea Urchin and Caviar
日本冷奴配海膽黑魚籽

Japanese Seasonal Sashimi 日本時令刺身
(3 kinds 三款)

Seafood 海鮮

Black Cod Fish / King Prawn / Scallop / Eel /
Japanese Amadai / South African Abalone
銀鱈魚 / 大蝦 / 帶子 / 鰻魚 / 日本甘鯛 /
南非鮑魚
(Choose two 任選兩項)

Meat 肉類

American Beef Tenderloin /
American Beef Rib Eye (Sliced) /
Kumamoto Pork / Yamaguchi Chicken
美國牛柳 / 美國牛肉眼 (薄燒) /
熊本縣豚肉 / 山口縣雞肉
(Choose one 任選一項)

with Japanese Vegetables 配日本野菜

**Garlic Fried Rice
with Miso Soup and Pickles**
香蒜炒飯配味噌湯及醃菜

or 或

Inaniwa Udon in Soup
稻庭湯烏冬

**Ice Cream 雪糕 /
Daily Dessert Platter 精選甜品碟**

HK\$788 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，本餐廳將會盡量配合。

TEPPANYAKI SET DINNER MENU B 鐵板燒晚市套餐 B

Appetiser 前菜

Japanese Taraba King Crab Salad with Caviar
日式鱈場蟹肉沙律配黑魚籽

Japanese Seasonal Sashimi 日本時令刺身
(3 kinds 三款)

Seafood 海鮮

Black Cod Fish / King Prawn / Scallop / Eel /
Japanese Amadai / South African Abalone
銀鱈魚 / 大蝦 / 帶子 / 鰻魚 / 日本甘鯛 /
南非鮑魚
(Choose two 任選兩項)

Meat 肉類

A5 Miyazaki Wagyu Beef Sirloin
(Thick Cut or Sliced) / Kumamoto Pork /
Yamaguchi Chicken
A5宮崎和牛西冷 (厚燒或薄燒) /
熊本縣豚肉 / 山口縣雞肉
(Choose one 任選一項)

with Japanese Vegetables 配日本野菜

**Garlic Fried Rice
with Miso Soup and Pickles**
香蒜炒飯配味噌湯及醃菜

or 或

Inaniwa Udon in Soup
稻庭湯烏冬

**Ice Cream 雪糕 /
Daily Dessert Platter 精選甜品碟**

HK\$988 per person 每位

TEPPANYAKI SET DINNER MENU C 鐵板燒晚市套餐 C

Appetiser 前菜

Japanese Fruit Tomato
日本水果蕃茄

Japanese Seasonal Sashimi 日本時令刺身
(3 kinds 三款)

Seafood 海鮮

Black Cod Fish / King Prawn / Scallop / Eel /
Japanese Amadai / South African Abalone /
Green Lobster (half)
銀鱈魚 / 大蝦 / 帶子 / 鰻魚 / 日本甘鯛 /
南非鮑魚 / 青龍蝦 (半隻)
(Choose two 任選兩項)

Meat 肉類

A5 Kobe Beef Tenderloin /
A5 Miyazaki Wagyu Beef Sirloin (Thick Cut or Sliced)
A5神戶牛柳 / A5宮崎和牛西冷 (厚燒或薄燒)
(Choose one 任選一項)

with Japanese Vegetables 配日本野菜

**Garlic Fried Rice
with Miso Soup and Pickles**
香蒜炒飯配味噌湯及醃菜

or 或

Inaniwa Udon in Soup
稻庭湯烏冬

Japanese Seasonal Fruit 日本時令水果

HK\$1,298 per person 每位



TEMPURA DINNER OMAKASE 天婦羅廚師發辦晚餐

Appetiser 前菜

Japanese Seasonal Appetiser
日本時令前菜

Sashimi 刺身

Japanese Seasonal Sashimi (3 kinds)
日本時令刺身 (三款)

Tempura 天婦羅

Seafood Tempura (6 kinds)
海鮮天婦羅 (六款)

Japanese Vegetable Tempura (4 kinds)
野菜天婦羅 (四款)

Rice Set 食事

Shrimp Cake and Vegetable Tempura
with Rice, Miso Soup, Japanese Pickles
野菜蝦餅飯、味噌湯、日式醃菜

Fruit 水果

Japanese Seasonal Fruit
日本時令水果

HK\$988 per person 每位

Subject to 10% service charge 另收加一服務費

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TEPPANYAKI & TEMPURA SET DINNER MENU 鐵板燒及天婦羅晚市套餐

Appetiser 前菜

Japanese Seasonal Appetiser
日本時令前菜

Sashimi 刺身

Japanese Seasonal Sashimi (3 kinds)
日本時令刺身 (三款)

Tempura 天婦羅

Japanese Kuruma Shrimp, Japanese Seasonal Fish,
Hokkaido Scallop Stuffed with Sea Urchin, Japanese Seasonal Vegetables (3 kinds)
日本花竹蝦、日本時令魚、北海道帶子釀海膽、日本時令野菜 (三款)

Teppanyaki 鐵板燒

Black Cod Fish / King Prawn / Scallop / Eel
South African Abalone
銀鱈魚 / 大蝦 / 帶子 / 鰻魚 / 南非鮑魚
(Choose two 任選兩項)

A5 Miyazaki Wagyu Beef Sirloin (Thick Cut / Sliced)
Kumamoto Pork / Yamaguchi Chicken
A5宮崎和牛西冷 (厚燒或薄燒) / 熊本縣豚肉 / 山口縣雞肉
(Choose one 任選一項)

with Japanese Vegetables 配日本野菜

Rice Set 食事

Garlic Fried Rice / Shrimp Cake and Vegetable Tempura with Rice (Choose one),
Miso Soup, Japanese Pickles
香蒜炒飯 / 野菜蝦餅飯 (任選一項)、味噌湯、日式醃菜

Fruit 水果

Japanese Seasonal Fruit
日本時令水果

HK\$1,298 per person 每位

