

TEPPANYAKI SET LUNCH MENU 鐵板燒午市套餐

Green Salad 野菜沙律

Japanese Seasonal Sashimi 日本時令刺身
(2 kinds 兩款)

Seafood 海鮮

(Choose one 任選一項)

Black Cod Fish / Salmon / King Prawn / Scallop / Eel
銀鱈魚 / 三文魚 / 大蝦 / 帶子 / 鰻魚

Green Lobster 青龍蝦 (half 半隻) +HK\$150
Taraba King Crab Leg 鱈場蟹腳 +HK\$150
Japanese Amadai 日本甘鯛 +HK\$70
South African Abalone 南非鮑魚 +HK\$70

Meat 肉類

(Choose one 任選一項)

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

A5 Kobe Beef Tenderloin
A5神戶牛柳 +HK\$400

A5 Miyazaki Wagyu Beef Sirloin (Thick Cut / Sliced)
A5宮崎和牛西冷 (厚燒 / 薄燒) +HK\$200

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

or 或

Daily Dessert Platter 精選甜品碟

HK\$368 per person 每位

TEMPURA SET LUNCH MENU 天婦羅午市套餐

Green Salad 野菜沙律

Japanese Seasonal Sashimi 日本時令刺身
(2 kinds 兩款)

Seafood Tempura 海鮮天婦羅

(Choose three 任選三項)

Local Shrimp / Mantis Shrimp / Cuttlefish /
Fish Maw / Scallop / Japanese Amadai /
Daily Fish

本地花竹蝦 / 瀨尿蝦 / 烏賊 / 花膠 / 帶子 /
日本甘鯛 / 每日精選魚

Hokkaido Sea Urchin 北海道海膽 +HK\$70
Taraba King Crab Leg 鱈場蟹腳 +HK\$60

Vegetable Tempura 野菜天婦羅

(4 kinds 四款)

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

or 或

Shrimp Cake and Vegetable Tempura
with Inaniwa Udon in Soup
野菜蝦餅稻庭湯烏冬

Ice Cream 雪糕

or 或

Daily Dessert Platter 精選甜品碟

HK\$368 per person 每位

TEPPANYAKI & TEMPURA SET LUNCH MENU 鐵板燒及天婦羅午市套餐

Green Salad 野菜沙律

Japanese Seasonal Sashimi 日本時令刺身
(2 kinds 兩款)

Seafood Tempura 海鮮天婦羅

(Choose two 任選兩項)

Local Shrimp / Mantis Shrimp / Cuttlefish /
Fish Maw / Scallop / Japanese Amadai / Daily Fish
本地花竹蝦 / 瀨尿蝦 / 烏賊 / 花膠 / 帶子 /
日本甘鯛 / 每日精選魚

Hokkaido Sea Urchin 北海道海膽 +HK\$60
Taraba King Crab Leg 鱈場蟹腳 +HK\$60

Vegetable Tempura 野菜天婦羅 (2 kinds 兩款)

Teppanyaki Meat 鐵板燒肉類

(Choose one 任選一項)

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

A5 Kobe Beef Tenderloin
A5神戶牛柳 +HK\$400

A5 Miyazaki Wagyu Beef Sirloin (Thick Cut / Sliced)
A5宮崎和牛西冷 (厚燒 / 薄燒) +HK\$200

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

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

or 或

Inaniwa Udon in Soup 稻庭湯烏冬

Ice Cream 雪糕

or 或

Daily Dessert Platter 精選甜品碟

HK\$468 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。

