GEORGE'S

Autumn Crab Set Menu
秋季蟹宴套餐

Japanese Style Kegani no Ashi Shoyu-Yaki with Kegani Salad
日式醬油燒毛蟹腳伴毛蟹沙律

Crispy Ajitama with Hairy Crab Meat and Coral
香脆流心蛋伴大閘蟹肉及蟹黃

Sashimi Kegani no Ashi and Tuna Belly
毛蟹腳及吞拿魚腩刺身

Wafu Kani Don
Nori, Kani no Misoshiru
和風蟹蓋飯
脆海苔、蟹味噌湯

OR 或

Yakiniku Platter
A5 Miyazaki Beef Tenderloin, A5 Miyazaki Beef Sirloin, A5 Miyazaki Beef Chuck Short Rib,
Ox Tongue Core, Marinated Miyazaki Chicken with Yuzu Pepper, Japanese Seasonal Vegetables,
Steamed Kumai Tokushima Koshihikari Rice with Pickles, Miso Soup
燒肉拼盤
A5宮崎牛柳、A5宮崎牛西冷、A5宮崎和牛三角小牛扒、牛舌心、柚子胡椒醬漬宮崎雞腿肉、
日本時令蔬菜、熊井德島越光米配漬物、麵豉湯

OR 或

A5 Miyazaki Beef Rib Eye Sukiyaki
Onsen Tamago and Japanese Seasonal Vegetables
Steamed Kumai Tokushima Koshihikari Rice with Pickles, Miso Soup
A5宮崎和牛肉眼壽喜燒
溫泉蛋及日本時令蔬菜拼盤
熊井德島越光米配漬物、麵豉湯

Dessert
甜品

OR 或

Japanese Seasonal Fruits
日本時令水果

HK港幣$1,588 (for 2 persons 兩位用)

Subject to 10% service charge 另收加一服務費

If you have any food allergies, please let our restaurant staff know and 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，本餐廳將會盡力配合。