



情人節晚市菜單

初春 二零二五年二月十四日

---先付---

伊勢海老，胡瓜，南高梅啫喱，花穗

大葉和牛牛柳天婦羅，南高梅醬

---碗物---

帆立貝真丈，聖護院蕪菁，京人參，大葉擬寶珠，柚子

---刺身---

極尚時令刺身

---天婦羅---

白子，海苔

---燒物---

寒鰯柚奄燒，玉葱，木之芽，醋橘

---肉料理---

柔煮和牛牛舌，蕃茄，大根，九條蔥

---煮物---

魚翅素揚，海老芋，蟹肉芡汁

---食事---

菜種，松葉蟹，海膽土鍋飯，味噌湯，漬物

---甘味---

紅豆布甸，抹茶醬

🍷 名物追加

海味天婦羅盛合 +\$388

吞拿魚腩，海膽，牡丹蝦，紅菜頭泡沫，天婦羅紫菜 +\$258

海膽手卷 +\$288

海膽雪糕 +\$388

每位港幣2388元

配一杯法國高仕達香檳

價目另需加一服務費



Valentine's Day Dinner Menu

Early Spring 14th February 2025

----Starter----

Lobster, Cucumber, Plum Jelly, Perilla

Wagyu Beef Tenderloin Tempura, Shisho, Plum Sauce

----Soup-----

Scallop, Radish, Carrot, Lettuce, Yuzu

----Sashimi----

Seasonal Sashimi

----Tempura----

Shirako, Seaweed

----Grilled----

Japanese Amberjack, Scallion, Pepper Leaf, Lime

----Meat----

Wagyu Beef Tongue, Cherry Tomato
Radish, Kujjo Spring Onion

----Simmered----

Shark Fin, Taro, Crab Meat Starchy Sauce

----Rice----

Crab Meat, Sea Urchin Claypot Rice, Vegetable
Miso Soup, Pickles

----Dessert----

Red Bean Pudding, Matcha Cream Sauce

Add-on SIGNATURE

Dried Seafood Tempura Platter +\$388

Toro, Sea Urchin, Prawn,

Beetroot Wasabi Foam, Deep-fried Seaweed +\$258

Sea Urchin Hand Roll +\$288

Sea Urchin Ice-cream +\$388

HKD 2388 per person

Included 1 glass of Gosset Extra Brut Champagne

Price is subject to 10% service charge.