

复活节厨师发办  
Easter Omakase Menu

前菜

Appetizer

Braised abalone, salmon roe crab tosazu jelly, sea urchin with botan prawn, sand lance, sakura sushi  
煮鲍鱼, 三文鱼籽蟹肉土佐冻, 海胆牡丹虾, 玉筋鱼, 樱花寿司

刺身

Sashimi

Chef's selection assorted sashimi  
厨师精选刺身拼盘

汤

Soup

Kinmedai fish, clam, bamboo shoot  
金目鲷鱼, 白贝竹笋汤

天妇罗

Tempura

Snow crab leg with oba leaf, Japanese pond smelt, broad bean  
大叶雪蟹脚, 春生子鱼, 蚕豆

铁板烧

Teppanyaki

Japanese wagyu beef, prawn with vegetables  
日本和牛, 大虾配野菜

主食

Main Dish

Sea bream, salmon roe and bamboo shoot rice, red miso soup with pickles  
鲷鱼, 三文鱼籽竹笋饭, 赤味噌汤配渍物

甜品

Dessert

Easter special dessert  
复活节精选甜品

MOP1,688 per person

所有价目以澳门币计算及另加 10%服务费 All prices are in MOP and subject to 10% service charge