

母亲节厨师发办

Mother's Day Omakase Menu

An omakase menu meticulously curated by our executive chef Hiroshi Kagata and artfully prepared with the finest seasonal ingredients, menu items are subject to availability of the day.

厨师发办由我们的行政主厨加贺田浩严选时令优质鲜美食材，顺应四季为您呈现独特的尝味体验，餐牌菜品以当日供货为准。

前菜

Appetizer

Boiled baby squid with mustard miso sauce

芥末味噌酱煮鱿鱼仔

刺身

Sashimi

Chef's selection assorted sashimi

厨师精选刺身拼盘

汤

Soup

Shrimp, scallop, grated lotus root, green pea soup

鲜虾帆立贝莲藕茸豌豆汤

天妇罗

Tempura

Sweet fish, sea eel, broad beans

香鱼，海鳗，蚕豆

铁板烧

Teppanyaki

Japanese wagyu beef, foie gras with vegetables

日本和牛，鹅肝配野菜

主食

Main Dish

Boiled young sardine rice with salmon roe, red miso soup, pickles

煮沙丁鱼仔饭配鲑鱼籽，赤味噌汤，渍物

甜品

Dessert

Mother's day dessert

母亲节精选甜品

MOP1,588 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