

樱花季厨师发办

Sakura 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

Braised abalone, salmon roe crab tosazu jelly, sea urchin with yam, sand lance, sakura sushi
煮鲍鱼, 三文鱼籽蟹肉土佐冻, 海胆山药, 玉筋鱼, 樱花寿司

刺身

Sashimi

Medium-fatty tuna, flatfish, striped jack, scallop, sakura flower radish
金枪鱼中腹, 左口鱼, 深海大池鱼, 帆立贝, 樱花萝卜

汤

Soup

Hanami wan three kinds of fish balls with sea bream
花见三色鱼丸鲷鱼汤

天妇罗

Tempura

Sakuraebi broad bean kakiage, snow crab leg, asparagus
樱花虾蚕豆, 雪蟹脚, 芦笋

铁板烧

Teppanyaki

Japanese wagyu beef, bamboo clam with vegetables
日本和牛, 蛭子配野菜

主食

Main Dish

Bamboo shoot rice, red miso soup with pickles
竹笋饭, 赤味噌汤配渍物

甜品

Dessert

Sakura special dessert
樱花季精选甜品

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