



FESTIVE OMAKASE DINNER

24-26, 31 December 2024 & 1 JANUARY 2025

Braised Babylon shell with teriyaki sauce, Boshi tatami iwashi and Minced chicken ball

磯煮東風螺、白飯魚乾及免治雞肉丸

Assorted deluxe seasonal sashimi

刺身時令三點盛

Miso soup with fresh clams

淺蜆蜆麵豉湯

Robatayaki Japanese scallop with urchin

海膽帆立貝燒

Robatayaki Japanese spinach

燒日本菠菜

Robatayaki King prawn / Managatsuo saikyo cod fish

燒大蝦或銀鱈魚西京燒

Miyazaki beef steak

宮崎牛肉

(Supplement 另加 HK\$200)

Inaniwa udon

稻庭烏冬

Baked sago pudding with tamago

焗西米玉子布甸

Dec 24-25, 31 : 每位 HK\$1,180 per person

Dec 26 & Jan 1 2025 : 每位 HK\$980 per person

Additional HK\$280 for Japanese wine pairing

including Yuzu liquor (one glass), Plum wine (one glass) and Sake (one bottle 230ml)

另加港幣 280 元品嚐精選日本美酒包括柚子酒(一杯)、梅酒(一杯)及清酒(一瓶 230 毫升)

Subject to 10% service charge

另加一服務費