



夏季禦膳套餐

前菜

日本番茄，蟹肉，北海道白玉米

刺身

島池魚，鱸魚，帶子

瀬祭四割五分 純米大吟釀

爐端燒

美國金牌極黑和牛，黃瓜配味噌醬

鐵板燒

沖繩苦瓜豚肉配蒜香燒肉汁

食事

夏季豆鮑魚仔炊飯配味噌湯

南部美人 純米

甜品

沖繩黑糖蛋糕，日本草莓

蓬萊泉 完熟梅酒

每位 800

清酒配對每位另加 300



時令食材會因季節而作出更換。
酒精飲品的酒精濃度達 1.2% 以上。請告知您的服務員關於任何食物過敏或餐飲限制。
所有價格為澳門幣並需加收 10% 服務費。



SUMMER SPECIALTIES SET MENU

Appetizer

Japanese Tomato, Crab, Hokkaido White Corn

Sashimi

Striped Jack, Seabass, Scallop

Dassai 45% Junmai Daiginjo

Robatayaki

US Snake River Wagyu Beef, Cucumber with Miso Sauce

Teppanyaki

Okinawa Bitter Gourd, Kurobuta Pork with Yakiniku Sauce

Main

Summer Beans and Baby Abalone Cooked Rice with Miso Soup

Nanbubijin Junmai

Dessert

Okinawa Brown Sugar Cake, Japanese Strawberries

Houraisen Kanjyuku Umesu Plum Wine

800 Per Person

Additional Sake Pairing 300 Per Person



Seasonal ingredients may change according to availability.
The alcoholic beverages have an alcohol strength higher than 1.2% vol.
Please inform our service staff if you have any food allergies or dietary requirements.
All prices are in MOP and subject to a 10% service charge.