



秋季禦膳套餐

前菜

火焰美國和牛米茄子配醋味噌醬

刺身

鰹魚，火焰堅魚，魷魚

瀨祭四割五分 純米大吟釀

炸物

鮑魚，大蝦蔬菜天婦羅

鐵板燒

北海道帶子配野菌醬

食事

黑豚肉甘栗釜飯

南部美人 純米

甜品

柚子芭菲

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

US Wagyu Beef Tataki, Beni Eggplant, Vinegar Miso Sauce

Sashimi

Yellow Tail, Flamed Bonito, Squid

Dassai 45% Junmai Daiginjo

Deep Fried

Abalone, Prawn and Vegetables Tempura

Teppanyaki

Hokkaido Scallop with Wild Mushroom Sauce

Main

Kurobuta Pork, Chestnut Kamameshi

Nanbubijin Junmai

Dessert

Yuzu Parfait

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.