

瀛菊春日料理放題  
KIKU SPRING BLOSSOM ALL YOU CAN EAT MENU

前菜  
APPETIZER

磯煮鮑魚  
Simmered Abalone

山菜馬刀貝木魚漬  
Sansai Vegetable and Razor Clam in  
Bonito Vinegar

花螺三杯酢漬  
Ivory Whelk with Sanbai Vinegar

芥辣八爪魚  
Wasabi Octopus

粟米蘋果沙律  
Sweet Corn Apple Salad

豆腐菠菜胡麻醬  
Tofu and Spinach with Sesame Sauce

茶碗蒸 / 湯  
CHAWANMUSHI / SOUP

海鮮茶碗蒸  
Seafood Chawanmushi

走地雞筍味噌湯  
Chicken Bamboo Shoot Miso Soup

春季根菜土瓶湯  
Spring Root Vegetable Tea Pot Soup

刺身拼盤  
SASHIMI PLATTER

吞拿魚  
Tuna

三文魚  
Salmon

油甘魚  
Yellow Tail

八爪魚  
Octopus

甜蝦  
Shrimp

壽司拼盤  
SUSHI PLATTER

鰻魚壽司  
Unagi Sushi

火焰三文魚壽司  
Seared Salmon Sushi

辣吞拿魚腩茸壽司  
Spicy Tuna Belly Sushi

火焰左口魚邊手卷  
Flamed Flounder Hand Roll

蝦天婦羅肉鬆卷  
Shrimp Tempura Pork Floss Roll

加州卷  
California Maki Roll

炸物  
FRIED DISH

大蝦天婦羅  
Shrimp Tempura

多春魚天婦羅  
Shishamo Tempura

南蠻吉列三文魚  
Nanban Salmon Cuttlets

章魚小丸子  
Octopus Balls

海苔芝士麻糬  
Seaweed Cheese Mochi

紫芋甘栗薯餅  
Sweet Potato and Chestnut Cake

爐端燒  
ROBATAYAKI

海鹽燒雞軟骨串  
Sea Salt Grilled Chicken Soft Bone Skewer

泡菜醬燒牛肉串  
Kimchi Sauce Beef Skewer

芝麻雞翼  
Sesame Chicken Wing

汁燒豚肉串  
Kurobuta Pork Skewer

岩鹽牛舌串  
Rock Salt Beef Tongue Skewer

山葵醬帶子串  
Wasabi Scallop Skewer

汁燒京蔥雞肉串  
Chicken and Leek Skewer

杏鮑菇串  
King Trumpet Mushroom Skewer

牛油燒一口番薯串  
Butter Grilled Sweet Potato Skewer

含可持續發展海產 Contains Sustainable Seafood

素食 Vegetarian

辣味 Spicy Dish

僅限堂食。酒精飲品的酒精濃度達 1.2% 以上。

時令食材會因季節而作出更換。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。

Only for dining within restaurant. The alcoholic beverages have an alcohol strength higher than 1.2% vol. Seasonal ingredients may change according to availability. 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.

春日珍饈  
**SPRING BLOSSOM SPECIALTY**

清酒蒸深海野化黃魚  
Sake Steamed Wild Yellow Croaker

鐵板燒北寄貝配海苔醬  
Teppanyaki Surf Clam with Seaweed Sauce

香草蛋黃醬燒龍蝦  
Grilled Lobster with Herbs  
Mayonnaise

(每人限量乙份，選一款)  
(One portion per guest: Select one dish)

鐵板燒  
**TEPPANYAKI**

安格斯西冷牛肉  
Angus Beef Striploin

胡麻醬燒走地雞扒  
Free Range Chicken with Sesame Sauce

木之芽醬燒澳洲豬柳  
Australian Pork Loin with Kinome Sauce

清酒煮海蜆  
Clam with Sake Broth

魷魚拼廣島蠔  
Squid and Hiroshima Oyster

和風柚子汁三文魚  
Salmon with Wafu Yuzu Sauce

飯類 / 面類  
**RICE / NOODLES**

芝麻素肉野菜拉麵  
Sesame Omnipork and Vegetables  
Ramen

蘆筍豚肉泡菜飯  
Asparagus and Pork Kimchi Rice

鐵板蟹醬虎蝦炒飯  
Teppanyaki Crab Roe and Prawn Fried  
Rice

美國肥牛野菌湯烏冬  
US Beef and Mushroom Udon Soup

海鰻蟹肉壽司丼飯  
Anago and Crab Sushi Don

雞肉油揚蕎麥湯麵  
Chicken and Bean Curd Soba Soup

甜品  
**DESSERT**

薰衣草覆盆子布甸  
Lavender Raspberry Pudding

茉莉花蜂蜜芝士蛋糕  
Jasmine Honey Cheesecake

三色丸子  
Trio Glutinous Dumplings

水信玄餅配糖漬蜜柑  
Raindrop Cake with  
Natsumikan Marmalade

日式雪糕  
黑芝麻 / 抹茶 / 豆腐  
Japanese Ice Cream  
Sesame / Matcha / Tofu

玫瑰白朱古力蛋糕  
White Chocolate Rose Cake

飲品  
**BEVERAGE**

可樂  
Coke

雪碧  
Sprite

芬達橙汁  
Fanta Orange

西瓜汁  
Watermelon Juice

橙汁  
Orange Juice

蘋果汁  
Apple Juice

每位 成人 小童(6-12歲)  
Per Person Adults Children (6-12 years old)  
498 248

酒精飲品  
**ALCOHOLIC BEVERAGE**

柚子蘇酒  
Yuzu Rum Cocktail

話梅清酒  
Plum Sake Cocktail

熱情果清酒  
Passion Fruit Sake Cocktail

麒麟樽裝啤酒  
Kirin Bottle Beer

酒精飲品每位另加 180

Alcoholic Beverage Add-on 180 Per Person

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