

京都禦膳套餐

前菜

螢光魷魚日本筍配醋味噌醬

刺身

油甘魚，魴鱒魚，帶子

瀨祭四割五分 純米大吟釀

爐端燒

藁燒鴨胸

鐵板燒

十勝香草飼和牛

食事

鯛魚海螺雜炊飯

南部美人 純米

甜品

無粉抹茶蛋糕，豆腐雪糕配紅豆

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。



KYOTO SPECIALTIES SET MENU

Appetizer

Fairy Squid and Bamboo Shoot with Vinegar Miso Sauce

Sashimi

Yellow Tail, Red Gurnard, Scallop

Dassai 45% Junmai Daiginjo

Robotayaki

Straw Smoked Duck Breast

Teppanyaki

Tokachi Herb Fed Wagyu Beef

Main

Sea Bream and Sea Whelk Rice in Dashi Broth

Nanbubijin Junmai

Dessert

Gluten Free Matcha Cake, Tofu Ice Cream with Red Beans

Houraisen Kanjyuku Umeshu 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.