

秋風雅味禦膳套餐

前菜

藍天使蝦，三文魚籽湯葉

刺身

油甘魚，三文魚，帶子

瀨祭四割五分 純米大吟釀

爐端燒

名古屋交趾雞腿肉，舞茸配田樂味噌醬

鐵板燒

美國和牛，虎蝦配蒜香酸汁

食事

北海道“夢之大地”豚肉野菜釜飯

南部美人 純米

甜品

焙茶柚子煮梨配薑味雪糕

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。



AUTUMN SPECIALTIES SET MENU

Appetizer

Angel Blue Prawn, Salmon Roe with Fresh Yuba

Sashimi

Yellow Tail, Salmon, Scallop

Dassai 45% Junmai Daiginjo

Robatayaki

Nagoya Cochin Chicken Thigh with Maitake Mushroom and Dengaku Miso

Teppanyaki

US Wagyu Beef and Tiger Prawn with Garlic Ponzu Sauce

Main

Hokkaido "Yume no Daichi" Pork and Vegetables Kamameshi

Nanbubijin Junmai

Dessert

Hojicha and Yuzu Poached Pear with Ginger Ice Cream

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.