

CHRISTMAS MENU

AVAILABLE ON 24, 25, 26 DECEMBER 2023

COME CELEBRATE CHRISTMAS BY EMBARKING
ON A TRIP TO BRAZIL WITH JAPANESE FLARE

FIRST ROUND (6-6:30) ————— \$580

SECOND ROUND (8-8:30) ————— \$680

SCALLOP CEVICHE

Scallop, Nikkei tiger milk, farofa, pickled red onion
檸汁醃帶子配木薯醃紅洋蔥

ATUM APIMENTADO

Spicy tuna roll, avocado, shiso leaf, crispy cassava (GF)
紫蘇辣吞拿魚卷配牛油果脆木薯

COXINHAS DE FRANGO

Chicken and okra croquettes, homemade chili sauce
雞肉秋葵炸丸子配自家辣醬

COLIFLOR ASSADO

Roasted cauliflower, vegan herb mayonnaise (Vegan, GF)
燒椰菜花配純素香草蛋黃醬

PEIXE NO TUCUPI

Slow cooked cobia, tucupi-coconut sauce, mushroom, spinach, tempura farofa
慢煮海鱸魚蘑菇菠菜配杜古比椰子醬、木薯天婦羅

LEITÃO ASSADO

Crispy suckling pig, confit apple, pickled onion (GF)
脆皮乳豬配油封蘋果、醃洋蔥

DARK CHOCOLATE AND RASPBERRY YULE LONG

聖誕覆盆子黑朱古力樹頭蛋糕

SUBJECT TO 10% SERVICE CHARGE

NYE DINNER

ENTER THE NEW YEAR WITH US BY EMBARKING ON A TRIP TO BRAZIL WITH JAPANESE FLARE

FIRST ROUND: 6-8PM

\$720 +10% SC

FREE FLOW OPTION

90 MIN 290 HKD PER PERSON

AVAILABLE 31ST DECEMBER

SCALLOP CEVICHE

Scallop, Nikkei tiger milk, farofa, pickled red onion

檸汁醃帶子配木薯醃紅洋蔥

DADINHOS DE TAPIOCA

Homemade cheese and tapioca dice, sweet chili sauce (V)

木薯芝士粒配甜辣醬

WAGYU NIGIRI

A5 Japanese wagyu nigiri, black garlic mayonnaise, Sturia Caviar (GF)

日本A5和牛手握壽司配黑蒜蛋黃醬、法國魚子醬

HUMMUS DE FEIJÃO

White bean cream, cauliflower, zucchini, mint, coriander oil (GF, Vegan)

椰菜花白豆腐嘴豆蓉配翠玉瓜薄荷芫茜油

PEIXE NO TUCUPI

Slow cooked cobia, tucupi-coconut sauce, mushroom, spinach, tempura farofa

慢煮海鱸魚蘑菇菠菜配杜古比椰子醬、木薯天婦羅

FILET MIGNON, OURIÇO DEL MAR E TRUFA

Grilled beef tenderloin, uni foam, Truffle (GF)

香烤牛柳配黑松露海膽泡沫

CHOCOLATE DE OURO

Chocolate shell, 70% dark chocolate mousse, castela, Brazil nut, gold leaf (V)

金箔堅果黑朱古力球

SUBJECT TO 10% SERVICE CHARGE

NYE DINNER

ENTER THE NEW YEAR WITH US BY EMBARKING ON A TRIP TO BRAZIL WITH JAPANESE FLARE

FIRST ROUND: 8:30PM - CLOSE

————— \$880 +10% SC

FREE FLOW OPTION — 90 MIN 290 HKD PER PERSON

AVAILABLE 31ST DECEMBER

SCALLOP CEVICHE

Scallop, Nikkei tiger milk, farofa, pickled red onion

檸汁醃帶子配木薯醃紅洋蔥

OSTRAS E PONZU

N2 Brittany oysters, ponzu gel, seagrape

法國N2生蠔配柑橘海葡萄

DADINHOS DE TAPIOCA

Homemade cheese and tapioca dice, sweet chili sauce (V)

木薯芝士粒配甜辣醬

WAGYU NIGIRI

A5 Japanese wagyu nigiri, black garlic mayo, Sturia Caviar (GF)

日本A5和牛手握壽司配黑蒜蛋黃醬、法國魚子醬

HUMMUS DE FEIJÃO

White bean cream, cauliflower, zucchini, mint, coriander oil (GF, Vegan)

椰菜花白豆腐嘴豆蓉配翠玉瓜薄荷芫茜油

PEIXE NO TUCUPI

Slow cooked cobia, tucupi-coconut sauce, mushroom, spinach, tempura farofa

慢煮海鱸魚蘑菇菠菜配杜古比椰子醬、木薯天婦羅

FILET MIGNON, OURIÇO DEL MAR E TRUFA

Grilled beef tenderloin, uni foam, Truffle (GF)

香烤牛柳配黑松露海膽泡沫

CHOCOLATE DE OURO

Chocolate shell, 70% dark chocolate mousse, castela, Brazil nut, gold leaf (V)

金箔堅果黑朱古力球

SUBJECT TO 10% SERVICE CHARGE