

CARVING APERITIVO COURSE

CARVING 輕食嗜味套餐

5:00pm - 7:30pm

<full course \$488>

<Includes Complementary 5 Sommelier Recommended Drinks pairing>

小鉢 ~ AMUSE-BOUCHE

Wagyu Tartare [Cocktail]

日本和牛他他

造り ~ IKURA PUDDING

Salmon Roe, Dry Aged Salmon, Mascarpone [Sake]

三文魚子約克布丁

魚 ~ SEA GEMS

Aged ThreadFin, Wrap [White Wine]

熟成午阿辣根卷

海の幸 ~ SEA WONDERS

Hairy Crab, Brioche [Red Wine]

大閘蟹西多

牛 ~ JAPAN WAGYU

Nikujaga, Tsukemono, Gohan [Shochu]

燉和牛肉じゃが 夢王卵 七星米白飯

CARVING DELUXE COURSE

CARVING 豪華嚐味套餐

<full course tasting dinner \$988>

<Exclusive 3 Drinks pairing +\$248 • 5 Drinks pairing +\$348>

小鉢三味 ~ AMUSE-BOUCHE TRIO

Kinome, Ikura, Abalone
木之芽 三文魚子 鮑魚
Wagyu Tartare, Ajitama
日本和牛他他 鵪鶉蛋
Bottarga, Taraba Gani
意大利烏魚子 鱈場蟹

造り ~ UNI GYU TAN

Hokkaido Bafun Uni, Beef Tongue
北海道馬糞海膽 炙燒牛舌

造り ~ YORKSHIRE PUDDING

Fresh Black Truffle, Chicken Skins, Chicken Liver
黑松露 雞肝 約克布丁

海の幸 ~ SEA WONDERS

Shirako, Sui-Gyōza, Hoshi Hotate
自家白子餃 瑤柱大根

魚 ~ SEA GEMS

Aged ThreadFin, Wrap
熟成午阿辣根卷

牛 ~ JAPAN WAGYU

Sukiyaki, Yume-ō Tamago
日本和牛壽喜燒 夢王卵

釜飯 ~ KAMAMESHI

Kegani, Claypot Rice
大閘蟹 白菌 紫蘇花

和菓子 ~ WAGASHI

Monaka, Banana, Kuromame
香蕉 黑豆 最中餅