



**SPECIAL OMAKASE DINNER MENU
BY CHEF ERIK IDOS**

SEPTEMBER 20 TO 22, 2010

特選晚宴

Tofu and Broccoli with Lobster and Caviar Sudachi Foam

龍蝦伴豆腐西蘭花配魚子醬酢橘泡沫

~

Pike Mackerel and Finger Lime Shiso Dressing

梭子魚配青檸紫蘇洋蔥醬

~

Hearts of Palm Salad with King Crab Spicy Lemon Dressing

帝皇蟹棕櫚心沙律配香辣檸檬汁

~

Seabass Eggplant Moro Miso

香煎鱸魚配茄子麥麵豉

~

Grilled A3 Saga Striploin

with Foie Gras, Butternut Squash, Kinzanji and Balsamic

烤 A3 級佐賀和牛西冷伴鵝肝南瓜配金山味噌及黑醋汁

~

Sushi Assortment

雜錦壽司

~

Cauliflower Soup with Yuzu and Truffle

松露柚子花椰菜湯

~

Textures of Black Goma

特色黑芝麻甜點

HK\$888 Per Person, Plus 10% Service Charge

每位港幣 \$888 另加一服務費



**SAKE PAIRING OMAKASE DINNER MENU
BY CHEF ERIK IDOS**

SEPTEMBER 20 TO 22, 2010

特選清酒晚宴

Tofu and Broccoli with Lobster and Caviar Sudachi Foam

龍蝦伴豆腐西蘭花配魚子醬酢橘泡沫

~

Pike Mackerel and Finger Lime Shiso Dressing

梭子魚配青檸紫蘇洋蔥醬

Daiginjo TK40

~

Hearts of Palm Salad with King Crab Spicy Lemon Dressing

帝皇蟹棕櫚心沙律配香辣檸檬汁

~

Seabass Eggplant Moro Miso

香煎鱈魚配茄子麥麵豉

Junmai Daiginjo

~

Grilled A3 Saga Striploin

with Foie Gras, Butternut Squash, Kinzanji and Balsamic

烤 A3 級佐賀和牛西冷伴鵝肝南瓜配金山味噌及黑醋汁

~

Sushi Assortment

雜錦壽司

SA-KE Rock by NOBU

~

Cauliflower Soup with Yuzu and Truffle

松露柚子花椰菜湯

~

Textures of Black Goma

特色黑芝麻甜點

Hokusetsu Umeshu

HK\$1,288 Per Person, Plus 10% Service Charge

每位港幣 \$1,288 另加一服務費