

DEGUSTATION MENU

Amuse Bouche
餐前小吃

Sous Vide Poached Egg in Dashi
慢煮日式波蛋配高湯

Miso Crusted Halibut, Dashi Braised Potatoes,
Green Pea Puree, Assorted Vegetables
味噌比目魚配日式高湯燴薯仔、青豆茸及雜菜

Yuzu Sorbet
柚子雪葩

Crispy Tonkatsu with Apple and Radish Slaw
吉列豚肉配蘋果及蘿蔔絲沙律

Japanese Pancake with Matcha Ice Cream,
Citrus Segments and Candied Ginger
日式班戟配抹茶雪糕、檸檬粒及糖漬薑片

Coffee or Tea 咖啡或茶
+HK\$15 upgrade to Chocolate or Mocha (Hot/Iced)
轉配朱古力 或 朱古力咖啡(熱/凍)

每位 HK\$200 per person

Please indicate to our team of any food allergies or dietary restrictions
如閣下有任何食物敏感或其他膳食要求，請通告本餐廳員工以作安排