

FESTIVE DINNER SET MENU

节日晚餐套餐

30 Nov to 31 Dec
11月30号至12月31号

Kouchi Fruit Tomato and Kikuka, Tosazu Gelee and Gold Leaves
Ark Shell Sashimi and Fresh Wakame Sunomono, Sanbaizu Vinaigrette 🍤 🌿
Seasonal Sweet Shrimp marinated in Yuzu-Kosho, Extra Virgin Olive Oil 🍤 🌿
A4 Omi Beef Tartare Millefeuille, Sweet Potato, White Miso Cream & Oscietra Caviar 🌿

高知水果番茄和菊花搭配土佐醋啫喱和金箔
赤贝刺身和新鲜裙带菜搭配三白醋
柚子胡椒和橄榄油腌制新鲜甜虾
A4级近江牛肉鞑靼红薯千层酥搭配白味噌奶油和奥塞特拉鱼子酱

Satoimo Potage with White Truffle from Alba 🌿
里芋汤配阿尔巴白松露

Assorted Nigiri Sushi, Ikejime Fish from Toyosu Market 🍣 🌿
三款精选寿司拼盘（丰洲市场的池地鱼）

Cask iron Brick Oven-baked Unagi from Kagoshima Prefecture, Wasabi Salsa 🍣
桶铁砖炉烤鹿儿岛鳗鱼搭配山葵莎莎酱

Citrus Basil Sorbet 🌿 🍷
柑橘罗勒雪葩

Sous-Vide Spiny Lobster with Inaniwa Noodle, White Miso Américaine 🍤
低温烹调龙虾配稻庭面条和美式白味噌

Kagoshima A5 Wagyu Sirloin Steak with Fresh White Truffle from Alba, Sukiyaki Sauce
鹿儿岛 A5 和牛西冷牛排搭配阿尔巴新鲜白松露和寿喜烧酱

Baked Yuzu Cheesecake
柚子芝士蛋糕

\$288 per person
每位价格

🌿 Gluten Free 不含麸质 🍷 Lactose free 不含乳糖 🍤 Shellfish 贝类 🌿 Nuts 坚果 🌿 Raw 生的 🌿 Vegetarian 素食

All prices are subject to 10% service charge and prevailing goods and services tax.
Please inform us should you have any dietary requirements or allergies.
价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏，请通知我们的服务人员。