春 Syun
CONTEMPORARY JAPANESE RESTAURANT

Seasonal Premium Omakase

9 February - 3 March 2026

时令主厨精选料理

ZENSAI 前菜

Aburi Swordfish Tsukudani
Snow Crab Kimizu
Hokkaido Hotate Kizami Wasabi
Uni Caviar
A5 Wagyu Tartare
Aji Nanbanzuke

炙烤剑鱼佃煮
雪蟹肉黄身醋
北海道帆立贝佐山葵渍
海胆与鱼子酱
A5和牛鞑靼　鲹鱼南蛮渍

NAMAMONO 生食

Chef's selection of Seasonal Sashimi and Sushi
主厨精选时令刺身与寿司

CHAWANMUSHI 茶碗蒸蛋

Foie Gras | Kinome | Japanese Steamed Custard
鹅肝 | 木之芽 | 日式蒸蛋

SHIRUMONO 吸物

Abalone | Sato Imo | Hojiso
鲍鱼 | 里芋浓汤 | 穗紫苏

YAKIMONO 烧物

Satsuma Wagyu A5 Ribeye | Ankimo Miso | Braised Daikon
萨摩A5和牛肋眼 | 安康鱼肝味噌酱 | 燉煮大根

MIZUKASHI 甜点

Valrhona 55% Dark Chocolate Mousse Mandarin
法芙娜55%黑巧克力慕斯佐蜜柑

$288++ per person 每位

Nuts 含有花生 | Gluten 麸质 | Lactose 乳糖 | Pork 含有猪肉 | Shellfish 含有壳类 | Vegetarian 素食 | Sustainably Sourced 可持续采购的农产品

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。