

## New Year's Eve Gala Dinner

# Appetizer 前菜

Vinegared Matsuba Crab Meat with Seaweed Egg Roll with Eel, Vinegared Pomelo with Radish Grilled Amadai in Miso 松葉蟹肉配海帶醋物、蒲燒鰻魚玉子卷 黃柚子大根漬、甘鯛魚幽庵燒

# Soup 吸物

Hairy Crab Meat with Radish Soup 毛蟹團子配蕪菁湯

#### Sashimi 刺身

Prime Tuna, Sliced Striped Jack, Sweet Shrimp 金槍魚腹、深海池魚薄切、甜蝦

# Tempura 天扶良

Live Shrimp, Scallop, Baby Onion, Sweet Potato 車海老、帆立貝、洋蔥仔、蕃薯

#### Simmered Dish 煮物

Simmered Sea Urchin and Taro 海膽配海老芋煮物

### Teppanyaki 鐵板燒

Miyazaki Beef Steak with Seasonal Vegetables 宮崎和牛厚燒配季節野菜

### Rice Set 食事

Toshikoshi Soba in Soup with Yellowtail 石川鰤魚和風煮配年越蕎麥麵

### Dessert 甜品

Seasonal Dessert 精選季節甜品

# 港幣 HK\$1980 per person 每位

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感·請直接與本餐廳職員聯絡。

The price is subject to 10% service charge. 另加一服務費。