

SHIKIGIKU-CHEF NODA x DONG LAI SHUN-CHEF SZE

20th March 2026

Sichuan Style Chilled Razor Clams · Cold Bamboo Shoots
Three Yellow Chicken with Hua Diao Wine · Poached Sea Snails in Sake
Stir-fried Preserved Vegetables Broad Beans · Smelt Fish Nanban-zuke
川味聖子 · 涼伴烏筍
花雕三黃雞 · 清酒煮花螺
蔥爆雪裡紅空豆 · 公魚南蠻漬

Thin Sliced Scallop Sashimi · Garlic Shrimp Oil
帆立貝薄切刺身配香蒜蝦頭油

Mongolian Lamb Brisket Shiso Roll Tempura
天扶良內蒙羊腩紫蘇卷

Duo Sea Eel
“White Miso” · “Szechuan Pickled Chili”
海鰻二重奏
“味噌” · “剁椒”

Smoked Cumin Miyazaki Wagyu Mushroom Roll · Caviar · Dry-Braised Sauce
煙燻孜然宮崎和牛野菌卷 · 魚子醬 · 京式乾燒汁

Sake Kegani Crab · Shanghainese Vegetables Rice
清酒毛蟹配上海菜飯

Tokachi Red Bean Sticky Rice Rolls with Soybean Flour · Mochi Tempura
十勝紅豆驢打滾 · 日式年糕天扶良

每位港幣 HK\$880 Per Person

