



Wok-fried Japanese Oyster in Kung Pao Style,
Braised Baby Abalone and Jelly Fish in Sake,
Deep-fried Crystal Blue Prawn with Yuzu
 天吹大吟釀 40 六道木花酵母
Amabuki Daiginjo 40

[D][N][P] 松露酥香焗蟹蓋
Baked Stuffed Crab Shell with Truffle
 惣譽 純米吟釀
Sohomare Junmai Ginjo

[D][P] 石榴甘露配美點薈萃
Chilled Pomegranate Cream with Sago and Pomelo
Chinese Petit Four

品酒師精選三杯清酒配對每位 \$388
Enjoy our sommelier's three-glass sake pairing at \$388 per person



所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*