

# Teppanyaki Lunch

## 鉄板焼 ランチ

1人前 For 1 Person

秘製胡麻醬蕃茄野菜沙律

Tomato Salad with Homemade Sesame Dressing

特上茶碗蒸

Deluxe Chawanmushi

加拿大銀鱈魚

Canadian Black Cod

馬來西亞虎海老 或 北海道刺身級帆立貝 或 鵝肝

Malaysian Tiger Prawn OR Sashimi-grade Hokkaido Scallop OR Foie Gras

升級 Upgrade

美國肉眼厚 / 薄燒 100g  
Thick-Cut/ Sliced US  
Ribeye 100g

+\$100

澳洲M4和牛肉眼厚 / 薄燒 100g  
Thick-Cut/ Sliced Australian M4  
Wagyu Ribeye 100g

+\$200

日本A4和牛西冷厚燒 70g  
Thick-Cut Japanese A4 Wagyu Sirloin 70g

**\$480**

南非鮑魚

South African Abalone

+\$100

升級 Upgrade

新鮮澳洲龍蝦 (半隻)

Fresh Australian Spiny Lobster (Half)

紐西蘭煙子皇

New Zealand Razor Clam

美國肉眼厚 / 薄燒 100g  
Thick-Cut/ Sliced US  
Ribeye (100g)

+\$100

升級 Upgrade

澳洲M4和牛肉眼厚 / 薄燒 100g  
Thick-Cut/ Sliced Australian M4  
Wagyu Ribeye 100g

+\$200

日本A4和牛西冷厚燒 70g  
Thick-Cut Japanese A4 Wagyu Sirloin 70g

**\$680**

時令野菜

Seasonal Vegetables

鐵板蒜香和牛櫻花蝦炒飯

Wagyu Beef Garlic Fried Rice with Sakura Shrimp

味噌湯・日本漬物

Miso Soup・Japanese Pickles

是日甜品

Dessert of the Day

# Teppanyaki Dinner

## 鉄板焼 晩ごはん

1人前 For 1 Person

秘製胡麻醬蕃茄野菜沙律

Tomato Salad with Homemade Sesame Dressing

特上茶碗蒸

Deluxe Chawanmushi

紐西蘭煙子皇

New Zealand Razor Clam

新鮮澳洲龍蝦 (半隻)

Fresh Australian Spiny Lobster (Half)

日本甘鯛立鱗燒

Japanese Amadai

升級 Upgrade

美國肉眼厚 / 薄燒 100g  
Thick-Cut/ Sliced US  
Ribeye 100g

+\$100

澳洲M4和牛肉眼厚 / 薄燒 100g  
Thick-Cut/ Sliced Australian M4  
Wagyu Ribeye 100g

+\$200

日本A4和牛西冷厚燒 70g  
Thick-Cut Japanese A4 Wagyu Sirloin 70g

**\$880**

日本白象拔蚌 或 南非鮑魚

Japanese White Geoduck OR South African Abalone

新鮮澳洲龍蝦 (半隻)

Fresh Australian Spiny Lobster (Half)

日本甘鯛立鱗燒

Japanese Amadai

鐵板煙燻芝士

Pan Fried Scamorza Cheese

日本A4和牛西冷厚燒 70g

Thick-Cut Japanese A4 Wagyu Sirloin 70g

**\$1,280**

時令野菜

Seasonal Vegetables

鐵板蒜香和牛櫻花蝦炒飯

Wagyu Beef Garlic Fried Rice with Sakura Shrimp

味噌湯・日本漬物

Miso Soup・Japanese Pickles

是日甜品

Dessert of the Day