



Euphoria in Bloom: Japanese-inspired 9-course Evening of Love

千鶴【情牽心弦九道菜日式晚宴】

Appetizer | 前菜

Stewed Abalone & Taraba Crab Leg Cucumber Roll
磯煮鮑魚，鱈湯蟹腳胡瓜卷

Assorted Sashimi | 刺身三點

Tuna Belly, Japanese Mejina, Botan Shrimp
拖羅，目仁奈，牡丹海老

Deep-fried | 揚物

Deep-fried Sea Urchin & Shrimp with Truffle Paste Seaweed Roll
海膽海老黑松露紫菜卷

Teppanyaki | 鐵板燒

Boston Lobster
波士頓龍蝦
&

Foie Gras with Green Apple Blue Berry Puree
鵝肝配青蘋果藍莓醬
&
A5 Wagyu Beef Steak with Citrus Pepper
A5 和牛厚燒配柚子胡椒

Soup | 汁物

Scallop & Maitake Mushroom Consomme
帆立貝舞茸清湯

Rice | 食事

Matsuba Crab Miso Fried Rice
松葉蟹味噌炒飯

Dessert | 甜品

Ruby Chocolate Mousse White Raspberry Braised Peach Cake
紅寶石朱古力慕絲伴紅桑子燴白桃蛋糕

HK\$2,288 (For 2 persons)

With 2 Glasses of Sparkling Wine

All prices are subject to 10% service charge
所有價目需另設加一服務費

The above offer cannot be used in conjunction with other offers
以上菜單不可與其他優惠同時使用

Please inform us if you have any food allergies or special dietary needs
如閣下對任何食物敏感或需要點選特別餐飲膳食，請知悉我們以作安排

