BREAKFAST 早餐

0600–1100

CONTINENTAL BREAKFAST / 欧式早餐 / $228
Choice of juices, bakery selection, fresh fruit salad or fresh cut tropical fruits.

ENGLISH BREAKFAST / 美式早餐 / $258
Includes Continental, choice of cereals and 2 eggs any style served with bacon, black pudding, pork sausage, grilled tomatoes, hash browns, mushrooms.

CHINESE BREAKFAST / 中式早餐 / $258
Choice of juices, plain rice congee with fried bread stick and your preferred selection of (century egg, peanuts, radish, pickled vegetables), selection of two types of dim sum (steamed beef ball, siu mai dumplings), sliced fresh cut seasonal fruits, choice of hot drinks

HEALTHY BREAKFAST / 健康早餐 / $238
Choice of juices, sliced fresh-cut seasonal fruits, choice of cereals, whipped egg white omelette (tomato, onion, mushrooms and organic field greens), choice of hot drinks

EGGS

OMELETTE OR EGG WHITE OMELETTE / 半熟或全蛋煎 / $128
Bacon, ham, smoked salmon, Cheddar cheese, goat cheese, mushroom, spinach, tomato, chili and spring onion.

EGGS BENEDICT / 煎蛋 / $128
Poached eggs on ham with chive hollandaise, toasted English muffin and green salad.

YOUR STYLE (2 PIECES) / 自选(2件) / $118
Over easy, sunny-side up, poached, scrambled or boiled, served with hash brown and green salad.

SIDES 配菜

FRESH FRUIT SALAD WITH PASSIONFRUIT / 鲜果沙律配百香果 / $78
SAUTEED MUSHROOMS / 炒蘑菇 / $57
FRESHLY SLICED PAPAYA MELON OR PINEAPPLE / 新鲜百香果/哈密瓜/菠萝 / $57
PLAIN FRUIT OR LOW FAT FRUIT YOGHURT / 低脂水果 / $52
GREEN YOGHURT / 绿茶 / $58
SMOKED SALMON (3 SLICES) / 烟三文鱼(3片) / $58
BACON (4 SLICES) / 腊肉(4片) / $42
SAUSAGES (3 PIECES) / 香肠(3片) / $42
HASH BROWNS (3 PIECES) / 炒肉饼(3片) / $42
BAKED TOMATOES (2 PIECES) / 烤番茄(2片) / $42

SIGNATURE BREAKFAST 招牌早餐

HONG KONG CRAB OMELETTE / 炸蟹饼蛋 / $138
Served with dried chilli, garlic crust, grilled tomatoes and toast.

HOMEMADE IBERICO CHAR SIU WITH POACHED EGGS / 自家製伊比利叉烧蛋 / $138
French thin pancakes folded with Nutella and toasted almonds

CHOCOLATE AND NUTS CREPES / 法式朱古力班戟 / $138
French thin pancakes folded with Nutella and toasted almonds

BEVERAGES 饮品

FRUIT JUICES 果汁
Orange, Grapefruit, Mango, Chilled Apple or Chilled Tomato / 冰橙汁/冰酸梅汁/冰冻苹果汁 / $70

HOT DRINKS 热饮
Illy Coffee (Espresso, Americano, Café Latte, Café Mocha, Flat White or Cappuccino) / 浓缩咖啡/美式/拿铁/摩卡/拿铁/卡布奇诺 / $55
Black Tea (Earl Grey) / 伯爵茶 / $55
Organic Tea (Darjeeling or Sereni tea) / 有机茶/锡兰/碎丽/锡兰/赛莉 / $65
Green Tea (Hakka) / 豉茶 / $65
Tisanes (Focus, Lychee Mint, Radia Tea, Spicy Passion or Sweet Scented Jasmine) / 薄荷/荔枝薄荷/鹭鸟/薄荷/香兰/荔枝/薄荷/普洱/茉莉/薄荷/普洱 / $65

Milk (soy milk, skimmed milk or whole milk) / 牛奶/豆奶/脱脂牛奶/全脂牛奶 / $55

HOMEMADE IBERICO CHAR SIU WITH POACHED EGGS / 自家製伊比利叉烧蛋 / $138
French thin pancakes folded with Nutella and toasted almonds

HOMEMADE IBERICO CHAR SIU WITH POACHED EGGS / 自家製伊比利叉烧蛋 / $138
French thin pancakes folded with Nutella and toasted almonds

GOURMET OMELETTE / 手工煎蛋 / $138

KOREAN JUICE / 韩式果汁 / $70

SPICY GOJUJU / 韩式冷饮 / $55
ALL DAY DINING 全日餐飲
11:00 – 22:00

SOUPS 湯類
French Onion Soup 法式洋蔥湯 /78
Served with Emmental cheese crouton 配香濃馬士臣芝士粒

STOCK

APPETITERS & SALADS 前菜及沙律

Chicken Caesar Salad 雞肉凱撒沙律 /158
House smoked chicken, bacon, croutons, Parmesan cheese, lettuce, anchovy dressing 自家煙燻雞胸肉，培根，法式忌廉及生菜配鵝肝醬

Soup of the day 星期日湯
11:00 – 22:00

SANDWICHES & BURGERS 三文治及漢堡

Classic Cheese Burger with Cheddar or Blue Cheese 經典芝士漢堡配牛芝士或藍芝士 /178
Tomato, lettuce, onions, pickles, mayonnaise 蕃茄，生菜，牛油，酸菜，蛋黃醬

Traditional Club Sandwich 傳統三文治 /158
Bacon, fried egg, grilled chicken breast, tomato 烤肉，蛋黃，生菜，烤雞胸肉

Rustic Croque Monsieur 火腿芝士三文治 $138
Small ham and raclette cheese, grilled country bread and mustard 巴黎火腿，芝士及芝士焗面包

Vegan Burger 素漢堡 /168
Vegetarian patty, steamed bun, lettuce, marinated wood ear mushroom 素漢堡，中式白飯，生菜，蘑菇

All Sandwich and Burger will be served with French Fries or Garden Salad

PIZZA 薯片

Spicy Shrimp Pizza 香辣蝦薄餅 /168
Tomato sauce, Mozzarella cheese, chili-marinated shrimp, tomato, rocket leaves, extra virgin olive oil 蕃茄汁，莫扎拉芝士，辣椒腌蝦，火箭葉及特級初榨橄欖油

Margherita Pizza 傳統義式薄餅 /148
Tomato sauce, Mozzarella cheese, fresh basil, extra virgin oil 蕃茄汁，莫扎拉芝士，新鮮羅勒，特級初榨橄欖油

All day breakfast - western 中式全日早餐盤
108
South African abalone and chicken congee with spring onion and fried dough stick, selection of dim sum 南非辣味魚粥配青蔥及炸油條，點心精選

DESSERTS 甜品

Fresh Fruit Plate 精選熱帶水果 /87

ASIAN SELECTIONS 亞洲美食精選

Indian Butter Chicken Curry served with steamed rice 印度牛油咖哩飯及炒飯 /198

Indian Lamb Rogan Josh served with steamed rice 印度香宮羊肉 /194

Thai Red Dark Curry served with steamed rice 泰式紅咖喱飯 /198

Thai Style Vegetarian Red Curry served with steamed rice 泰式素食紅咖喱飯 /158

CHINESE LOCAL DISHES 中式菜類

12:00 - 14:30, 18:00 - 22:00

Black fungus in dark vinegar 陳醋雲耳 /88
Selected Yunnan fungus marinated in aged Chinese vinegar 選用雲南省產年份陳醋浸泡的參茸

Marinated jelly fish and cordyceps with sesame oil 蟹肉浸冬蟲夏草配芝麻油

Stir-fried rice with minced pork XO級肉燥炒飯 /88
Served in Homemade XO sauce 配自家製XO醬

Pork chop bun in Hong Kong Style 港式猪扒包 /118
Grilled pork chop in crusty bun served with lettuce and tomato 香脆炸肉包，生菜及番茄

Braised thick egg noodle with premium fish maw 香菇厚米粉 /198
Served with steamed rice

Stir-fried rice with salty and fish and chicken 鹽魚雞肉炒飯 /98

DESSERTS 甜品

Fresh Fruit Plate 精選熱帶水果 /78

ASIAN SELECTIONS 亞洲美食精選

Black fungus in dark vinegar 陳醋雲耳 /88
Selected Yunnan fungus marinated in aged Chinese vinegar 選用雲南省產年份陳醋浸泡的參茸

Grilled pork chop in crusty bun served with lettuce and tomato 香脆炸肉包，生菜及番茄

Braised thick egg noodle with premium fish maw 菜心厚米粉 /198
Served with premium fish maw, spring onions & fresh ginger 配頂級魚肚，青蔥及新鮮薑

Alabone and Chicken Congee 鲟魚粥 /128
Congee with African abalone and sliced chicken, served with 3 condiments 香料配鮑魚和氽切雞肉，配3種調味料

Indian Butter Chicken Curry 印度牛油咖喱飯 /198
Served with steamed rice

Plain Rice Congee 白粥 /88
Plain rice congee with fried bread stick and your preferred selection of (Century egg, peanuts, radish, pickled vegetables) 配以香蔥，花生，蘿蔔及漬菜

LATE-NIGHT DINING 宵夜
22:00 – 06:00

SOUPS 湯類
French onion soup 法式洋蔥湯 /78
Served with Emmental cheese crouton 配香濃馬士臣芝士粒

ASIAN SELECTIONS 亞洲美食精選

Black fungus in dark vinegar 陳醋雲耳 /88
Selected Yunnan fungus marinated in aged Chinese vinegar 選用雲南省產年份陳醋浸泡的參茸

Grilled pork chop in crusty bun served with lettuce and tomato 香脆炸肉包，生菜及番茄

Braised thick egg noodle with premium fish maw 菜心厚米粉 /198
Served with premium fish maw, spring onions & fresh ginger 配頂級魚肚，青蔥及新鮮薑

Alabone and Chicken Congee 鲟魚粥 /128
Congee with African abalone and sliced chicken, served with 3 condiments 香料配鮑魚和氽切雞肉，配3種調味料

Indian Butter Chicken Curry 印度牛油咖喱飯 /198
Served with steamed rice

Plain Rice Congee 白粥 /88
Plain rice congee with fried bread stick and your preferred selection of (Century egg, peanuts, radish, pickled vegetables) 配以香蔥，花生，蘿蔔及漬菜

LATE-NIGHT DINING 宵夜
22:00 – 06:00

SOUPS 湯類
French onion soup 法式洋蔥湯 /78
Served with Emmental cheese crouton 配香濃馬士臣芝士粒

ASIAN SELECTIONS 亞洲美食精選

Black fungus in dark vinegar 陳醋雲耳 /88
Selected Yunnan fungus marinated in aged Chinese vinegar 選用雲南省產年份陳醋浸泡的參茸

Grilled pork chop in crusty bun served with lettuce and tomato 香脆炸肉包，生菜及番茄

Braised thick egg noodle with premium fish maw 菜心厚米粉 /198
Served with premium fish maw, spring onions & fresh ginger 配頂級魚肚，青蔥及新鮮薑

Alabone and Chicken Congee 鲟魚粥 /128
Congee with African abalone and sliced chicken, served with 3 condiments 香料配鮑魚和氽切雞肉，配3種調味料

Indian Butter Chicken Curry 印度牛油咖喱飯 /198
Served with steamed rice

Plain Rice Congee 白粥 /88
Plain rice congee with fried bread stick and your preferred selection of (Century egg, peanuts, radish, pickled vegetables) 配以香蔥，花生，蘿蔔及漬菜

LATE-NIGHT DINING 宵夜
22:00 – 06:00

SOUPS 湯類
French onion soup 法式洋蔥湯 /78
Served with Emmental cheese crouton 配香濃馬士臣芝士粒

ASIAN SELECTIONS 亞洲美食精選

Black fungus in dark vinegar 陳醋雲耳 /88
Selected Yunnan fungus marinated in aged Chinese vinegar 選用雲南省產年份陳醋浸泡的參茸

Grilled pork chop in crusty bun served with lettuce and tomato 香脆炸肉包，生菜及番茄

Braised thick egg noodle with premium fish maw 菜心厚米粉 /198
Served with premium fish maw, spring onions & fresh ginger 配頂級魚肚，青蔥及新鮮薑

Alabone and Chicken Congee 鲟魚粥 /128
Congee with African abalone and sliced chicken, served with 3 condiments 香料配鮑魚和氽切雞肉，配3種調味料

Indian Butter Chicken Curry 印度牛油咖喱飯 /198
Served with steamed rice

Plain Rice Congee 白粥 /88
Plain rice congee with fried bread stick and your preferred selection of (Century egg, peanuts, radish, pickled vegetables) 配以香蔥，花生，蘿蔔及漬菜
CHILDREN MENU 兒童餐

11:00 - 22:00

Special requests can be accommodated. If you wish the food pureed, just let us know.

ALL TIMES FAVOURITES 經典之選

Chicken nuggets & French fries 炸雞塊及炸薯條 /88
Chicken and vegetables fried rice 蔬菜雞丁炒飯 /88
Kids Margherita Pizza 蕃茄芝士薄餅 /88
Creamy mini macaroni pasta with French Bayonne ham 奶皇迷你巴約火腿通心粉 /88
Spaghetti bolognese 肉醬意粉 /88

HEALTHY 健康精選

Sticks of cucumber, carrot, chicken slices, grapes with yoghurt honey dip 碗枝西瓜、紅蘿蔔、雞肉片、紅棗與優格蜜糖 /88
Fish fingers, roasted carrots & mushy peas 烤魚手指、紅蘿蔔及軟嫩豌豆 /88

DESSERTS 甜品

Kiwi with honey yoghurt 奇異果配蜜糖乳酸奶 /58
Kiwi salad 奇異果沙律 /58

BEVERAGE 飲品

Vodka 伏特加
Ketel One 荷蘭第一 /110
Absolut 絕對 /90

Gin 紅酒
Bacardi 派禮度 /90
Beefeater 英人牌 /90

Rum 茅酒
Balcony 拱廊 /90

Port 酒
Taylor 10 Years 泰樂十年 /100
Taylor’s Special Ruby 泰樂紅碧 /85

Aperitif 開胃酒
Campari 坎派里 /85

Whisky 威士忌
Glenmorangie 18 Years 格蘭傑18年 /175
Jack Daniel’s 泰勒多 10年 /90

Cognac 干邑
Martell XO 麥利亞利 XX /280
Martell VSOP 麥利亞利 VSOP /100

Beer 啤酒
喜力 Hoegaarden /80
時代 Stella Artois /80
科羅娜 Corona /70
百威 Budweiser /70
青島 Tsing Tao /70

Fruit juices 果汁
Orange 橙 /70
Grapefruit 葡萄柚 /70
Mango 芒果 /70
Guava 番石榴 /70
Watermelon 西瓜 /70
Chilled apple 濃縮 /70
Chilled pineapple 蜜瓜 /70
Chilled tomato 番茄 /70
Chilled cranberry 蔓越莓 /70

Soft drinks 汽水
Fever Tree-Tonic Water (Elderflower/Indian)
Fruit water/Black tea
Black tea
Green tea
Earl Grey or English Breakfast Tea
Organic tea
Mineral water
Evian 法國依雲礦泉水 (330ml 毫升/750ml 毫升)

Tea 茶
Black tea 紅茶 /65
Earl Grey or English Breakfast Tea 伯爵茶或英式早餐茶
Green tea 綠茶 /65

Icy lilo isky 厭熱
Black lilo coffee 咖啡冰沙 /50
Espresso or Long Black 咖啡拿鐵 /50

White icy lilo 冰凍
Cafe Au Lait, Cafe Latte, Cafe Mocha or Cappuccino

Milk 奶類
5% Soy milk, skimmed milk or whole milk 豆奶或無脂牛奶或全脂牛奶

Cold / hot chocolate 冷/熱朱古力 /50

LATE-NIGHT DINING 宵夜

22:00 - 06:00

WESTERN SELECTIONS 西式美食精選

Chicken Caesar Salad 鳳肉凱薩沙律 /158
Bacon, fried egg, grilled chicken breast, tomato 煮蛋、煎蛋、烤雞胸肉、番茄 /58

SWEETS 甜點

Fresh Fruit Plate 熱誠果凍 /78
Fresh Berry Yogurt with Granola 水果順滑/格蘭諾拉 /58

WINES OF THE WORLD 世界各地名酒

Champagne + Sparkling 香檳及汽泡酒
Mumm Cordon Rouge NV Champagne, France 紅帶紅囊 香檳, 法國 /130 / Bottle 瓶 680
Colosal Prosecco, Veneto, Italy 高賈普洛西起泡酒 /100 / Bottle 瓶 428

White wine 白酒
Gerard Bertrand, Reserve Speciale, Viognier, France 格雷德伯特, 頂級香吉尼 /130 / Bottle 瓶 360
Villa Maria Private Bin, Sauvignon Blanc, New Zealand 維拉米亞, 聖雅諾白 /5 / Bottle 瓶 480

Red wine 紅酒
Gérard Bertrand, Cabernet Sauvignon, Languedoc-Roussillon, France 格雷德伯特, 紅梅洛/朗格多克-隆河 /105 / Bottle 瓶 550
Villa Maria “Private Bin”, Pinot Noir, Marlborough, New Zealand 維拉米亞“頂級紅”/ 黑皮諾/馬拉博索, 新西蘭 /115 / Bottle 瓶 530

Rosé wine 玫瑰白酒
Cellier de l’Amitié – Les Cavistes Mediterranée 愛意酒莊 – 海外名莊 /95 / Bottle 瓶 440

BEVERAGE 飲品

Vodka 伏特加
Ketel One 荷蘭第一 /110
Absolut 絕對 /90

Gin 紅酒
Bacardi 派禮度 /90
Beefeater 英人牌 /90

Rum 茅酒
Balcony 拱廊 /90

Port 酒
Taylor 10 Years 泰樂十年 /100
Taylor’s Special Ruby 泰樂紅碧 /85

Aperitif 開胃酒
Campari 甘派里 /85

Whisky 威士忌
Glenmorangie 18 Years 格蘭傑18年 /175
Jack Daniel’s 泰勒多 10年 /90

Cognac 干邑
Martell XO 麥利亞利 XX /280
Martell VSOP 麥利亞利 VSOP /100

Beer 啤酒
喜力 Hoegaarden /80
時代 Stella Artois /80
科羅娜 Corona /70
百威 Budweiser /70
青島 Tsing Tao /70

Fruit juices 果汁
Orange 橙 /70
Grapefruit 葡萄柚 /70
Mango 芒果 /70
Guava 番石榴 /70
Watermelon 西瓜 /70
Chilled apple 濃縮 /70
Chilled pineapple 蜜瓜 /70
Chilled tomato 番茄 /70
Chilled cranberry 蔓越莓 /70

Soft drinks 汽水
Fever Tree-Tonic Water (Elderflower/Indian)
Fruit water/Black tea
Black tea
Green tea
Earl Grey or English Breakfast Tea
Organic tea
Mineral water
Evian 法國依雲礦泉水 (330ml 毫升/750ml 毫升)

Tea 茶
Black tea 紅茶 /65
Earl Grey or English Breakfast Tea 伯爵茶或英式早餐茶
Green tea 綠茶 /65

Icy lilo isky 厭熱
Black lilo coffee 咖啡冰沙 /50
Espresso or Long Black 咖啡拿鐵 /50

White icy lilo 冰凍
Cafe Au Lait, Cafe Latte, Cafe Mocha or Cappuccino

Milk 奶類
5% Soy milk, skimmed milk or whole milk 豆奶或無脂牛奶或全脂牛奶

Cold / hot chocolate 冷/熱朱古力 /50
# IN ROOM MENU 客房菜單

Available on Mon to Wed 12:00-14:30 / Thu to Sun 12:00-17:00
星期一至三 12:00-14:30 / 星期四至日 12:00-22:00 供應

## SASHIMI PLATTER 刺身拼盤

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Premium Sashimi Platter</td>
<td>690</td>
</tr>
<tr>
<td>特上刺身拼盤 (八款特上刺身, 每款兩件)</td>
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</tr>
<tr>
<td>8 Kinds of Deluxe Sashimi</td>
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<tr>
<td>Special Sashimi Platter</td>
<td>470</td>
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<tr>
<td>刺身拼盤 (六款刺身, 每款兩件)</td>
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<tr>
<td>6 Kinds of Sashimi (2 pcs each)</td>
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## SUSHI PLATTER 壽司拼盤

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<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Premium Sushi Platter</td>
<td>540</td>
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<td>特上壽司拼盤 (九款壽司)</td>
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<tr>
<td>9 Kinds of Deluxe Sushi</td>
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<tr>
<td>Special Sushi Platter</td>
<td>350</td>
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<tr>
<td>壽司拼盤 (六款壽司)</td>
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</tr>
<tr>
<td>6 Kinds of Deluxe Sushi</td>
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</tbody>
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## SASHIMI 刺身

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>O toro 肥吞拿魚腩</td>
<td>350</td>
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<tr>
<td>Fatty Tuna</td>
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<td>Uni 海膽</td>
<td>350</td>
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<tr>
<td>Sea Urchin</td>
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<td>Botan Ebi 牡丹蝦</td>
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<td>Botan Shrimp</td>
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<td>Maguro 吞拿魚</td>
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<tr>
<td>Tuna Fish</td>
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<td>Kimetai 金目鰤</td>
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<tr>
<td>Alfonsino</td>
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<tr>
<td>Shima Aji 大池魚</td>
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<tr>
<td>Striped Jack</td>
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<td>Hotategai 帶子</td>
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<tr>
<td>Scallop</td>
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<tr>
<td>Akagai 赤貝</td>
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<tr>
<td>Ark Shell</td>
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<tr>
<td>Ama Ebi 甘蝦</td>
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<tr>
<td>Sweet Shrimp</td>
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<tr>
<td>Tako 八爪魚</td>
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<tr>
<td>Octopus</td>
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<tr>
<td>Hamachi 油甘魚</td>
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<tr>
<td>Yellow Tail</td>
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<tr>
<td>Ikura 三文魚籽</td>
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<tr>
<td>Salmon Roe</td>
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<tr>
<td>Tai 鯖魚</td>
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<td>Snapper</td>
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<tr>
<td>Sake 三文魚</td>
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<td>Salmon</td>
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## SUSHI 寿司

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<td>O toro 肥吞拿魚腩</td>
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<td>Unagi 鰻魚</td>
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<td>Engawa 左口魚裙邊</td>
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<td>Side of Flounder</td>
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<td>Maguro 吞拿魚</td>
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<td>Tuna Fish</td>
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<td>Akagai 赤貝</td>
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<td>Ark Shell</td>
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<td>Hotategai 帶子</td>
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<td>Scallop</td>
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<td>Shima Aji 大池魚</td>
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<td>Striped Jack</td>
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<tr>
<td>Tako 八爪魚</td>
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<tr>
<td>Octopus</td>
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<td>Kani Ko 蟹籽</td>
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<td>Crab Roe</td>
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## MAKI & TEMAKI 卷物 / 手卷

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<th>Item</th>
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<tbody>
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<td>Rolled / Hand Rolled Sushi</td>
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<td>Umami Roll</td>
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<td>鹿兒島和牛卷 (四件)</td>
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<td>Kagoshima Wagyu Beef Umami Roll (4pcs)</td>
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<td>Chopped Fatty Tuna and Spring Onion</td>
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<td>惠吞拿魚腩</td>
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<td>Spicy Tuna</td>
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<td>辣吞拿魚</td>
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<td>Eel</td>
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<td>鰻魚</td>
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<td>Deep-fried King Prawn (4pcs)</td>
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<td>炸蝦卷 (四件)</td>
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<td>California Roll</td>
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<td>加州卷</td>
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<tr>
<td>Salmon &amp; Avocado Roll</td>
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<tr>
<td>三文魚牛油果卷</td>
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<tr>
<td>Cucumber &amp; Avocado Roll</td>
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<tr>
<td>青瓜牛油果卷</td>
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</tr>
</tbody>
</table>

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All prices are in Hong Kong dollars and are subject to a 10% service charge.
所有價格均按港幣計算，並須收取10% 服務費

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.
我們歡迎客戶查詢和了解，菜式是否含有特別的成份。當您點餐時，請向我們的客戶服務員提出任何過敏或特殊的飲食要求。
SET MENU 定食

Deluxe Chirashi 特上魚生飯
Deluxe Sashimi on Sushi Rice 380
Gindara Saikyo Yaki 鰤鰤魚西京燒
Grilled Black Cod Filet with Miso Sauce 370
Sashimi 刺身
Selected Sashimi 350
Arimiaki 鯛焼き牛扒
Grilled Rib Eye Steak with Teppanyaki Sauce 320
Hokke 焼花魚一夜干
Grilled Semi-dried Salted Hokke Fish 320
Una-don 魚飯
Grilled Fresh Water Eel on Steamed Rice with A Rich Homemade Eel Sauce 310
Chirashi 松茸魚生飯
Sliced Sashimi on Sushi Rice 300
Bara Chirashi 松茸角切魚生飯
Seasonal Assorted Diced Sashimi on Sushi Rice 300
Sushi 味司
Sushi Freshly Prepared at our sushi counter 320
Tempura 天婦羅
A Selection of Light and Crispy Tempura 300
Gyu-don 牛肉飯
Pan-fried Thin Slices of Beef Fillet and Onion with Steamed Rice 290
Gyu Inaniwa Udon 安格斯牛肉庭烏冬
Inaniwa Udon with Angus Beef Sirloin Carpaccio 290
Tori Teriyaki 照燒雞扒
Grilled Chicken Thigh with Teriyaki Sauce 280
Sogayaki 豚肉生薑燒
Slices of Pork with Ginger Sauce 260
Grilled Salmon Toro 燒三文魚腩
(limited quantity 限量) 260
Grilled Hamachi Kama 燒油甘魚腩
(limited quantity 限量) 270
Sake Teppanyaki 鐵板三文魚
Salmon Teppanyaki 260
Salt Grilled Saba 鹽燒鰤魚
Sea Salt Grilled Japanese Mackerel 260
Sake Ikura Oyako-don 三文魚親子飯
Fresh Salmon & Salmon Roe on Sushi Rice 260
Yaai Inaniwa Udon 野菜庭烏冬
Inaniwa Udon with Mixed Vegetable 260

素食 Vegetarian 含猪肉 Contains Pork

All set lunch are served with salad, appetizer, Japanese rice, miso soup and fruit platter. (Noodle sets do not include Japanese rice and miso soup)

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