

## LUNCH SETS 定食

Sets include rice, chawanmushi, sunomono, green salad & miso soup  
定食 配 御飯, 茶碗蒸, 漬物, 沙律, 味噌湯

<b>Sashimi &amp; Mixed Tempura</b> -VR- 雜錦刺身配天婦羅定食 Assorted sashimi, shrimp & vegetable tempura	\$228	<b>Balsamic Chicken Teriyaki</b> 照燒黑醋雞扒定食 Balsamic reduction, grilled vegetables	\$198
<b>Pork Katsu Curry</b> 日式咖喱吉列豬排定食 Japanese curry	\$198	<b>Portobello Mushroom</b> -V- 烤意大利大蘑菇定食 Wasabi salsa, ponzu, negi	\$168
<b>Miso Black Cod</b> 黑鱈魚西京燒定食 Alaskan black cod, saikyo miso	\$228	<b>Beef Striploin Wasabi Salsa</b> 西冷牛扒芥末洋蔥定食 Negi, ponzu	\$208
<b>Assorted Robata</b> -VR- 雜錦串燒定食 Chicken, salmon, pork belly	\$198	<b>Roasted Eel</b> 烤鰻魚飯定食 Eel, unagi sauce	\$198

## EXECUTIVE LUNCH SET 行政套餐

Includes green salad, chawanmushi, miso soup & edamame. Make your own executive lunch set by choosing one dish from each section.  
行政套餐 配 沙律、茶碗蒸、味噌湯 及 海鹽枝豆, 每個部分選擇一款菜式, 制定自己的行政套餐。

### STARTERS 頭盤

**Creamy Prawns**  
炸蝦沙律拌韓式辣醬  
Gochujang aioli, chives, teriyaki sauce

**Shrimp Tempura Roll**  
海老天婦羅卷  
Prawn, avocado, spicy mayo

**California Roll**  
鱈場蟹加洲卷  
Snow crab, cucumber, avocado

**Assorted Sashimi**  
雜錦刺身 (+\$30)  
Assorted sashimi selection, wasabi, soy sauce

**Oysters**  
精選生蠔 (+\$30)  
Ponzu, daikon oroshi

**Beef Tataki**  
生牛肉刺身配柚子酸汁 (+\$30)  
Ponzu, momiji oroshi, chives

### MAINS 主菜

**Nigiri Assortment**  
雜錦壽司拼盤  
Assorted sushi selection

**Char-grilled Chicken**  
香烤青檸雞  
Coriander & lime dressing, grilled vegetables

**Salmon with Salted Egg Coconut Cream**  
三文魚配咸蛋椰汁 (+\$50)  
Negi, ikura, grilled vegetables

**Black Onyx Beef Ribeye**  
烤澳洲黑安格斯肉眼扒 (+\$50)  
Spiced garlic and shallot glaze, grilled vegetable

**Sautéed Scallop & Prawn**  
炒鮮蝦帶子配番茄莎莎 (+\$50)  
Squid, garlic, snow peas, tomato salsa

**Sashimi Chirashi**  
雜錦刺身飯 (+\$50)  
Assorted sashimi, cucumber

### SIDES 配菜

**Snow Peas** -V-  
燒荷蘭豆  
Rayu, garlic chips

**Vegetable Fried Rice** -V-  
素菜炒飯  
Yamagobo, garlic

**Steamed Vegetables** -V-  
紫蘇醬蒸素菜  
Shiso salsa

**Cauliflower** -V-  
椰菜花  
Coriander, red onion

**Cold Noodles** -V-  
冷麵  
Seaweed, wasabi, dashi

**Okra Wasabi Soy** -V-  
凍秋葵  
Negi, roasted garlic purée

\$218

## DESSERTS 甜品

**Dessert Trio** 甜品拼盤  
\$68

**Matcha Tart** 宇治抹茶撻  
\$78

## HOUSE WINE 餐酒

**Charles Heidsieck Brut Réserve NV**  
Champagne, France  
\$688 / Bottle

**Greyrock Pinot Gris**  
Marlborough, New Zealand  
\$78 / Glass | \$398 / Bottle

**Hewitson Belle Ville Rosé**  
Barossa Valley, Australia  
\$78 / Glass | \$398 / Bottle

**Plantagenet Three Lions Cabernet Merlot**  
Great Southern, Australia  
\$78 / Glass | \$398 / Bottle