

FUMI DELUXE TASTING MENU

980

先付

菠菜野菌浸汁

STARTER

Marinated Spinach and Wild Mushroom
with Dipping Sauce

前菜

慢煮鴨胸、
湯葉海膽配高湯茨汁、
三文魚大葉天婦羅、
醬燒帶子壽司

APPETIZER

Slow Cooked Duck Breast,
Fresh Soy Milk Skin and Sea Urchin with Broth Dressing,
Salmon with Perilla Leaf Tempura,
Seared Scallop Sushi with Sweet Soy Sauce

刺身

吞拿魚腩、海膽、
甜蝦、時令精選

SASHIMI

Toro, Sea Urchin, Sweet Shrimp,
Seasonal Recommendation

吸物

北海道鱈場蟹土瓶湯

SOUP

Hokkaido Queen Crab Soup

燒物

A4宮崎和牛西冷樸葉味噌燒

GRILLED DISH

Grilled Miyazaki Beef Sirloin (A4)
with Miso Paste on Magnolia Leaves

強齋

龍蝦具足煮

MAIN DISH

Braised Lobster with Tofu and Mushroom

食事

三文魚籽櫻花海老釜飯

RICE

Salmon Roe with Sakura Shrimp on Rice Pot

甜品

日本時令水果

DESSERT

Japanese Seasonal Fruits

RECOMMENDED SAKE

		Original Price	Special Price
梵DIAMOND純米大吟釀 (720ml)	Born DIAMOND Tokusen Junmai Daiginjo	680	580

Price is subject to 10% service charge 另需加一服務費