

Festive Kyoen Dinner

25th, 26th and 27th December 2021

6:30pm - 9:30pm (last food & beverage order: 9pm)



Appetizers

Crab Roe Cucumber Salad, Tomato with Egg Salad, King Crab Meat Salad, Japanese Kimchi, Edamame

Cold Dishes

Japanese Grilled Beef with Yuzu Sauce, Smoked Duck Breast with Rock Salt Sauce, King Crab Leg Combo (King Crab Leg and Snow Crab Leg)

Sashimi

Young Yellowtail, Sweet Shrimp, Salmon, Tuna, Scallop (freshly imported from Japan)

Sushi Rolls

Avocado King Crab Roll, Eel with Avocado Roll, FUMI Vegetable Roll, Assorted Spicy Sashimi Roll

Deep-Fried Items

Japanese Fried Chicken In FUMI Style, Sea Prawn Tempura, Vegetable Tempura (2 Kinds)

Grilled Items

Grilled Miyazaki Chicken Wing, Grilled Miyazaki Pork Belly, Grilled Sweet Corn, Grilled Kyoto Sweet Green Pepper

Hot Dishes

Japanese Steamed Egg Custard with Snow Crab, Miso Soup

Main Courses (please select one dish per person)

Japanese Maitake Mushroom and Vegetable Small Pot
Grilled Miso Cod
Sautéed Angus Beef

Includes a complimentary Live Lobster Hokkayaki (per person)

A4 Miyazaki Beef in Sukiyaki Style
Mini Rice Bowl with Chopped Toro & Japanese Leek

HK\$850 / Adult

HK\$425 / Child
ages 3-11

Beverage Options

Free-Flow Beverage Package

Sake, Beer, Red Wine, White Wine
+ \$288

Champagne, Sake, Beer, Red Wine
and White Wine
+ \$468

all prices are subject 10% service charge

節日滋味蟹宴晚市放題

2021年12月25, 26及27日

6pm - 9:30pm (餐飲最後點餐時間為9pm)



前菜

蟹籽青瓜沙律、鮮蕃茄雞蛋沙律、鱈場蟹肉沙律、日式泡菜、枝豆

冷盤

日式烤牛肉配柚子汁、煙燻鴨胸配調味醬汁、蟹腳拼盤 (鱈場蟹腳及松葉蟹腳)

刺身

油甘魚、甜蝦、三文魚、吞拿魚、帶子 (日本直送)

壽司卷物

北海道松葉蟹肉青瓜卷、鰻魚牛油果卷、FUMI素菜卷、辛香雜蔬刺身太卷

炸物

FUMI 炸龍、海蝦天婦羅、野菜天婦羅兩款

燒物

鹽燒宮崎雞翼、鹽燒宮崎雞翼添加健康腓腓肉、牛油燒粟米、燒京都迷你甜青椒

湯物

味噌湯、松葉蟹茶碗蒸

主菜 (每位可選擇以下一款主菜)

日本舞茸野菜小鍋
銀鱈魚味噌燒
汁燒安格斯牛小排

A4宮崎和牛壽喜燒小鍋
迷你香蔥碎吞拿魚腩并

每位贈送一名活龍蝦北海道

成人每位 HK\$850

小童每位 HK\$425
(3-11歲)

飲品選擇

任飲追加清酒、啤酒、紅酒及白酒
+\$288

任飲追加香檳、清酒、啤酒、紅酒及白酒
+\$468

以上價目另加一服務費