

Festive Crab Feast Brunch

25th, 26th and 27th December 2021
12pm – 3pm (last food & beverage order: 2:30pm)



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 King Crab Meat, Miso Soup

Main Courses (please select one dish per person)

Japanese Maitake Mushroom and Vegetable Small Pot
Grilled Miso Cod
Braised Angus Beef with Onion Sauce

Sautéed Angus Beef
A4 Miyazaki Beef Himi Udon in Soup
Mini Rice Bowl with Chopped Toro & Japanese Leek

Includes a complimentary Hokkaido Jumbo Botan Shrimp Sashimi (per person)

HK\$650 / Adult

HK\$325 / Child
ages 3-11

Beverage Options

Free-Flow Beverage Package

Soft Drinks and Orange Juice
+ \$98

Sake and Beer
+ \$198

Champagne, Red Wine,
White Wine, Sake and Beer
+ \$368

all prices are subject 10% service charge



滋味蟹宴早午放題

2021年12月25, 26及27日
12pm – 3pm (餐飲最後點餐時間為 2:30pm)

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、煙燻鴨胸配創味醬汁、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、辛香雜錦刺身太卷

炸物

FUMI 炸雞、海蝦天婦羅、野菜天婦羅兩款

燒物

鹽燒宮崎雞翼、鹽燒宮崎無添加健康豚腩肉、牛油燒粟米、燒京都迷你甜青椒

湯物

味噌湯、鱈場蟹腳茶碗蒸

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宮崎和牛冰見烏冬
迷你香蔥碎吞拿魚腩并

每位贈送一密北海道珍貴牡丹蝦刺身

成人每位 HK\$650

小童每位 HK\$325
(3-11歲)

飲品選擇 | 任飲追加汽水及橙汁 +\$98 | 任飲追加清酒及啤酒 +\$198 | 任飲追加香檳、紅酒、白酒、清酒及啤酒 +\$368

以上價目另加一服務費