



FESTIVE OISHII WAGYU BRUNCH

25th, 26th and 27th December 2021

12pm- 3pm (last food & beverage order: 2:30pm)

Counter Selection of Appetizers, Salads, Sashimi and Rolls

Salads / Appetizers

Saga Wagyu Tataki,
Spicy Salmon Tartare,
Sous Vide Abalone,
Hokkaido King Crab Leg Salad
Chef's Selection of Appetizers

Sashimi

Yellowtail, Salmon, Botan Shrimp, Oyster,
Chef Recommendation

Hero Sushi Rolls

Saga Wagyu Roll (Maitake Mushroom,
wrapped with Wagyu), Spicy Trio Roll (Spicy Toro,
Yellowtail, Seared Salmon),
Mexican Roll (Cream Cheese, Jalapeño, Avocado),
Shrimp Tempura Roll, Assorted Signature Rolls

Includes a complimentary Premium Dessert Platter

HK\$ 528 / Adult

minimum 2 persons

HK\$ 280 / Child

(80-120 cm height)

Beverage Options

Free-Flow Beverage Package (2 hours)

Prosecco, Sake, Beer and Soft Drinks +\$178

Champagne, Red Wine, White Wine,
Sake, Beer and Soft Drinks +\$298

Unlimited Dishes

Robatayaki Grill

A4 Joshu Wagyu Short Rib, Chicken Thigh,
Miyazaki Pork Belly, Minced Chicken

Agemono

Sakura Shrimp Kakiage, Shrimp Tempura,
Avocado Tempura

Freshly Made Main Dishes

(One dish per person)

A4 Saga Wagyu Sirloin
Lobster & Scallop Hot Pot
Grilled Miso Silver Cod (+ \$100)
Unagi Fried Rice





節日和牛滋味自助早午餐

2021年12月25, 26及27日

12pm- 3pm (餐飲最後點餐時間為 2:30pm)

自助日式前菜、沙律、刺身、即製卷物

沙律 / 前菜

炙燒佐賀和牛、
香辣三文魚他他、
磯煮鮑魚、
北海道鱈場蟹腳沙律、
廚師精選各式前菜

刺身

油甘魚、三文魚、
牡丹蝦、時令生蠔、廚師推介

卷物

佐賀和牛舞茸卷、三色辣卷、墨西哥卷、
炸蝦天婦羅卷、自慢卷

附送精選甜品盤一客

成人 HK\$ 528

(最少兩位)

小童 HK\$ 280

(80-120 cm 高)

兩小時任飲追加

任飲追加汽泡酒、清酒、啤酒、汽水 +\$178

任飲追加香檳、紅酒及白酒、清酒、啤酒、汽水 +\$298

無限量供應菜式

爐端燒

A4日本上州和牛牛小排、雞腿肉、
宮崎黑豚肉、免治雞肉棒

炸物

櫻花蝦天婦羅、天使蝦天婦羅、
牛油果天婦羅

即點即製鮮味美饌

(每位可選擇一款主菜)

A4 佐賀和牛肉西冷陶板燒

龍蝦、帆立貝火鍋

銀雪魚西京燒(+\$100)

鰻魚炒飯