

金秋極上鐵板盛宴

TEPPANYAKI ESCAPADES

濱家基義

MOTOYOSHI
HAMAIE



嚴選日本A5和牛柳與當季上乘食材，
以席前鐵板燒演繹日本極鮮真味。

Featuring premium Japanese A5 tenderloin and the finest seasonal delicacies,
an inimitable teppanyaki experience, masterfully crafted to reveal the refined
essence of authentic Japanese gastronomy.





金秋極上鐵板盛宴

T Teppanyaki Escapades

餐前小點 Amuse Bouche

北海道毛蟹茶碗蒸

Steamed Egg Custard with Hokkaido Hairy Crab

主廚精選前菜 Chef's Selection of Appetizer

時令刺身三點 3 Kinds of Sashimi

七天熟成吞拿魚大腹手卷

7 Days Aged Toro Temaki

松茸絲及越光米

Shredded Matsutake and Koshihikari Rice

澳洲岩龍蝦 Australian Rock Lobster

北海道海膽醬汁 Hokkaido Sea Urchin Sauce

蓋物 Futamono

甘鯛魚松茸清湯 Amadai with Matsutake Soup

本格燒 Sumibi-Yaki

備長炭燒松茸 Binchotan Grilled Matsutake

近江A5和牛柳 Omi A5 Tenderloin

日本蒜片、靜岡山葵、醬油山葵漬、檸檬鹽

Garlic Chips, Shizuoka Wasabi,

Wasabi Pickled in Soy Sauce, Lemon Salt

萬古燒土鍋飯 Banko Yaki Rice

秋鮭魚及松茸 Autumn Salmon and Matsutake

時令日本水果 Seasonal Japanese Fruit

愛媛縣栗子最中 Ehime Chestnut Monaka

每位 **\$2,388 PER PERSON**

可享三杯清酒配搭 Sake Pairing 3 Glasses \$500

此頁載有之酒精飲料達1.2%以上酒精濃度

Alcoholic beverages listed above contain higher than 1.2% alcohol by volume

所有價錢以澳門元計算及另加10%服務費

All prices are in MOP and subject to 10% service charge