



A4 MIYAZAKI BEEF & SNOW CRAB LEG BRUNCH

A4宮崎和牛&松葉蟹腳週末放題

Saturday, Sunday and Public Holidays
12:00 - 15:00

\$588 Adult
\$288 Child (aged 3-11)

FUMI A4 Miyazaki Beef & Snow Crab Leg Semi Brunch offers you unlimited Japanese delicacies ranging of Appetizer, Sashimi, Sushi Roll, Tempura, Grilled Items, Snow Crab Leg and A4 Miyazaki Beef.

FUMI A4宮崎和牛&松葉蟹腳週末放題:

無限量供應日式前菜、刺身、卷物、天婦羅、燒物、松葉蟹腳及A4宮崎和牛。

Hokkaido King Crab Leg

(One portion per guest)

+\$88 Enjoy unlimited Hokkaido King Crab Legs

*The "Unlimited Hokkaido King Crab Legs" offer requires diners of the whole table to join

北海道鱈場蟹腳

(每位客人一客)

+\$88 無限追加北海道鱈場蟹腳

*必須全枱客人同時點選方可升級無限追加

APPETIZERS

Crab Roe Cucumber Salad
Chilled Eggplant with BBQ Sauce
Caesar Salad
Japanese Kimchi, Edamame

前菜

蟹籽青瓜沙律
燒汁冷茄子
凱撒沙律
日式泡菜、枝豆

COLD DISH

Grilled A4 Miyazaki Beef with Yuzu Sauce
Smoked Duck Breast with Salty Sauce
Snow Crab Leg

冷盤

烤A4宮崎和牛配柚子汁
煙燻鴨胸配創味鹽汁
松葉蟹腳

SASHIMI

Young Yellowtail, Salmon, Scallop
2 Kinds of Chef's Recommendation
(Fresh import from Japan)

刺身

油甘魚、三文魚、帶子、
廚師推介2款
(日本直送)

SUSHI ROLL

A4 Miyazaki Beef Sukiyaki Roll
Eel with Avocado Roll
FUMI Vegetable Roll
Assorted Spicy Sashimi Roll

壽司卷物

A4宮崎和牛壽喜燒卷
鰻魚牛油果卷
FUMI素菜卷
雜錦辛香刺身太卷

DEEP FRIED ITEMS

Japanese Cheese Rice Cake
Sea Prawn, Pumpkin
Okra, Baby Corn Tempura

炸物

日式芝士年糕
海蝦、南瓜
秋葵、粟米芯天婦羅

GRILLED ITEMS

Grilled Miyazaki Chicken Wing
Grilled Miyazaki Bulgur Sausage
Grilled Sweet Corn
Grilled Mushroom

HOT DISH

Miso Soup
Japanese Steamed Egg Custard
with Snow Crab Meat

MAIN COURSE

(Each guest to select one)

A Small Pot of Japanese Maitake
Mushroom & Vegetables

A4 Miyazaki Beef Udon in Soup

Assorted Sushi (4 kinds)
Lean Tuna, Seared Flounder,
2 Kinds of Chef's Recommendation

Mini Rice Bowl
with Chopped Toro & Japanese Leek

Grilled Mackerel

Grilled Miso Cod (+\$58)

A Complimentary Premium Dessert Platter Per Guest

每位客人可免費獲贈廚師精選甜品盤一客

FREE-FLOW PACKAGE

Package 1: \$98

Soft Drinks & Orange Juice

Package 2: \$238

Sake, Prosecco & Beer

Package 3: \$388

Champagne (Taittinger Brut Réserve),
Wines, Sake & Beer

燒物

鹽燒宮崎雞翼
宮崎特產黑豚香腸
牛油燒粟米
鮮冬菇

溫物

味噌湯
松葉蟹肉茶碗蒸

主菜

(每位可選一款)

日本舞茸野菜小鍋

日本A4宮崎和牛稻庭烏冬

精選手握壽司拼盤(4件)
鮮吞拿魚、火炙左口魚邊、
廚師推介2款

迷你香蔥碎吞拿魚腩丼

鹽燒鯖魚

銀鱈魚味噌燒 (+\$58)

飲品任飲追加

汽水及橙汁

清酒, 有氣葡萄酒及啤酒

香檳, 紅白酒, 清酒及啤酒