





## WEEKEND SEMI-BUFFET BRUNCH

週末半自助早午餐

Available on Saturdays, Sundays & Public Holidays 星期六、日及公眾假期供應

Indulge in an array of seasonal appetizers, salads, sashimi and sushi rolls,- all served in buffet style. You can also savour made-to-order skewers, tempura, and complete your dining experiencewith a delectable main course and dessert.

週末早午餐以自助及放題形式供應多款沙律前菜、刺身卷物、爐端燒及天婦羅,以及每人一客主食及甜品

12:00 - 15:00

Last order 最後點菜時間: 14:30

**\$588** Adult 成人

**\$348** Child 小童

(80-120cm height)

A complimentary portion Isoyaki Abalone in Lobster Bisque 每人可額外獲贈一客龍蝦湯磯煮鮑魚

## **SERVED AT BUFFET COUNTER** 自助日式料理

## Salads / **Appetisers** 沙律/前菜







A4 Miyazaki Wagyu Tataki 🙆 炙燒A4宮崎和牛

Seared sliced Wagyu sirloin with mushroom

Spicy Salmon Tartar 天使香辣三文魚他他

Oyster

Octopus with Kimchi Sauce 泡菜醬八爪魚沙律

Mozuku Seaweed 👩 日本海雲

Golden Squid 黃金魷魚

Shrimp, Scallop, Yellowtail, Salmon, Chef's recommendation 蝦、帶子、油甘魚、三文魚及廚師推介

### **Hero Sushi Rolls** 卷物

A4 Miyazaki Wagyu Roll A4宮崎和牛舞茸卷

Maitake mushroom, wrapped with Wagyu

Assorted Signature Roll

Deep-fried King Prawn Roll 磯の雪昆布炸大蝦卷

Eel Pressed Sushi 鰻魚板壓壽司

Mexican Roll 🕖

Cream cheese, jalapeño, avocado

## **MADE TO ORDER - UNLIMITED SERVING** 即叫即製,無限量供應

## **Robatayaki Grill** 爐端燒



Wagyu Short Ribs

Pork Neck 豬頸肉串

特級和牛牛小排串

River Eel 河鰻魚串

Minced Chicken Meat 免治雞肉棒

## **Tempura** 天婦羅



Fried King Prawn with Shiso Leaf 紫蘇葉炸蝦

Fried Crab Claw 炸蟹鉗

Fried Pumpkin Cake 🕖 炸南瓜餅

# **Hot Dish**

主食

(Each guest to select one 以下主菜可選擇一款)

Grilled Miso Silver Cod 銀鱈魚西京燒

Waqyu Sirloin 🙆 A4宮崎和牛西冷陶板燒

Lobster in Hot Pot 6 龍蝦海鮮火鍋



Unagi Fried Rice 🖒 自家製鰻魚飯



## A COMPLIMENTARY CHEF'S DESSERT 附送精選甜品一客



#### = FREE-FLOW BEVERAGES 任飲追加

Daily Juices, Soft Drinks, Kyoto Fruit Punch 是日果汁、汽水、 什果賓治

+ 108 per guest 每位

Prosecco Rosé, Prosecco, Yuzu Sake Highball, Sake, Beer 玫瑰氣泡酒、氣泡酒、 柚子清酒特飲、清酒、啤酒

+ 238 per guest 每位

Champagne, Wines, Sake, Beer 香檳、紅白酒, 清酒、啤酒

+ 368 per guest 每位





