



千鶴 A5 飛驒和牛薄燒御膳 (一人前)
Senzuru Hida A5 Wagyu Sliced Beef Gozen Set

煙三文魚雜菜沙律，銀鱈魚配他他醬，帆立貝配黑松露醬，
飛驒和牛薄燒 100g(2 枚)，炒野菜，味噌湯，香蒜高菜炒飯，抹茶雪糕。

*Smoked Salmon Salad / Teppanyaki Cod Fish with Tatar Sauce /
Teppanyaki Scallop with Black Truffle Sauce / Teppanyaki Hida Wagyu Sliced Beef (100g) /
Teppanyaki Fried Vegetables / Miso Soup / Fried Rice with Garlic and Pickled / Green Tea Ice-Cream*

激安價優惠
Special Price

星期一至四
Mon - Thu
HK\$750

星期五至日，假期及前夕
Fri - Sun, Public Holiday & Eve
HK\$800

原價
Original Price
HK\$1000 (per person)

千鶴 A5 飛驒和牛厚燒御膳 (一人前)
Senzuru Hida A5 Wagyu Beef Steak Gozen Set

煙三文魚雜菜沙律，南非鮑魚牛油燒 90g(1 枚)，鵝肝配黑醋汁，
飛驒和牛厚燒 100g(6 粒)，炒野菜，味噌湯，香蒜高菜炒飯，抹茶雪糕。

*Smoked Salmon Salad / Teppanyaki South Africa Abalone (90g) / Teppanyaki Goose Liver with Balsamic
Sauce / Teppanyaki Hida Wagyu Beef Steak (100g) / Teppanyaki Fried Vegetable / Miso Soup / Fried Rice
with Garlic and Pickled / Green Tea Ice-Cream*

激安價優惠
Special Price

星期一至四
Mon - Thu
HK\$825

星期五至日，假期及前夕
Fri - Sun, Public Holiday & Eve
HK\$880

原價
Original Price
HK\$1100 (per person)

所有價目需另設加一服務費(以原價計算)

All prices are subject to 10% service charge (base on the original price)

以上菜單不可與其他優惠同時使用

The above offer cannot be used in conjunction with other offers

如閣下對任何食物敏感或需要點選特別餐飲膳食，請知悉我們以作安排

Please inform us if you have any food allergies or special dietary needs

