



極尚A5和牛套餐

PREMIUM A5 WAGYU BEEF SET MEAL

每位
\$1,080
PER PERSON
兩位起 MIN 2 PAX



頭盤 APPETIZERS

- 夫妻肺片 Ox Tongue and Tripe Medley
- 四川口水雞 Mouth-watering Chicken
- 撈汁小黃瓜 Sliced Cucumber Tossed with Garlic and Chili

湯品 SOUP

- 國宴開水白菜 Double-boiled Classic Sichuan Supreme Soup

主菜 MAIN COURSE

- 堂煎A5佐賀和牛 100克 Sautéed Saga-ken Wagyu Beef 100G
- 鮮茄乾煎大虎蝦 Poached King Prawn with Dried Tomato
- 鮮椒酸湯安格斯肥牛 Braised Beef in Fresh Chili and Sour Soup
- 鮮炒萵筍絲 Sautéed Asparagus Lettuce

主食 RICE AND NOODLES

- 成都擔擔麵 Sichuanese Dan Dan Noodles

甜品 DESSERT

- 酒釀湯丸 Glutinous Balls with Fermented Rice Wine Soup



加配精選紅白酒 ADD ON WINE PAIRING

- 白酒 WHITE • CHARDONNAY FILIUS, VASSE FELIX, MARGARET RIVER, AUSTRALIA
- 紅酒 RED • PINOT NOIR, CLOS HENRI ESTATE, MARLBOROUGH, NEW ZEALAND

優惠價 Special offer \$380 (原價 Original price \$580)

*** 每位加 \$120 可升級 * Add \$120 per pax to upgrade**



羊肚菌響螺燉花膠

Double-boiled morels with fish maw and conch chicken soup



六頭南非鮑拌鵝掌

whole south African abalone with goose web



= 可升級餐點 Upgrading dish

茶芥每位 HK\$20 Condiment fee, tea charge HK\$20 per person
小食每碟 HK\$25 snacks charge HK\$25 per dish
另加收一服務費 Subject to 10% service charge



辣 spicy



粵菜 cantonese cuisine



素菜 Vegetarian



denggtst



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an elite concept 优意集团