

THE TEPPANROOM 鉄板

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| 日本靜岡番茄, 西班牙煙肉 松子仁, 黑醋 | Shizuoka fruit tomatoes, pancetta Pine nuts, balsamic | \$130 |
| 法國鵝肝, 焦糖無花果, 砵酒 | French foie gras, caramelised fig, port wine | \$180 |
| 北海道帶子, 粟米, 西班牙煙肉 | Hokkaido scallop, fresh corn, pancetta | \$180 |
| 日本鱸魚, 粟米筍 雞油菌, 粟米忌廉汁, 紅椒油 | Japanese sea bass, young corn, Chanterelle mushrooms, corn cream sauce, chill oil | \$280 |
|  紙包澳洲鱈魚, 番茄 百合, 雞油菌, 香草 | Sustainable Patagonian toothfish papillote, tomato Lily bulb, chanterelle mushrooms, herbs | \$300 |
| 虎蝦, 辣肉腸, 周打 | Tiger prawn, spicy chorizo, chowder sauce | \$280 |
| 加拿大龍蝦, 小蘑菇, 菠菜, 雅枝竹 | Canadian lobster, champignon, spinach, artichoke Lobster butter | \$480 |
| 西班牙黑豚, 芥末, 富士蘋果醬 | Iberico pork loin, wasabi, Fuji apple purée | \$320 |
| 澳洲羊扒, 朴葉味噌 | Australian lamb loin, houba leaf, miso paste | \$320 |
| 澳洲 M6 和牛柳 100g | Australian M6 wagyu tenderloin 100g | \$540 |
| 日本 A4 熊本和牛西冷 100g | Kumamoto A4 wagyu sirloin 100g | \$690 |
| 日本 A5 薩摩和牛西冷 100g | Satsuma A5 wagyu sirloin 100g | \$780 |
| 牛肉, 黑松露, 鵪鶉蛋炒飯 | Beef, black truffle, quail egg fried rice | \$120 |
| 火焰日本桃, 柚子雪葩 | Peach flambé, yuzu sorbet | \$100 |



海鮮來自可持續發展供應源 Seafood from sustainable and responsible sources

如您對任何食物有過敏反應或需要其他膳食的安排, 請向我們的服務員聯絡。
Please advise our associates if you have any food allergies or special dietary requirements.

所有價目以港幣計算及另加一服務費
All prices are in HK\$ and subject to 10% service charge.

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證
We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system