

THE TEPPANROOM 鉄板

日本靜岡番茄，西班牙煙肉 松子仁，黑醋	Shizuoka fruit tomatoes, pancetta Pine nuts, balsamic	\$130
蕎麥薄餅，煙燻三文魚，三文魚籽 酸忌廉	Buckwheat blini, smoke salmon, salmon roe Sour cream	\$130
法國鵝肝，焦糖無花果，砵酒	French foie gras, caramelised fig, port wine	\$180
金目鯛，蘑菇，香菇蔬菜 蘑菇清湯	Alfonsino, champignon, mizuna vegetable Mushroom consomme	\$280
SS 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，辣番茄醬，香脆鍋粿	Tiger prawn, spicy tomato sauce, crunchy rice	\$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
火焰日本蘋果，焦糖醬 雲尼拿雪糕	Japanese apple flambé, caramel sauce Vanilla ice cream	\$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