

THE TEPPANROOM 鉄板^{ルム}

Valentine's Day Menu, 2019

刺身 3 種

寒鰯, 吞拿魚, 北海海蝦

Sashimi selection 3 kinds

Winter yellow tail, tuna, shima ebi shrimp

Alfred Gratien Brut Rosé NV

加拿大龍蝦, 辣肉腸, 橄欖

甜椒, 蝦濃湯

Canadian lobster, chorizo, olives

Capsicum, shrimp bisque

Sake Tedorigawa Y Special Junmai Daiginjo

海鹽焗南非鮑魚, 青紗海苔汁

South African abalone baked in sea salt

Aosa laver dashi sauce

紙包鱈魚柳, 雞油菌

蕃茄, 百合, 香草

Patagonian toothfish papillote, chanterelle mushroom

Tomato, lily bulb, herbs

Sato, Riesling, Central Otago, New Zealand 2016

A5 三重縣伊賀和牛西冷 80g

大黑本菇, 蘆筍

Mie Iga A5 wagyu sirloin 80g

Shimeji mushroom, asparagus

L'Orient, "Barrel Aged Muscat Bailey A", Yamanashi, 2016

和牛, 黑松露, 鵪鶉蛋炒飯

Wagyu beef, black truffle, quail egg fried rice

洛神花草莓啫喱, 櫻花奶凍

綠茶曲奇

Hibiscus strawberry jelly, Sakura panna cotta

Green tea cookies

每位 \$1,688

配對葡萄酒每位另加 \$538

\$1,688 per person

\$538 per person with wine pairing

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.