

瀛菊秋冬放題

KIKU AUTUMN AND WINTER ALL YOU CAN EAT MENU

前菜 APPETIZER

磯煮鮑魚
Simmered Abalone

火焰鰹魚
Skipjack Tuna Tataki

和風汁煮翡翠螺
Simmered Jade Whelk with Wafu Sauce

芥辣八爪魚
Wasabi Octopus

栗子石榴沙律
Chestnut Pomegranate Salad

薯茸油揚卷
Sweet Potato Beancurd Roll

茶碗蒸 / 湯 CHAWANMUSHI / SOUP

海鮮茶碗蒸
Seafood Chawanmushi

豚肉里芋味噌湯
Pork and Taro Miso Soup

季節野菌土瓶湯
Seasonal Mushroom Tea Pot Soup

刺身拼盤 SASHIMI PLATTER

吞拿魚
Tuna

三文魚
Salmon

油甘魚
Yellow Tail

八爪魚
Octopus

甜蝦
Shrimp

壽司拼盤 SUSHI PLATTER

鰻魚壽司
Unagi Sushi

火焰三文魚壽司
Seared Salmon Sushi

辣吞拿魚腩茸壽司
Spicy Tuna Belly Sushi

蟹肉手卷
Crab Hand Roll

和風牛肉卷
Wafu Beef Roll

加州卷
California Maki Roll

炸物 FRIED DISH

大蝦天婦羅
Shrimp Tempura

軟殼蟹天婦羅
Soft Shell Crab Tempura

吉列免治豚肉餅
Breaded Minced Pork Patty

章魚小丸子
Octopus Balls

海苔芝士麻糬
Seaweed Cheese Mochi

吉列南瓜餅
Pumpkin Cake

爐端燒 ROBATAYAKI

免治雞肉串
Minced Chicken Skewer

田樂味噌牛肉串
US Beef Den Miso Skewer

芝麻雞翼
Sesame Chicken Wing

汁燒豚肉串
Kurobuta Pork Skewer

明太子魷魚串
Mentaiko Squid Skewer

柚子味噌帶子串
Scallop Yuzu Miso Skewer

汁燒京蔥雞肉串
Chicken and Leek Skewer

杏鮑菇串
King Trumpet Mushroom Skewer

山葵醬玉子燒
Wasabi Sauce and Egg Roll Skewer

含可持續發展海產 Contains Sustainable Seafood

素食 Vegetarian

辣味 Spicy Dish

僅限堂食。酒精飲品的酒精濃度達 1.2% 以上。

時令食材會因季節而作出更換。請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收 10% 服務費。

Only for dining within restaurant. The alcoholic beverages have an alcohol strength higher than 1.2% vol. Seasonal ingredients may change according to availability. Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.

❁ 秋冬珍饈 ❁
Autumn and Winter Specialty

美國和牛壽喜燒
 US Wagyu Beef Sukiyaki

鐵板蠔子配蟹膏味噌醬
 Teppanyaki Razor Clam with Crab Roe Miso

野菌蛋黃醬燒龍蝦
 Grilled Lobster with Egg Yolk Sauce
 and Wild Mushrooms

(每人限量乙份，選一款)
 (One portion per guest: Select one dish)

❁ 鐵板燒 ❁
TEPPANYAKI

安格斯西冷牛肉
 Angus Beef Striploin

柚子汁燒走地雞扒
 Yuzu Chicken Thigh with Yuzu Sauce

木之芽醬燒澳洲豬柳
 Australian Pork Loin with Kinome Sauce

清酒煮海蜆
 Clam with Sake Broth

魷魚拼廣島蠔
 Squid and Hiroshima Oyster

和風果汁三文魚
 Salmon with Wafu Fruit Sauce

❁ 飯類 / 面類 ❁
RICE / NOODLES

辛辣雞肉擔擔拉麵
 Spicy Chicken Tantan Ramen

豚肉蔬菜釜飯
 Kurobuta and Vegetables Kamameshi

鐵板鰻魚炒飯
 Teppanyaki Unagi Fried Rice

美國肥牛野菌湯烏冬
 US Beef and Mushroom Udon Soup

海螺油甘魚蓉飯
 Sea Whelk and Yellow Tail Rice

野菌素肉蕎麥湯麵
 Mushroom and Omnipork Soba Soup

❁ 甜品 ❁
DESSERT

北海道紅豆布甸
 Hokkaido Red Bean Pudding

楓糖芝士蛋糕
 Maple Cheese Cake

三色丸子
 Trio Glutinous Dumplings

栗子蒙布朗
 Chestnut Mont Blanc

日式雪糕
 黑芝麻 / 抹茶 / 豆腐
 Japanese Ice Cream
 Sesame / Matcha / Tofu

鳴門金時番薯蛋糕
 Kintoki Sweet Potato Cake

❁ 飲品 ❁
BEVERAGE

可樂
 Coke

雪碧
 Sprite

芬達橙汁
 Fanta Orange

西瓜汁
 Watermelon Juice

橙汁
 Orange Juice

蘋果汁
 Apple Juice

每位 成人 小童(6-12歲)
 Per Person Adults Children (6-12 years old)
 498 248

❁ 酒精飲品 ❁
ALCOHOLIC BEVERAGE

柚子蘇酒
 Yuzu Rum Cocktail

話梅清酒
 Plum Sake Cocktail

熱情果清酒
 Passion Fruit Sake Cocktail

麒麟樽裝啤酒
 Kirin Bottle Beer

酒精飲品每位另加 180
 Alcoholic Beverage Add-on 180 Per Person

僅限堂食。酒精飲品的酒精濃度達 1.2% 以上。
 時令食材會因季節而作出更換。請告知您的服務員關於任何食物過敏或餐飲限制。所有價格為澳門幣並需加收 10% 服務費。
 Only for dining within restaurant. The alcoholic beverages have an alcohol strength higher than 1.2% vol. Seasonal ingredients may change according to availability. Please inform our service staff if you have any food allergies or dietary requirements. All prices are in MOP and subject to a 10% service charge.