

瀛菊盛夏和食放題
KIKU SUMMER HARVEST ALL YOU CAN EAT MENU

前菜
APPETIZER

磯煮鮑魚
Simmered Abalone

蔥花竹筴魚
Japanese Mackerel with Scallion

三杯酢漬花螺
Flower Snail with Sanbai Vinegar

芥辣八爪魚
Wasabi Octopus

夏日蔬果沙律
Summer Vegetable Fruit Salad

紫蘇黑番茄涼素麵
Chilled Somen with Shiso and Black Tomato

茶碗蒸 / 湯
CHAWANMUSHI / SOUP

海鮮茶碗蒸
Seafood Chawanmushi

粟米羅宋味噌湯
Sweet Corn and Vegetable Miso Soup

鱸魚土瓶湯
Seabass 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

紋甲魷魚壽司
Cuttlefish Sushi

火焰三文魚壽司
Seared Salmon Sushi

辣吞拿魚腩茸壽司
Spicy Tuna Belly Sushi

火焰左口魚邊手捲
Flamed Flounder Hand Roll

和風雞扒芝麻卷
Wafu Chicken and Sesame
Maki Roll

加州卷
California Maki Roll

炸物
FRIED DISH

大蝦天婦羅
Shrimp Tempura

鰻魚天婦羅
Eel Tempura

多春魚天婦羅
Shishamo Tempura

章魚小丸子
Octopus Balls

唐揚豚串骨
Deep-fried Kurobuta Pork Shank Bone

吉列紫番薯餅
Purple Potato Cutlet

爐端燒
ROBATAYAKI

海鹽燒雞軟骨串
Sea Salt Grilled Chicken Soft Bone Skewer

照燒醬牛肉串
Teriyaki US Beef Skewer

芝麻雞翼
Sesame Chicken Wing

燒肉汁豚肉串
Spicy Yakiniku Pork Skewer

岩鹽牛舌串
Beef Tongue Skewer

柚子汁燒帶子串
Yuzu Scallop Skewer

汁燒京蔥雞肉串
Chicken and Leek Skewer

西葫蘆串
Zucchini Skewer

牛油燒一口番薯串
Butter Grilled Baby Potato 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.

夏天珍饈
SUMMER SPECIALTY

高菜漬深海野化黃魚湯
Pickled Red Mustard Yellow Croaker
Soup

日式燉和牛面類
Japanese Braised Wagyu Beef Cheek

明太子醬燒龍蝦
Grilled Lobster with Mentaiko Sauce

(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

紫蘇醬燒走地雞扒
Chicken Thigh with Shiso Sauce

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

蒜香煮海蜆
Garlic Clams

魷魚拼廣島蠔
Squid and Hiroshima Oyster

檸檬牛油醬三文魚
Salmon with Wafu Lemon Butter Sauce

飯類 / 面類
RICE / NOODLES

泡菜蜆拉麵
Clam Kimchi Ramen

夏日豆味噌雞肉飯
Summer Bean and Miso Chicken Rice

鐵板櫻花蝦炒飯
Teppanyaki Sakura Shrimp Fried Rice

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

火焰醋漬鯖魚壽司并飯
Flamed Vinegar Marinated Mackerel
Sushi Rice

素肉釀油揚蕎麥湯麵
Omi-pork Stuffed Beancurd Soba Soup

甜品
DESSERT

黃梨椰子布甸
Pear and Coconut Pudding

蜜桃覆盆子芝士蛋糕
Peach and Raspberry Cheese Cake

無花果杏仁蛋糕
Fig and Almond Cake

水信玄餅配糖漬蜜柑
Raindrop Cake with
Natsumikan Marmalade

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

野莓芭菲配蛋白酥
Wild Berries Parfait with Crispy
Meringue

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

柚子釀酒
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

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