

瀛菊金秋時令放題
KIKU AUTUMN HARVEST ALL YOU CAN EAT MENU

前菜
APPETIZER

磯煮鮑魚
Simmered Abalone

三文魚豆酥
Salmon and Tofu Crumbs

東京佃煮蛤蜊與茄子
Tokyo Tsukudani Braised Clams with Eggplant

芥辣八爪魚
Wasabi Octopus

葡萄無花果沙律
Grape and Fig Salad

江戶冷奴秋葵
Edo Style Chilled Tofu and Okra

茶碗蒸 / 湯
CHAWANMUSHI / SOUP

海鮮茶碗蒸
Seafood Chawanmushi

千葉漁師味噌湯
Chiba Fisherman Style Miso Soup

栃木捲纖土瓶湯
Tochigi Kenchin 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

醋鯖花魚壽司
Marinated Mackerel Sushi

火焰三文魚壽司
Seared Salmon Sushi

吞拿魚腩茸青葱壽司
Tuna Belly and Spring Onion Sushi

辣味鱸魚野菌手卷
Spicy Seabass and Mushroom Hand Roll

油甘魚芝麻卷
Yellow Tail Sesame Maki Roll

加州卷
California Maki Roll

炸物
FRIED DISH

大蝦天婦羅
Shrimp Tempura

鯷魚天婦羅
Sardine Tempura

吉列蠔
Oyster Cutlet

泡菜豚肉餃子
Kimchi Pork Gyoza

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

常陸辣醬牛肉串
Hitachi Spicy Beef Skewer

芝麻雞翼
Sesame Chicken Wing

關東肉醬豚肉串
Kanto Pork Skewer

岩鹽牛舌串
Beef Tongue Skewer

千葉檸檬鹽燒帶子串
Chiba Lemon Salt Scallop Skewer

汁燒京蔥雞肉串
Chicken and Leek Skewer

上州甜味噌魔芋串
Joshu Miso Konjac 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.

秋味珍饈
AUTUMN SPECIALTY

龍蝦栗子真丈湯
Lobster and Chestnut Shinjo Soup

🌶️ 辛香料烤美國極黑牛五花
Grilled US SRF Beef Karubi with Spices

岩鹽燒秋刀魚
Salt Grilled Pacific Sauri

(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

柚子胡椒雞扒
Chicken with Yuzu Pepper

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

蒜蓉野菌煮海蜆
Clams with Garlic and Mushrooms

魷魚拼廣島蠔
Squid and Hiroshima Oysters

🐟 銀杏桃味噌三文魚
Salmon with Ginkgo Miso

飯類 / 面類
RICE / NOODLES

東京醬油叉燒拉麵
Tokyo Shoyu Chashu Ramen

關東雞飯
Kanto Chicken Rice

🐟 栗子三文魚炒飯
Chestnut and Salmon Fried Rice

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

江戶海鮮散壽司丼飯
Edo Seafood Chirashi Don

🌿 茨城風味蔬菜蕎麥麵
Ibaraki Vegetable Soba Soup

甜品
DESSERT

🌿 柚子石榴白巧克力布甸
Yuzu and Pomegranate White Chocolate Pudding

🌿 焦糖蘋果芝士蛋糕
Caramelized Apple Cheesecake

🌿 栗子紅豆銅鑼燒
Chestnut and Red Bean Dorayaki

🌿 米酒煮梨核桃紫蘇啫喱
Sake Poached Pear with Walnut Shiso Jelly

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

🌿 甘芋雙重蛋糕卷
Duo Sweet Potato Roll

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

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