

SEAFOOD 海鮮

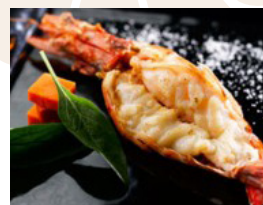
Live Atlantic Lobster 龍蝦	market price
Live Abalone 游水鮑魚	market price
Live Dungeness Crab 游水蟹	market price
Tiger Prawns 虎蝦	\$12.95
Live Jumbo Scallop 游水扇貝	\$10.50
Vietnam Jumbo Prawn 越南大蝦皇	\$17.95
Live Conch 活响螺	\$13.95
Scallops 帶子	\$13.95
Salmon Steak 三文魚扒	\$14.95
Black Cod 銀雪魚柳	\$18.95
Oyster 生蠔	\$11.50
Squid 魷魚	\$9.50
Clam in Sake Sauce 清酒蜆	\$10.95

MEAT AND POULTRY 肉類

AAA Beef Tenderloin 特級牛柳	\$25.00
Sirloin Steak 西冷扒	\$24.00
Thinly Sliced Ribeye 薄肉眼扒	\$24.00
Beef Teriyaki 日式燒牛肉	\$13.95
Chicken Teriyaki 日式燒雞	\$12.95
Kobe Sliced Ribeye (10 pcs) 神戶肉眼薄燒	\$50.00
Goose Liver (foie gras) 新鮮法國鵝肝	\$26.50
Barbey Fed Pork 甘香黑豚肉	\$18.95
Pork Neck Trim 豬頸脊	\$16.25
New Zealand Rack of Lamb 新西蘭羊架	\$23.00
Ox-tongue 牛舌	\$16.95
Kobe Beef - A4 A4 神戶和牛	\$80.00
Kobe Beef - A5 A5 神戶和牛	\$128.00

VEGETABLES 蔬菜

Fresh Portobello Mushroom 大磨菇	\$8.95
Enoki Mushroom 金菇	\$5.95
Assorted Seasonal Vegetables 雜菜	\$6.50



A. CHEF SPECIAL TEPPANYAKI COURSE

- Seasonal greens with dressing
- Homemade miso soup
- Prawn, squid, scallop
- Filet mignon
- Thinly sliced ribeye (Usuyaki)
- Fried assorted vegetable
- Steamed rice

精選廚師推介

日式沙律
味噌湯
蝦, 魷魚, 帶子
免翁牛柳
薄燒蒜蔥肉眼卷
炒什菜
白飯

\$29.95

B. SEAFOOD TEPPANYAKI COURSE

- Seasonal greens with dressing
- Homemade miso soup
- Salmon steak, oyster, prawn
- Squid, scallop
- Fried assorted vegetable
- Steamed rice

海鮮廚師推介

日式沙律
味噌湯
三文魚扒, 生蠔, 蝦
魷魚, 帶子
炒什菜
白飯

\$29.95

C. ECONOMY VALUE COURSE

- Seasonal greens with dressing
- Homemade miso soup
- Salmon steak, prawn, squid
- Filet of chicken, pork neck trim
- Assorted seasonal vegetable
- Steamed rice

經濟套餐

日式沙律
味噌湯
三文魚扒, 蝦, 魷魚
雞扒, 豬頸脊
炒什菜
白飯

\$28.50

Course A or B or C 套餐A或B或C

Add half live lobster 加半隻龍蝦 : \$16.00

Substitute with Japanese fried rice or fried noodle 轉日式炒飯或炒麵 : \$2.50

Substitute with lobster miso soup 轉龍蝦味噌湯 : \$2.00



D. PREMIUM VALUE COURSE

- Seasonal greens with smoked salmon
- Lobster miso soup
- Salmon sashimi, jumbo tiger prawn
- Salmon steak, scallop & squid
- Filet of chicken, thinly sliced ribeye
- Assorted vegetable with enoki mushroom
- Japanese fried rice
- Gelato

特級套餐

日式煙三文魚沙律
龍蝦味噌湯
三文魚刺身, 大蝦皇
三文魚扒, 鮮帶子及魷魚
雞扒, 薄燒蒜蔥肉眼卷
什菜及金菇
日式炒飯
意大利雪糕

\$40.50

E. SUPERIOR VALUE COURSE

- Seasonal greens with smoked salmon
- Lobster miso soup
- Salmon sashimi
- Half live lobster
- Filet of black cod
- AAA Beef tenderloin
- Thinly sliced ribeye (Usuyaki)
- Assorted vegetable with enoki mushroom
- Japanese fried rice
- Gelato

超級特級套餐

日式煙三文魚沙律
龍蝦味噌湯
三文魚刺身
鐵板半隻龍蝦
銀雪魚柳
特級牛柳
薄燒蒜蔥肉眼卷
什菜及金菇
日式炒飯
意大利雪糕

\$49.50

DELUXE DINNER FOR 2

- Seasonal greens with smoked salmon
- Lobster miso soup
- Live lobster
- 2 live jumbo scallops
- Foie gras
- Ribeye usuyaki
- AAA Beef tenderloin
- Deluxe seafood fried rice
- Deluxe fried vegetables
- Gelato

豪華二人世界套餐

煙三文魚沙律
龍蝦麵豉湯
原隻游水龍蝦
游水大帶子(2隻)
法式鵝肝
薄燒蒜蔥肉眼卷
特級牛柳
豪華海鮮炒飯
豪華燒野菜
意大利雪糕

\$138.95**PREMIUM DINNER FOR 2**

- Seasonal greens with smoked salmon
- Lobster miso soup
- BC live crab (whole)
- Salmon steak
- Ribeye usuyaki
- New York steak
- Special seafood fried rice
- Deluxe fried vegetables
- Gelato

特級二人世界套餐

煙三文魚沙律
龍蝦麵豉湯
游水BC蟹(原隻)
燒三文魚扒
薄燒蒜蔥肉眼卷
紐約牛扒
精選海鮮炒飯
豪華燒野菜
意大利雪糕

\$92.95**ROMANCE DINNER FOR 2**

- Seasonal greens salad
- Lobster miso soup
- Tiger prawn
- Salmon steak
- Scallop
- Ribeye usuyaki
- AAA beef tenderloin
- Japanese fried rice / udon
- Fried vegetables
- Gelato

浪漫二人世界套餐

雜菜沙律
龍蝦麵豉湯
老虎蝦
燒三文魚扒
帶子
薄燒蒜蔥肉眼卷
特級牛柳
日式炒飯或烏冬
新鮮燒野菜
意大利雪糕

\$68.95