

# CRUISE



**“SAGA A3 WAGYU & HADONG HANWOO” SET DINNER**  
**「佐賀A3和牛X河東韓牛」五道菜晚餐**

**APPETIZER**

Saga A3 Wagyu Beef Sirloin Sushi & Hadong Hanwoo Beef Tartare, Pear, Brioche  
Toasted

佐賀A3和牛壽司及河東韓牛他他配法式吐司

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Slow Cooked Abalone Carpaccio, Japanese Sea Urchin & Banno Negi

慢煮韓國鮑魚片配日本海膽、日式香蔥

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Celeriac Cappuccino with Caviar & Tsukiji Dried Bonito

芹菜泡沫湯佐魚子醬、築地木魚花

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**MAIN COURSE**

Roasted Hadong Hanwoo Beef Short Ribs with Kimchi Mashed Potato, Grilled  
Mushroom Baby Carrot, Zucchini & Spring Onion with Korean Pear Sauce

烤河東韓牛牛小排配泡菜薯蓉、烤蘑菇、意大利青瓜、迷你甘筍、香蔥  
佐韓國梨醬

or 或

Roasted Japanese Hamachi Fillet with Nagasaki Miso, Yaki Nori & Mashed Potato,  
Grilled Mushroom, Baby Carrot, Zucchini & Spring Onion with Wasabi Cream Foam

烤日本油甘魚魚柳伴長崎麵豉醬配紫菜薯蓉、烤蘑菇、意大利青瓜、迷你甘筍、日式  
芥末奶油泡沫

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**DESSERT**

Japanese Cheese Cake with Korean Strawberry Puree & Mango Ice Cream

日式芝士蛋糕配韓國士多啤梨醬伴芒果雪糕

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Coffee or Tea

咖啡或茶

**5 COURSES \$ 588**  
**ADD \$318 4 GLASSES WINE PAIRING**

All items on set menus are fixed.

套餐菜式恕不能更改。

Please advise our staff if you have any food allergies or special dietary requirements.

如有食物敏感及需要特別用餐安排，請與職員聯絡。

All prices are in HK\$ and subject to a 10% service charge.

所有價格均以港幣計算，並收取10%服務費。