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
Seabass Steak 智利鱸魚扒	market price
Hokkaido Jumbo Scallop (2 p 北海道珍寶帶子	ocs) \$19.95
Tiger Prawns 虎蝦	\$18.50
Scallops 帶子	\$17.95
Salmon Steak 三文魚扒	\$18.00
Black Cod 銀雪魚柳	\$19.50
Oyster 生蠔	\$15.00
Squid 魷魚	\$13.50

VEGETABLES 蔬菜Fresh Portobello Mushroom\$9.95皇帝菇\$7.50金菇\$7.50公茲\$8.50雜菜\$8.50

KOBE BEEF 和牛

Kobe Beef A4, USA (8 oz.) 美國和牛	\$98.00
Kobe Beef A4 (8 oz.) 加拿大和牛	\$108.00
Kobe Beef M5 (8 oz.) M5神戶和牛(8安士)	\$138.00
Japanese Wagyu (8 oz. Grade 5 BMS#8 or above) 日本上州和牛(8安十5等級.霜隆)	\$208.00 産 8 い ト)

MEAT AND POULTRY 肉類

AAA Beef Tenderloin 特級牛柳	\$36.00
Ribeye Steak 肉眼扒	\$39.95
Thinly Sliced Ribeye 薄燒蒜蔥肉眼卷	\$46.00
Beef Teriyaki 日式燒牛肉	\$15.95
Chicken Teriyaki 日式燒雞	\$15.95
Kobe Sliced Ribeye (10 pcs) 神戶肉眼薄燒卷	\$66.00
Goose Liver (foie gras) (2 pcs) 新鮮法國鵝肝	\$32.00
Barbey Fed Pork 甘香黑豚肉	\$28.00
Pork Neck Trim 豬頸脊	\$17.50
New Zealand Rack of Lamb 新西蘭羊架	\$42.00
Ox-tongue 牛舌	\$28.00

If you have any food allergy, please tell your server before placing order. 如您有任何食物敏感,請在下單前告知服務員。



Taxes and gratuity are not included. Gratuity will be added for party of 6 or more. 以上價格不包括稅金及小費

A. CHEF SPECIAL TEPPANYAKI COURSE	精選廚師推介 \$44	4.95
Seasonal greens with smoked salmon	煙三文魚沙律	
Lobster miso soup	龍蝦味噌湯	
 Prawn, squid, scallop 	蝦, 魷魚, 帶子	
AAA Beef Tenderloin	特級牛柳	
Thinly sliced ribeye (Usuyaki)	薄燒蒜蔥肉眼卷	
Japanese Fried Rice	日式炒飯	
• Gelato	意大利雪糕	

B. VEGETARIAN TEPPANYAKI COURSE

- Seasonal greens with dressing
- · Homemade miso soup
- Fresh Portobello Mushroom
- Tofu, Enoki Mushroom
- Fried assorted vegetable
- Steamed rice

素菜廚師推介 \$35.95 日式沙律 味噌湯 皇帝菇 豆腐、金菇 炒什菜 白飯

C. PREMIUM VALUE COURSE

- Seasonal greens with smoked salmon
- Lobster miso soup
- 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\$52.95煙三文魚沙律龍蝦味噌湯大蝦皇三文魚扒,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

超級龍蝦套餐	\$65.50
煙三文魚沙律	
龍蝦味噌湯	
游水龍蝦半隻	
銀雪魚柳	
特級牛柳一塊	
薄燒蒜蔥肉眼卷	
什菜及金菇	
日式炒飯	
意大利雪糕	
鮑魚龍蝦套餐	\$119.95
	煙三文魚沙律 龍蝦味噌湯 游水龍蝦半隻 銀雪魚柳 特級牛柳一塊 薄燒蒜蔥肉眼卷 什菜及金菇 日式炒飯 意大利雪糕

- Seasonal greens with smoked salmon
- Lobster miso soup
- Live abalone (sm)
- · Half live lobster
- A-4 Kobe beef steak
- Thinly sliced ribeye (Usuyaki)
- Assorted vegetable with enoki mushroom
- Japanese fried rice
- Gelato

鮑魚龍蝦套餐 煙三文魚沙律 龍蝦味噌湯 游水加州鮑魚一隻(四頭) 游水龍蝦半隻 A-4和牛排一塊 薄燒蒜蔥肉眼卷 什菜及金菇 日式牛肉炒飯 意大利雪糕



CHEF RECOMMENDED SPECIAL 廚師重點推介

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SUPREME KOBE BEEF DINNER FOR 2

- Seasonal greens with smoked salmon
- Lobster miso soup
- Jumbo scallop (2 pcs)
- M5 Kobe beef steak
- Kobe ribeye usuyaki (4 pcs)
- · Seafood fried rice
- · Fried vegetables with enoki mushroom
- Gelato

DELUXE DINNER FOR 2

- Seasonal greens with smoked salmon
- Lobster miso soup
- Live lobster
- Jumbo scallop (2 pcs)
- Foie gras
- Ribeye usuyaki
- AAA beef tenderloin
- Deluxe seafood fried rice
- Deluxe fried vegetables
- Gelato

PREMIUM DINNER FOR 2

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

ROMANCE DINNER FOR 2

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

頂級神戶和牛二人套餐

煙三文魚沙律 龍蝦麵豉湯 北海道珍寶帶子(2隻) M5神戶和牛排一塊 神戶肉眼薄燒卷 海鮮炒飯 金菇燒野菜 意大利雪糕

\$180.00

煙三文魚沙律 龍蝦麵豉湯 原隻游水龍蝦 北海道珍寶帶子(2隻) 法式鵝肝 薄燒蒜蔥肉眼卷 特級牛柳 豪華燒野菜 豪女利雪糕

豪華二人世界套餐

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 粉級牛柳 精選海縣炒飯 豪華燒野菜 意大利雪糕

浪漫二人世界套餐

\$79.95

\$168.00

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\$198.00