

母の饗・心獻旬味日式套餐

A MOTHER'S DAY SET MENU, SEASONAL DELICACIES FROM THE HEART

Appetizer

Homemade Japanese Yam Tofu, Hokkaido Sea Urchin, Truffle Sauce

先付

手工山藥豆腐 北海道馬糞 海膽 佐 松露芡汁

Sashimi

3 Kinds of Sashimi Platter

刺身

三品生魚片

Soup

Japanese Hokkaido King Crab, Japanese Myoga Clear Soup

御椀

日本北海道 鱈場蟹 日本茗荷 清湯

Steamed

Steamed Sake Live Abalone and Tofu with Seaweed on Ponzu Sauce

蒸し物

清酒蒸活鮑魚豆腐海藻配橙汁

Grilled

Japanese Kagoshima Wagyu Beef Sirloin with Yuzu Black Pepper Sauce

烤物

日本鹿兒島和牛沙朗佐柚子黑胡椒醬

or

or

Live Half Boston Lobster with Sea Urchin Sauce

半尾波士頓活龍蝦佐海膽醬

Rice and Miso Soup

Organic Multi Grain Rice and Tuna Japan Yam Tororo

食事

有機五穀飯 鮪魚 山藥泥 味噌湯

Dessert

Seasonal Fruit Original Black Sesame Pudding

甜品

季節果盤 特製黑芝麻布丁

每位 NT\$3,680 需外加一成服務費 1840

NT\$3,680 per person and subject to 10% service charge

套餐不適用於信用卡優惠、生日優惠及任何折扣優惠 This set menu is not available for credit card discount, birthday offer, and any discount program

香格里拉會點數兌換 / Shangri-la Points Redemption.