



3 Course Menu \$300

For Guest of Hyatt Centric

Amuse Bouche 餐前小食

Foie Gras Crème Brulee with Yuzu Jam on Monaka

法式鵝肝焦糖燉蛋伴柚子醬, 配日式和果子

Appetizer 頭盤

Japanese Zuwai Crab Cake

日式松葉蟹肉餅

Main Course 主菜

Roasted Hokkaido Black Cod Marinated with SAIKYO-Miso

Wasabi White Wine Cream Sauce

香烤北海道味噌黑鱈魚伴山葵白酒汁

Or

Slow Cooked Japanese Pork Loin

with Caramelized Onion, Sukiyaki Sauce

慢煮日本豬里脊肉伴焦糖洋蔥, 壽喜燒汁

Dessert 甜品

Green Tea Tiramisu with Japanese Plum Jelly

綠茶提拉米蘇伴日本梅子啫喱

Coffee/Tea 咖啡或茶



5 Course Menu \$400

For Guest of Hyatt Centric

Amuse Bouche 餐前小食

Foie Gras Crème Brûlée with Yuzu Jam on Monaka

法式鵝肝焦糖燉蛋伴柚子醬, 配日式和果子

Appetizer 頭盤

Hamachi Roll with Avocado, Japanese Uni & Sushi Rice

油甘魚卷伴日本海膽, 壽司飯

Soup 湯

Clam Chowder

With Japanese Zuwai Crabmeat

周打蜆肉湯伴松葉蟹肉

Main Course 主菜

Roasted Hokkaido Black Cod Marinated with SAIKYO-Miso

Wasabi White Wine Cream Sauce

香烤北海道味噌黑鱈魚伴山葵白酒汁

Or

Slow Cooked Japanese Pork Loin

with Caramelized Onion, Sukiyaki Sauce

慢煮日本豬里脊肉伴焦糖洋蔥, 壽喜燒汁

Dessert 甜品

Green Tea Tiramisu with Japanese Plum Jelly

綠茶提拉米蘇伴日本梅子啫喱

Coffee/ Tea 咖啡或茶