

錦秋 晚間鐵火旬響
(-KINSHU- Dinner Course)

前菜 Appetizers
Seasonal Appetizer Selection

時蔬 Vegetable
Seasonal Fruits with Shiso Plum Jelly

海鮮 Seafood dish
Raw Oyster & Hokkaido sea urchin
with white Kelp Dashi Gelée

海鮮 Seafood dish
Blue Lobster with Spicy Yuzu Pepper Sauce

手卷 Temaki
Conger Eel & Foie Gras Hand Roll
with Colorful Sesame Dressing

海鮮 Seafood dish
French Blue Lobster Claw Tempura with Matcha Salt

冰菓 Sherbet
Seasonal Sherbet

主餐選一 Choose One Set from A or B

A. Japanese Wagyu Sirloin & Wagyu Beef Roll
[Additional Charge for Upgrades]

Japanese Wagyu Filet (+NT\$200)

Sendai Wagyu Sirloin (+NT\$700)

Sendai Wagyu Filet (+NT\$1,000)

B. Iberian Pork Roll with Choice of One:

1. Iron-Griddled Lamb Rib Chop

2. Iron-Griddled Venison Filet

3. Iron-Griddled Ibérico Pork

4. Iron-Griddled steamed Pork Collar

煮物 Simmered dish
Seasonal Vegetable Soup

食事 Rice
Hayase Garlic Fried Rice

甜點 Dessert
Seasonal Dessert/
Iron-grilled Banana Slices with Seasonal Ice Cream

錦秋 午間鐵火旬響
(-KINSHU- Lunch Course)

前菜 Appetizers
Seasonal Appetizer Selection

時蔬 Vegetable
Seasonal Fruits with Shiso Plum Jelly

海鮮 Seafood dish
Hokaido Scallops with Salted Seaweed sheets

海鮮 Seafood dish
Abalone with Shiso Sesame Oil

海鮮 Seafood dish
Oysters & Griddled Firm Tofu with Sesame Sauce

海鮮 Seafood dish
Iron Griddled Tiger prawn with Spicy Mentaiko Sauce
***Upgrade to Ise Lobster (Half) +NT\$300**

主餐選一 Choose One Set from A or B or C

A. Japanese Wagyu Sirloin & Wagyu Beef Sliced
[Additional Charge for Upgrades]

Japanese Wagyu Filet **(+NT\$200)**

Sendai Wagyu Sirloin **(+NT\$700)**

Sendai Wagyu Filet **(+NT\$1,000)**

B. Iron-Griddled Ibérico Pork

Iron-Griddled Lamb Rib Chop

Iron-Griddled steamed Pork Collar

(B. Choose any two out of the three above)

C. Ise Lobster (Half Tail) Chef's Special Sauce

食事 Rice

Hamburg Steak in Rich blow- House-blended curry

甜點 Dessert
Seasonal Dessert