

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)

Japanese wagyu Filet (+1013200)

Sendai Wagyu Sirloin (+NT\$700)

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

B. Iron-Griddled Ibérico Pork
Iron-GriddledLamb 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

