太古店
限定

sensu

DINNER MENU

星期一至五 1730 開始 (公眾假期除外)

Monday to Friday From 1730 (Except Public Holidays)

日式蟹籽青瓜沙律
Crab Roe . Cucumber . Sesame Dressing . Salad

松葉蟹鉗白味噌扁意粉 $178
Matsuba Crab Meat . Japanese Miso Cream Sauce . Linguine

香烤雞扒配黑松露蜜糖醬 $188
Roasted Chicken Thigh . Truffle Honey Sauce

原條蒲燒鰻魚歐姆蛋包飯 $188
Eel. Kabayaki Sauce . Omelette Rice

香煎精選魚柳配明太子忌廉汁 $208
Pan-fried Daily Fish . Mentaiko Cream Sauce

香烤三黃雞 (半隻) $238
Roasted Chicken . Teriyaki Sauce (Half Portion)

加配 ADD ON

明太子秋葵 +$18
Mentaiko Okra

龍蝦濃湯 +$28
Lobster Bisque

章魚燒 +$28
Octopus Takoyaki

水牛城單骨雞翼 (4 件) +$38
Single-boned Buffalo Wings (4pcs)

套餐包括沙律及包括美式咖啡或冷泡茶 (以半價升級至無酒精飲品)
Dinner Set Included Salad & Americano or Homemade Cold-brewed Tea (Half Price Upgrade to Non-alcohol Drink)

廚師推介 Chef's Recommendation　等候時間三十分鐘 Waiting time 30 mins

食物或會因應季節變化及供應而改變
All items are subject to change due to seasonality and availability

若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡
Please inform us of any food allergies or dietary requirements prior to ordering

加一服務費
10% service charge applies

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