



## A4 SENDAI WAGYU & LOBSTER DINNER TASTING MENU

A4仙台和牛及龍蝦嚐味晚宴

- ◆ **Isoyaki Abalone**  
Slow cooked abalone in house sauce  
磯煮鮑魚
- ◆ **Baked Lobster Tail**  
with truffle essence  
黑松露汁焗龍蝦  
  
*or 或*  
**A4 Sendai Wagyu Yaki**  
Seared wagyu beef on clay plate  
A4仙台和牛陶板燒
- ◆ **Crabmeat Salad**  
Crabmeat on spinach, wafu dressing  
蟹肉菠菜沙律
- ◆ **Zaru Inaniwa Udon**  
Inaniwa udon noodles  
served with chilled sauce  
冷稻庭烏冬
- ◆ **Sashimi & Sushi**  
Sashimi of saga beef, red shrimp,  
a kind of seasonal recommendation,  
Tuna with carviar & sea urchin sushi,  
Chopped toro sushi  
刺身, 壽司盛合
- ◆ **Yasai Yaki**  
Kyoto green pepper, tomato, potato  
溫野菜燒

**HK\$ 888**  
person 每位

**Dassai Junmai Daiginjo 45 獺祭純米大吟釀 45**

**HK\$ 580 / 720ml**  
(special price 推廣價)

Minimum 2 persons | All prices are subject to 10% service charge | Photos are for reference only  
兩位起 | 以上價目另加一服務費 | 相片只供參考

