



權八料理長精選櫻花祭 Sakura-themed Set Menu

晚市供應 Available for dinner period

前菜 Appetizer

櫻花蝦梅子汁沙律

Sakura Shrimp Salad with Plum Sauce

刺身 Sashimi

吞拿魚腩、櫻鯛及赤貝

Prime Tuna Belly, Pink Snapper and Ark Shell

煮物 Simmered Dish

櫻花磯煮鮑魚

Braised Abalone with Sakura

季節の天婦羅 Tempura

廣島蠔伴山葵昆布醬、豚肉蓮藕餅、迷你露筍

Hiroshima Oyster with Konbu Wasabi Sauce, Lotus Roots with Pork Patties, Mini Asparagus

炭燒 Sumiyaki

自家製汁燒櫻葉免治雞肉軟骨棒伴溫泉玉子、
一口和牛伴福岡青椒

Tsukune with Sakura Leaf Served with Onsen Egg,
Wagyu Beef Cube and Fukuoka Baby Green Pepper

蒸物 Steamed Dish

海鮮茶碗蒸

Steamed Egg Custard with Assorted Seafood

食事 Rice

迷你海膽三文魚子伴櫻花蝦丼

Sea Urchin and Salmon Roe Mini Don with Sakura Shrimp

甘味 Dessert

椰汁南瓜白玉丸子

Glutinous Rice Pearls in Pumpkin and Coconut Cream

每位\$1288 per person

1957 & Co. Loyalty Program 會員可享買一送一優惠
“Buy-1-Get-1-Free” Offer Exclusive to 1957 & Co. Loyalty Program Members
必須二人惠顧方可享買一送一優惠，第三位顧客將按原價收費
The offer can only be redeemed once per every two persons,
the third patron will be charged on original price
加一服務費將以原價計算 Subject to 10% service charge based on the original price

* 優惠不適用於 5 月 8 日及 6 月 19 日 / This offer is not applicable on 8 May & 19 June