



A4 MIYAZAKI BEEF & SNOW CRAB LEG WEEKEND BRUNCH

A4宮崎和牛及松葉蟹腳週末放題

Saturday, Sunday and Public Holidays

12:00-15:00

\$588 Adult

\$288 Child (aged 3-11)

FUMI A4 MIYAZAKI BEEF & SNOW CRAB LEG SEMI-BUFFET WEEKEND BRUNCH Offers You Unlimited Japanese Delicacies Ranging From Appetizer, Sashimi, Sushi Roll, Tempura, Grill, Snow Crab Leg and A4 Miyazaki Beef.

FUMI A4宮崎和牛&松葉蟹腳週末放題:

無限量供應日式前菜、刺身、卷物、天婦羅、燒物、松葉蟹腳及A4宮崎和牛。

Each guest can enjoy the below complimentary item upon advance online reservation and paid deposit

經網上訂座及預付訂金，每位客人可免費獲贈一客

A4 Miyazaki Beef Sukiyaki Small Pot

A4宮崎和牛壽喜燒小鍋

APPETIZERS

Crab Roe Cucumber Salad,
Cold Eggplant with Salty Sauce,
Caesar Salad,
Japanese Kimchi, Edamame

前菜

蟹籽青瓜沙律、
創味鹽汁冷茄子、
凱撒沙律、
日式泡菜、枝豆

COLD DISH

Grilled Miyazaki Beef with Yuzu Sauce,
Smoked Duck Breast with Salty Sauce,
Snow Crab Leg

冷盤

日式烤宮崎和牛配柚子汁、
煙燻鴨胸配創味鹽汁、
松葉蟹腳

SASHIMI

Young Yellowtail, Salmon, Scallop
2 Kinds of Chef Recommendation
(Fresh Imports From Japan)

刺身

油甘魚、三文魚、帶子、
廚師推介2款
(日本直送)

SUSHI ROLL

A4 Miyazaki Beef Sukiyaki Roll,
Eel with Avocado Roll, FUMI Vegetables Roll,
Assorted Spicy Sashimi Roll

壽司卷物

A4宮崎和牛壽喜燒卷、
鰻魚牛油果卷、FUMI素菜卷、
雜錦辛香刺身太卷

DEEP FRIED ITEMS

Japanese Cheese Rice Cake,
Sea Prawn Tempura,
Vegetable Tempura (2 Kinds)

GRILLED ITEMS

Grilled Miyazaki Chicken Wing,
Grilled Miyazaki Bulgur Sausage,
Grilled Sweet Corn,
Grilled Mushroom

HOT DISH

Miso Soup,
Japanese Steamed Egg
Custard with Snow Crab Meat

MAIN COURSE

(Each guest to choose one)

Japanese Maitake Mushroom and
Vegetable Small Pot

Assorted Sushi (4 kinds)
Lean Tuna, Seared Flounder, 2 Kinds of
Chef 's Recommendation

Mini Rice Bowl
with Chopped Toro & Japanese Leek

Grilled Mackerel

Grilled Miso Cod (+\$48)

One Complimentary Dessert Platter Per Guest

每位客人可免費獲贈廚師精選甜品盤一客

FREE FLOW ALCOHOL PACKAGE

Package 1: \$98

Soft Drinks and Orange Juice

Package 2: \$228

Sake, Prosecco and Beer

Package 3: \$388

Champagne(Taittinger Brut Réserve),
Wines, Sake and Beer

炸物

日式芝士年糕、
海蝦天婦羅、
野菜天婦羅2款

燒物

鹽燒宮崎雞翼、
鹽燒宮崎特產黑豚香腸、
牛油燒粟米、
燒鮮冬菇

溫物

味噌湯、
松葉蟹肉茶碗蒸

主菜

(每位可選一款)

日本舞茸野菜小鍋

精選手握壽司拼盤(4件)
鮮吞拿魚、火炙左口魚邊、
廚師推介2款

迷你香蔥碎吞拿魚腩丼

鹽燒鯖魚

銀鱈魚味噌燒 (+\$48)

酒類任飲追加

汽水及橙汁

清酒, 有氣葡萄酒及啤酒

香檳, 紅白酒, 清酒及啤酒