YAKI·ROOM

by ODDS®

オイスターワインメニュー

キャビア・オイスター・ワインセット

Caviar, Oyster & Wine

$1388 Package

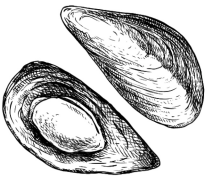
Royal Cristal Caviar (30g)
Selected Oyster of 5
2 glasses of Louis Roederer

5

Selection of

Seasonal Oyster Platter

$358



シーズナルオイスタープ
ラッター5本入

PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE

オイスター

Oysters

A la Carte

Seasonal Oyster - Japanese $128

Special Pattedoie no.2 - French $92
Briny flavour with a fleshy sweet finish.

Plaisir no.1 - French $92
Strong briny flavour with a fresh finish.

Taylie no.1 - French $88
Briny flavour with a fresh and sweet finish.

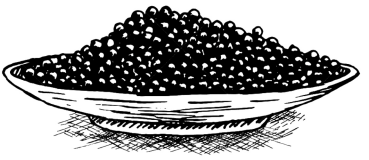
Joile no.1 - French $88
Briny flavour with a sweet finish.

Dooriel - Ireland $78
Briny flavour with a deeply complex fresh, slightly creamy and sweet finish.

Royal Cristal

Caviar

$980 (30g)



キャビア

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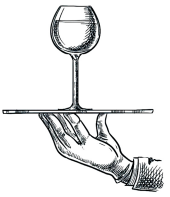

YAKI·ROOM

Sommelier's Selection

Wine, Sake & Champagne
by the Glass

Sake

黑龍純米吟釀 Kokuryu Junmai 150ml $198
Rice-based with mint, salt water taffy.
Hints of fruits, minerals on palate.

White Wine

Ku Ku Sauvignon blanc, 2019 150ml $128
(Marlborough, New Zealand)
Aroma from lime, citrus, grapefruit with high acidity.

Red Wine

Meursault,Vincent Girardin, 2018 150ml $268
(Burgundy, France)
With a fleshy, open-knit and sumptuous nose of ripe pear.
Creamy with generous stone fruits on the finish.

Champagne

Louis Roederer (Brut Premier, NV) 150ml $188
It's crisp, smooth palates of subtle lemon curd and pink berry.

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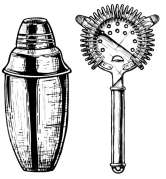

YAKI·ROOM

Summer Cocktails

Miso Mary — $168

Vodka, Umeshu, Tomato Juice,
Japanese Scallion, Miso, Wasabi,
Lemon Juice, Worcestershire Sauce

Hanami — $168

Nordes Gin, Hibiscus Syrup,
Lemon Juice, Shiso Bitter, Egg White

Ginza Kiss — $158

Sake, Umeshu, Poire William Pear,
Lime Juice, Pineapple Juice

Ikigal — $158

Ink Gin, Lemon Juice,
Shiroi Chardonnay,
Egg White, Syrup

Hoshi Hoshi — $148

Prosecco, Lemon Juice,
Cranberry Juice, Passion Fruit Syrup

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