



LUBUDS®

MASTERCARD TASTING MENU

視覺與味覺的雙重盛宴餐飲體驗

Welcome Cocktail 雞尾酒

Ema Zuri

Bourbon, Lemon Juice, Vanilla Syrup, Cellous, Red Foam (sweet & floral perfect balanced)

波本酒、檸檬汁、雲呢拿糖漿、蛋白、紅酒泡沫

Appetizer 前菜

2 kinds of Seasonal Appertizer 時令前菜2款

5 kinds of Sashimi 刺身5點

真鯛魚佐法國片塩 / 伊勢海老佐海老醬油 / 平貝佐佃煮海苔

海膽佐白蝦昆布漬 / 天然藍旗吞拿魚腩佐蛋王醬油漬

Red Sea Bream with French Salt / Japanese Spiny Lobster with Shrimp Soy Sauce

Flat Shell with Seaweed / Sea Urchin & White Shrimp marniated with Kombu

Blue-Fin Tuna Belly with Marinated Egg Yolk in Soy Sauce

Daily Fish Dish 本日魚介料理

Steamed 蒸物

Blue Lobster Steamed Egg 法國藍龍蝦蒸蛋

3 Kinds of Sushi 壽司3點

Torigai 鳥貝 / Shiroyuni 白海膽 / Anago 穴子

Tempanyaki 鐵板料理

Japanese Saga Wagyu Beef Slices 佐賀和牛薄燒

Soup 吸物

Unagi & Water Shield Soup 鱧、順菜、清湯

Rice 御飯

Takana Garlic Spiced Fried Rice 香蒜辛味高菜炒飯

or 或

Chicken Skin shallot oil rice 蔥油雞皮飯

Dessert 甘味

Tempanyaki French Toast with Seasonal Ice Cream 鐵板西多士佐時令雪糕

\$1,880 Per Person

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge

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