



## GUEST CHEF FROM NOBU IBIZA BAY ENRICO MAIMONTE

Embark on a culinary journey unlike any other as Nobu Hong Kong welcomes the vibrant spirit of Ibiza with a special guest chef event featuring Executive Chef Enrico Giuseppe Maimonte from Nobu Hotel Ibiza Bay. From 5 November to 5 December, indulge in a fusion of flavours that will transport you to the sun-kissed shores of Ibiza without leaving the heart of Hong Kong.

Chef Enrico's passion for creating memorable dining experiences, coupled with his expertise in Mediterranean cuisine, promises to delight discerning palates and ignite a sense of wanderlust with every bite. Join us at Nobu Hong Kong and savour the essence of Ibiza through Chef Enrico's creative Omakase menu and curated Osusume selections.

### NOBU IBIZA BAY OMAKASE HK\$1,888

Crispy Soba with Wagyu Tartare & Caviar
Scallops with Tiger Milk
Tuna Tataki with Goma Dressing & Crispy Shiitake
Sushi Selection
Josper Turbot Shiso Salsa with Crispy Artichoke
Wagyu Short Ribs with Kaeshi & Celery Rape
Inaniwa Ramen with Scampi Yuzu Butter
Chocolate Delight with Vanilla Ice Cream

### NOBU IBIZA BAY OSUSUME

Scallop Shiso Salsa Shichimi Butter	348
Tuna Tataki with Kimchi Mayo	240
Jandori Mango Ceviche	188
Carabinero with Plum Wine & Eggplant	268
Violet Shrimps Aburi with Ceviche Foam	368
Green Tea Chilean Sea bass Tempura with Shiso Salsa	360
Inaniwa Ramen with Scampi Yuzu Butter	288
Japanese Carbonara	248
Lamb Chop with Onion & Carrot Yakitori	360
Slow Cooked Chicken Breast with Pepper Miso & Truffle Crust	290