

NOBU CHRISTMAS BRUNCH
25-27 DECEMBER 2025

聖誕週末早午餐

Adult 成人 \$1,088
Child 小童 588 (Age 4-11)

BEVERAGES
飲品

Add \$198 per person for free flow no-abv beverages inclusive of:
Saicho sparkling tea, soft drinks and juices

Add \$298 per person for free flow signature beverages inclusive of:
Daiginjo, white and red wine, beer and no-abv beverages

Add \$468 per person for free flow premium beverages inclusive of:
Champagne, sparkling sake, junmai daiginjo and others beverages

每位加 \$198 享用無限暢飲無酒精飲品
包括：Saicho 有氣泡茶，汽水及果汁

每位加 \$298 享用無限暢飲有酒精升級飲品及以上飲品
包括：大吟釀，白酒，紅酒及啤酒

每位加 \$468 享用無限暢飲香檳，有氣日本清酒，純米大吟釀及以上飲品

(Last Service 2:30pm)

SERVED TO TABLE
無限量供應

SHUKO SNACKS
特式小食

Edamame 枝豆	Umami Chicken 旨味烤雞
Shishito Peppers Den Miso 燒日本青椒	Dashimaki Tamago 高湯玉子燒
Creamy Seafood Croquettes 忌廉海鮮可樂餅	Japanese Potato Salad 日式馬鈴薯沙律

NIGIRI & SASHIMI
壽司 或 刺身

Salmon Tacos 三文魚粟米脆片	Madai Nigiri 鯛魚壽司
Shrimp Tacos 蝦粟米脆片	Salmon Nigiri 三文魚壽司
Yellowtail Jalapeño 油甘魚刺身配南美辣椒	Shrimp Nigiri 蝦壽司
Beef Tataki with Ponzu 霜降燒牛肉配香醋醬油汁	Toro Nigiri 金槍魚腩壽司
Tuna Tataki with Matsuhisa Dressing 霜降燒金槍魚刺身配洋蔥醬油汁	Trio Maki Rolls 特色壽司卷
Scallop & Ama Ebi Sashimi with Dry Miso 帆立貝甜蝦刺身配乾味噌	Creamy Spicy Crab Rolls 香辣蛋黃醬蟹卷

SALADS
沙律

Vegetable Mango Ceviche 南美式沙律配芒果汁	
Field Greens with Spicy Lemon Dressing 田園沙律配香辣檸檬汁	Baby Spinach Salad with Goma Dressing 菠菜沙律配芝麻醬汁

All prices are in Hong Kong dollars and are subject to 10% service charge.
Please advise our team of any particular dietary requirements.
另加一服務費 / 如您對任何食物過敏，請告知我們的服務員

MAIN COURSES

主菜

CHOOSE TWO DISHES
FROM SELECTION BELOW:

每位客人可選擇兩款

Rock Shrimp Tempura with Creamy Spicy Sauce 石蝦天婦羅配香辣蛋黃醬	Black Cod Miso 鱒魚西京燒
King Crab Tempura Amazu Ponzu 帝王蟹天婦羅配甜醋汁	Roasted Cauliflower with Jalapeño Salsa 焗椰菜花配南美辣椒洋葱莎莎
A5 Wagyu with Truffle Teriyaki Sauce A5 和牛配松露照燒醬汁	Portobello Wasabi Salsa 大啡菇配山葵洋葱莎莎
Lamb Chops Miso Anticucho 羊排配南美香辣味噌	Grilled Baby Corn with Yuzu Dry Miso 烤珍珠粟米配柚子乾味噌
Grilled Salmon with Ikura Jalapeño 烤三文魚配三文魚子南美辣椒汁	Unagi Donburi 鰻魚丼
Umami Sawara 鮮味烤鰯魚	Chirashi Donburi 刺身丼
Seabass Wakame Ginger Yuzu Sauce 煎鱸魚海帶配薑柚子醬	Cold Inaniwa Soba with Onsen Tamago 冷稻庭蕎麥麵配溫泉蛋
Scallop Aji Amarillo Aioli Shiso Salsa 帆立貝配黃辣椒蛋黃醬紫蘇洋葱莎莎	Hot Inaniwa Soba with Selected Seafood 熱稻庭蕎麥麵配海鮮
Snow Crab Chawanmushi 蟹肉茶碗蒸	Grilled Lobster with Creamy Uni Sauce 烤龍蝦配忌廉海膽汁

Flambé A5 Japanese Wagyu
火焰 A5 級日本和牛
Add \$300

FESTIVE DESSERT PLATTER
甜品拼盤

Mont Blanc Cake 法式栗子蛋糕	Christmas Log Cake 聖誕木頭蛋糕
Homemade Raspberry Mochi 自家製紅桑莓麻糬	Mixed Berries Tarte 法式雜莓撻
Seasonal Exotic Fruit 時令新鮮生果	Raspberry Monaka 覆盆子最中餅

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