

NOBU SATURDAY BRUNCH

周末早午餐

Adult 成人 \$858
Child 小童 \$488 (Age 4-11)

BEVERAGES 飲品

Add \$198 per person for free flow no-abv beverages inclusive of:

Saicho sparkling tea, pierre zéro non-alcoholic sparkling chardonnay, 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, Pierre 零酒精汽泡酒, 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

NOBU STARTERS ON THE TABLE

特式前菜

Edamame
枝豆

Japanese Pickles
日式漬物

Shishito Peppers Den Miso
燒日本青椒

Crispy Okra Spicy Ponzu
脆秋葵配辣味香醋醬油汁

Salmon Tacos
三文魚粟米脆片

Shrimp Tacos
蝦粟米脆片

Miso Soup
味噌湯

BRUNCH BAR 早午餐自助吧

A Selection of Assorted Sushi, Sashimi, Salads and Ceviche
什錦壽司、刺身、特式沙律及南美式沙律

MAIN COURSES

主菜

CHOOSE TWO DISHES
FROM SELECTION BELOW:
每位客人可選擇兩款

Black Cod Miso
鱈魚西京燒

Rock Shrimp Tempura
石蝦天婦羅

King Crab Tempura
帝王蟹天婦羅

Snow Crab Chawanmushi
蟹肉茶碗蒸

Umami Chicken
旨味烤雞

Sea Bass with Shiso Salsa
鱸魚配紫蘇洋蔥莎莎

Beef Tenderloin with Truffle Teriyaki Sauce
香煎牛柳配松露照燒醬汁

Portobello Wasabi Salsa
大啡菇配山葵洋蔥莎莎

Lamb Chops Miso Anticucho
羊排配南美香辣味噌

Nasu Miso
燒茄子配味噌

Seafood Inaniwa Soba
熱海鮮稻庭蕎麥麵

Tofu Steak Anticucho
豆腐扒配南美辣醬汁

Cold Inaniwa Soba with Scallop Ikura Onsen Tamago
帆立貝三文魚子冷稻庭蕎麥麵配溫泉蛋

Grilled Baby Corn with Yuzu Dry Miso
烤粟米配柚子乾味噌

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

Roasted Cauliflower with Jalapeño Salsa
焗椰菜花配南美辣椒洋蔥莎莎

Grilled Lobster with Creamy Uni Sauce
烤龍蝦配忌廉海膽汁
Add HK \$370

DESSERT

甜品

CHOOSE ONE DISH
FROM SELECTION BELOW:

每位客人可選擇一款

INCLUSIVE OF FRESH FRUIT & HOMEMADE MOCHI
已包括鮮果拼盤及自家製麻糬

Coffee Whisky Cappuccino
威士忌泡沫配焦糖咖啡

Bento Box
朱古力心太軟配綠茶雪糕

Yuzu Parfait
柚子芭菲

Nobu Mango Cheesecake
Nobu 芒果芝士蛋糕配青咖哩雪葩

Selection of Ice Cream
精選自家製雪糕

Caramelized Soy Tofu Cake
焦糖豆腐蛋糕