

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

SHUKO SNACKS 特式小食

Edamame
枝豆

Umami Chicken
旨味烤雞

Shishito Peppers Den Miso
燒日本青椒

Crispy Okra Spicy Ponzu
脆秋葵配辣味香醋醬油汁

NIGIRI & SASHIMI 壽司 或 刺身

Tuna Angel Hair Pasta
金槍魚配義大利天使麵

Salmon Tacos
三文魚粟米脆片

Shrimp Tacos
蝦粟米脆片

Yellowtail Jalapeño
油甘魚刺身配南美辣椒

Tuna Nigiri
金槍魚壽司

Whitefish New Style
白魚新派刺身

Madai Nigiri
鯛魚壽司

Salmon Tataki Yuzu Miso
炙燒三文魚配柚子味噌

Creamy Spicy Shrimp Nigiri
蝦壽司配香辣忌廉醬

Sweet Shrimp Dry Miso
甜蝦配乾味噌

Eel & Cucumber Roll
鰻魚 & 青瓜卷

Scallop Sashimi Dry Miso
帆立貝刺身配乾味噌

Yellowtail & Scallion Roll
油甘魚 & 大蔥卷

VEGETABLES 蔬菜

Vegetable Mango Ceviche
南美式芒果沙律

Field Greens with Yuzu Dressing
田園沙律配柚子醬汁

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

Black Cod Miso
鱒魚西京燒

Rock Shrimp Tempura with Creamy Spicy Sauce
石蝦天婦羅配香辣忌廉汁

Snow Crab Chawanmushi
蟹肉茶碗蒸

Soft Shell Crab Spicy Ponzu
軟殼蟹配辣甜醋汁

King Crab Tempura
帝王蟹天婦羅

Grilled Salmon with Ikura Shiso Salsa
烤三文魚配三文魚子紫蘇洋蔥莎莎

Umami Chicken
旨味烤雞

Sea Bass Jalapeño Dressing
鱸魚配南美辣椒汁

Wagyu Sukiyaki
和牛壽喜燒

Portobello Wasabi Salsa
大啡菇配山葵洋蔥莎莎

Lamb Chop Miso Anticucho
羊排配南美香辣味噌

Steamed Vegetable Shiso Salsa
蔬菜配紫蘇洋蔥莎莎

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

Beef Donburi
牛肉丼

Hot Inaniwa Soba with Shrimp and Scallop
熱稻庭蕎麥麵配蝦及帆立貝

Chirashi Donburi
刺身丼

Cold Inaniwa Soba with Onsen Tamago
冷稻庭蕎麥麵配溫泉蛋

Unagi Donburi
鰻魚丼

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

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 with Green Tea Ice Cream
朱古力心太軟配綠茶雪糕

Genmaicha Tiramisu
玄米茶提拉米蘇

Nobu Mango Cheesecake
with Green Curry Sorbet
Nobu 芒果芝士蛋糕配青咖哩雪葩

Selection of Ice Cream
精選自家製雪糕

Black Sesame Cake with Banana Ice Cream
黑芝麻蛋糕配香蕉雪糕

Inclusive A Cup of Coffee Or Tea
包含一杯咖啡或茶

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