



WORLD OF NOBU DINNER SPECIAL MENU

特選會席料理

Discover a taste of the world
(Monday – Wednesday, June 3 – September 30th, 2019)

AMA EBI with Kimizu **TUNA SASHIMI** on Crispy Nori

甜蝦刺身 蛋黃香醋汁 金槍魚刺身海苔脆片

Chef Koji Tsutsumi, NOBU Lana’i Hawaii Chef Hideki Maeda, NOBU London

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WHITE FISH with Yuzu Kosho salsa

白魚刺身 香辣柚子莎莎

Chef Mitsuhiro Eguchi, NOBU Dallas

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TIRADITO ROLL White fish, Avocado, Okra

秘魯風味卷 白魚, 牛油果, 秋葵

Chef Toru Watanabe, MATSUHISA Denver

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CRISPY ARTICHOKE BONITO with Kaeshi Sauce

香烤朝鮮薊, 鰹魚 味醂甜醬油

Chef Antonio D’Angelo, NOBU Milan

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SMOKED SHORT RIBS with Lilikoi Saikyo Miso

煙熏牛肋骨 熱情果西京白味噌

Chef Marlowe Lawenko, NOBU Lana’i Hawaii

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STRAWBERRY TOBAN YAKI Cream Cheese Ice Cream, Strawberry Caramel

士多啤梨醬油陶板燒 忌廉芝士雪糕, 焦糖士多啤梨

Chef Nobu Matsuhisa, NOBU New York

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Presented by

Executive Chef Rhys Cattermoul – Pastry Chef Joanna Yuen

行政總廚 Rhys Cattermoul — 甜品主廚袁若芊

6-COURSE MENU: HK\$668 PER PERSON PLUS 10% SERVICE CHARGE

每位港幣 \$668, 另加一服務費。

This menu cannot be combined with other promotional offers and is subject to advance reservation and availability.

Black-out dates apply.

此菜單不可與其他優惠同時使用及需提前預訂, 供應視情況而定。部份日子不適用, 請致電餐廳查詢。