



Pre-Valentine's Day "Kokoro" Omakase Dinner
February 12th-13th, 2010
情人節前夕特選晚餐

Foie Gras with Umeshu Jelly and Caviar

鵝肝拚魚子醬梅子果凍

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Menuki and Uni "New Style" Sashimi with Truffle

目貫魚及海膽新派刺身伴松露菌

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Meji Maguro Sashimi Salad with Matsuhisa Dressing

霜降燒金槍魚刺身沙律配洋蔥醬油汁

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Lobster Tempura Rose Amazu Ponzu

龍蝦天婦羅配玫瑰甜醋

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Japanese Saga Beef Port Teriyaki

日本佐賀牛配砵酒照燒汁

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Sushi Assortment

什錦壽司

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Clear Soup Crystal Bay Prawn

鮮蝦清湯

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Flowers of Love

Hibiscus Flower and Cheese Mousse

洛神花芝士慕絲

HK\$1,288 per person

每位港幣 \$ 1,288

Plus 10% service charge

另加一服務費