



DEGUSTATION SET LUNCH MENU 品鑑午市套餐

508 per person 每位

APPETISERS 前菜

AB house salad 招牌沙律 
mixed greens, balsamic ginger dressing
時令沙律菜、生薑黑醋汁

Miso soup 味噌湯
seaweed, tofu, negi
紫菜、豆腐、青蔥

AB salmon tataki 炙燒三文魚
mustard su-miso, pickled wasabi
芥末味噌、醃製芥末

Chef's selection of sashimi 主廚精選刺身
house blend soy sauce
特調醬油
(additional另加 240)

CHOICE OF MAIN & RICE 自選主菜及飯

Seared Greenland halibut
香煎格陵蘭比目魚
serrano, shiitake
soy beurre blanc
墨西哥青辣椒、香菇
醬油牛油汁

or 或

Miso Kurobuta 味噌黑豚肉
brown butter apple puree
grilled baby gem, maple jus
牛油蘋果蓉、烤迷你羅馬生菜
楓糖漿肉汁

or 或

Grilled Australian wagyu striploin
烤澳洲和牛西冷牛排
shiso chimichurri
kizami wasabi butter
紫蘇青醬、芥末醬油漬牛油
(additional另加 100)

Kimchi fried rice 泡菜炒飯 
Kimchi, crispy garlic, shallots
泡菜、脆炸蒜片、乾蔥
(additional另加 58)

Wagyu short rib fried rice 和牛肋肉炒飯
braised wagyu crispy garlic, sesame
慢燉和牛、脆炸蒜片、芝麻
(additional另加 88)

CHOICE OF DESSERT 自選甜品

AB tiramisu 意大利芝士蛋糕
espresso lady finger, oolong mascarpone
burnt espresso tea ice cream
濃縮咖啡、烏龍茶意大利芝士
焦香濃縮咖啡茶香雪糕

or 或

Apple harumaki 烤蘋果春捲 
cinnamon cream cheese, apple caramel, vanilla gelato
肉桂忌廉芝士、焦糖蘋果、雲呢拿意式雪糕



Akira Back Signature 招牌菜



Spicy 香辣



Vegetarian 素



Vegan 純素

All prices are in HKD and subject to 10% service charge
Please inform our team of any allergy or any dietary requirements

所有價格均以港幣計算，另加10%服務費。如有任何過敏或飲食要求，請告知我們的團隊。

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