



# DEGUSTATION SET LUNCH MENU 午市嚐味套餐

528 per person 每位

1st to 5th June 2026

## 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)

AB tuna pizza   
吞拿魚薄餅  
umami aioli, micro shiso  
white truffle oil  
醬香蛋黃醬、紫蘇葉、白松露油  
(additional另加 128)

## 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 purée  
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 118)

Kimchi fried rice   
泡菜炒飯  
Kimchi, crispy garlic, shallots  
泡菜、脆炸蒜片、乾蔥  
(additional另加 68)

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 100)

## 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

Chocolate in a cup   
朱古力杯  
nutella, banana foam  
vanilla bean ice cream  
榛子醬、香蕉泡沫、雲呢拿雪糕

 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。