BEA東亞銀行

# BEA CENTENNIAL World Elite Mastercard
# 指定米芝蓮餐廳專屬套餐「買一送一」禮遇
# "Buy 1 Get 1 Free" Michelin Dining Privilege

## 預定日期
## Reservation Dates

| 開放預訂期<br>（預訂將於以下日期上午9:00開放）<br>Reservation Window<br>(Open at 9:00am on the following dates) | 用餐日期<br>Dining Dates |
|---|---|
| 2026年11月23日 至 2026年11月30日<br>23 November 2026 to 30 November 2026 | 2026年12月1日 至 2026年12月31日<br>1 December 2026 to 31 December 2026 |
| 2026年12月1日 至 2026年12月31日<br>1 December 2026 to 31 December 2026 | 2027年1月1日 至 2027年1月31日<br>1 January 2027 to 31 January 2027 |
| 2027年1月1日 至 2027年1月31日<br>1 January 2027 to 31 January 2027 | 2027年2月1日 至 2027年2月28日<br>1 February 2027 to 28 February 2027 |
| 2027年2月1日 至 2027年2月28日<br>1 February 2027 to 28 February 2027 | 2027年3月1日 至 2027年3月31日<br>1 March 2027 to 31 March 2027 |

註：
1. 合資格持卡人須**出示實體CENTENNIAL卡並以此付款**，方可享用此禮遇。
2. 合資格持卡人必須**提前透過Centennial卡禮賓服務經理進行致電預約此禮遇**。每次每檯須至少有2位客人惠顧，而合資格持卡人必須出席。預訂至少2位，可獲贈1份指定專屬菜單之免費優惠（「名額」）；預訂至少4位，則可獲贈最多2份指定專屬菜單之免費優惠。每位合資格持卡人於推廣期內最多可享2份指定專屬菜單之免費優惠及最多可進行2次預訂。任何額外隨行賓客之費用，須由合資格持卡人自行承擔。
3. 禮遇設有名額限制，先到先得，額滿即止。
4. 必須透過Centennial卡禮賓服務經理或致電客戶服務熱線3608 6618進行更改或取消預約。
5. 若於預訂時間的48小時內作出的任何更改（包括但不限於賓客人數、時間或日期）、重新安排或取消，以及未能如期出席（「訂位缺席」），相關之名額將被扣除。合資格持卡人亦可能受個別參與餐廳之取消預訂政策約束，而有關政策或會向合資格信用卡收取額外取消費用。
6. 參與餐廳保留因客人遲到（於預訂時間15分鐘後方抵達）而取消其預訂之權利及扣取已預定的名額。
7. 此禮遇僅適用於指定套餐。最終支付金額須視乎情況或按參與餐廳之要求，徵收按每位計算之服務費（按套餐原價計算）。飲品、茶芥、開瓶費、切餅費及任何其他額外收費均不包括在此優惠內，相關費用須由合資格持卡人於結賬時自行承擔。

Remarks:
1. To enjoy the Privilege, Eligible Cardholders must **present and settle payment with a physical Centennial Card**.
2. To enjoy the Privilege, Eligible Cardholders must **book in advance via the CENTENNIAL Card Lifestyle Manager** and be present with at least 2 diners per table. The offer provides 1 complimentary set for a booking of 2 persons (the "Quota"), or a maximum of 2 complimentary sets for a booking of 4 or more persons. Each Eligible Cardholder is limited to a maximum of 2 bookings and 2 complimentary sets during the Promotional Period, with all charges for additional guests borne by the cardholder.
3. Quota applies. The Privilege is available on a first-come-first-served basis.
4. Amendment or cancellation to your reservation must be made through the CENTENNIAL Card Lifestyle Manager or call our Customer Service Hotline at 3608 6618.
5. For any amendment (including but not limited to number of guests, time or date), rescheduling or cancellation made within 48 hours of the reservation time as well as in case of 'no-show', the applicable Quota(s) will be deducted. Eligible Cardholders may also be subject to individual Participating Restaurants' cancellation policies, which may involve additional cancellation charges to the Eligible Card.
6. The Participating Restaurants reserve the right to cancel reservation for late arrivals (15 minutes after reservation time) and deduct the reserved quota.
7. The Privilege is applicable to the designated set menu only. The final payment amount is subject to a service charge per head (calculated based on the original price of the sets) where applicable or required by the Participating Restaurants. Charges for beverages, tea and water, corkage, cake-cutting fees, and any other additional charges are not included in the Offer and must be paid by the Eligible Cardholder at the original price upon checkout.

**預約請致電 For reservation, please call**

CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

BEA東亞銀行

L'ENVOL

# BEA CENTENNIAL World Elite Mastercard
# 米芝蓮餐飲「買一送一」專屬套餐
# "Buy 1 Get 1 Free" Michelin Dining Offer Exclusive Menu

## L'Envol

### 指定午市套餐
### LUNCH SET MENU
### HK$788

**三道菜 L'Heure du Déjeuner**

前菜（三選一） | Appetizers (choose one)

**鰹魚他他配柚子**
Bonito tartare with yuzu

**法式洋蔥撻配肉豆蔻忌廉**
French sweet onion tart served with nutmeg cream

**香檸生紅蝦配茴香及魚子醬（另加HK$288）**
Gamberoni prawns with fennel & caviar (add HK$288)

主菜（三選一） | Mains (choose one)

**直送海釣鮮魚**
Line-caught catch of the day

**西班牙黑毛豬配南瓜及黑檸檬**
Joselito Iberico pork, butternut squash & black lime

**炭烤和牛配雅枝竹及意大利麵團（另加HK$388）**
Charcoal-grilled Wagyu, violet baby artichoke & gnocchi (add HK$388)

甜品（二選一） | Desserts (choose one)

**煙燻可可奶油配雪葩及榛子杏仁醬**
Smoked cacao bean, fondant & nuts praliné

**法國楓丹白露葡萄配梅酒朱古力忌廉**
Chasselas grape, fresh aloe & umeshu ganache

指定套餐及預訂細則：
- 不適用日期：2026年12月24至26日、12月31日；2027年2月6至8日、2月13至14日、5月8至9日、6月19至20日、12月24至26日、12月31日。
- 優惠不適用於加一服務費。
- 其他個人消費須由顧客支付。
- 不可攜帶外來蛋糕。
- 自攜酒開瓶費為每瓶750毫升HK$1,000，每枱限帶一瓶。如於餐廳購買一瓶價值HK$1,000或以上的酒，可豁免開瓶費。
- 午市最後入席時間為13:30。
- 歡迎12歲或以上兒童。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- Blackout dates: 24–26 December and 31 December 2026; 6–8 February, 13–14 February, 8–9 May, 19–20 June, 24–26 December and 31 December 2027.
- The offer does not apply to the 10% service charge.
- Guests are responsible for all other personal expenses.
- Cakes brought from outside are not permitted.
- A corkage fee of HK$1,000 applies per 750 ml bottle, limited to one bottle per table. The corkage fee is waived when a bottle priced at HK$1,000 or above is purchased at the restaurant.
- The last lunch seating is at 13:30.
- We welcome children aged 12 years old or above.
- Terms and conditions apply. Please click here for details.

地址：香港灣仔港灣徑1號香港瑞吉酒店3樓
Address：3/F, The St. Regis Hong Kong, 1 Harbour Drive, Wan Chai, Hong Kong
餐廳查詢電話 Restaurant Enquiry Tel：+852 2138 6818

**預約請致電 For reservation, please call**
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

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## 福臨門 Fook Lam Moon

### 指定午市及晚市套餐
LUNCH & DINNER SET MENU

HK$1,400

蜜汁叉燒拌海蜇花
Honey-glazed Barbecued Pork with Jellyfish

紅燒雞絲排翅
Braised Shark's Fin with Shredded Chicken

鮑汁遼參鵝掌拌菜膽
Sea Cucumber and Goose Webs with Vegetable Hearts in Abalone Sauce

燒雲腿拌炒鴿脯
Roasted Yunnan Ham with Stir-fried Pigeon Breast

鮑汁章魚雞粒炒飯
Fried Rice with Octopus and Diced Chicken in Abalone Sauce

芒果凍布甸
Chilled Mango Pudding

美點雙色
Duo of Chinese Delicacies

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- Terms and conditions apply. Please click here for details.

**灣仔店 Wan Chai Branch**

地址：灣仔莊士敦道35-45號利民樓地下3號舖
Address：Shop 3, G/F, Newman House, 35–45 Johnston Road, Wan Chai
餐廳查詢電話 Restaurant Enquiry Tel：+852 2866 0663

**九龍灣店 Kowloon Bay Branch**

地址：九龍灣宏照道19號金利豐國際中心2樓
Address：2/F, Kingston International Centre, 19 Wang Chiu Road, Kowloon Bay
餐廳查詢電話 Restaurant Enquiry Tel：+852 2366 0286

**預約請致電 For reservation, please call**
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

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## 廚魔名人坊 The Demon Celebrity

### 指定晚市套餐
DINNER SET MENU

**HK$1,288**

花膠杏汁燉豬肺湯
Double-boiled Pork Lungs, Fish Maw and Almond Soup

燕窩釀雞翼 拼鍋貼明蝦
Chicken Wing Stuffed with Bird's Nest paired with Prawn Pot Sticker

焗釀鮮蟹蓋
Baked Crab Shell Stuffed with Fresh Crab Meat, Onion with Cream Sauce

藤椒蒸忙不了
Steamed Empurau Fish with Green Sichuan Pepper

脆皮乳鴿
Roasted Pigeon

富哥招牌炒飯
Master Fu's Signature Fried Rice

焦糖銀耳露
Caramel Silver Fungus Soup

懷舊黑糖糕
Steamed Brown Sugar Cakes

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- Terms and conditions apply. Please click here for details.

地址：銅鑼灣勿地臣街1號時代廣場食通天11樓1102號舖
Address：Shop 1102, 11/F, Food Forum, Times Square, 1 Matheson Street, Causeway Bay
餐廳查詢電話 Restaurant Enquiry Tel：+852 9139 3200

預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
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2211 1008

BEA東亞銀行

悅 YUÈ

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## 悅 YUÈ

### 指定晚市套餐
DINNER SET MENU

HK$1,288

花膠燉黑蒜湯
Double-boiled Fish Maw Soup with Black Garlic

鮑汁蝦子柚皮扣鵝掌
Braised Goose Web & Pomelo Pith with Dried Shrimp Roe & Abalone Sauce

焗釀鮮蟹蓋
Baked Crab Shell Stuffed with Fresh Crab Meat, Onion with Cream Sauce

豬油渣炒斑球伴菜花
Sauteed Grouper Meat with Deep-fried Lard & Cauliflower

脆皮乳鴿
Roasted Pigeon

魚湯京都腐皮浸葛絲
Kuzukiri in Fish Soup Kyoto Bean Curd Sheet

燕窩焗椰撻
Baked Coconut Tart with Bird's Nest

鴛鴦山楂糕
Hawthorn Cake Duo

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- Terms and conditions apply. Please click here for details.

地址：銅鑼灣勿地臣街1號時代廣場食通天13樓1301號舖
Address：Shop 1301, 13/F, Food Forum, Times Square, 1 Matheson Street, Causeway Bay
餐廳查詢電話 Restaurant Enquiry Tel：+852 2838 3968

預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

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## 圓 Yuan

## 指定晚市套餐
8-COURSE TASTING MENU

HK$898

迎賓飲品：八寶茶
Welcome Drink: Eight Treasures Tea

### 餐前小食 | Appetizers

蜜豆仁｜淮山｜脆筒
Honey Peas / Chinese Yam / Crispy Cone

欖菜｜螺絲卷
Preserved Olive Vegetable / Chinese Bun

### 涼菜 | Cold Dishes

姬松茸｜豆腐腦
Himematsutake Mushroom / Tofu

煙燻｜小甘筍
Smoked / Baby Carrots

### 湯品 | Soup

五指毛桃｜椰菜花｜雪燕
Ficus Hirta / Cauliflower / Snow Swallow

升級選項(另加HK$88)：松茸｜菊花浮萍
Upgrade (+HK$88): Chrysanthemum Tofu / Matsutake

### 主菜 | Main Courses

紅酸湯｜野菜｜摩利菌
Sour Soup / Wild Vegetables / Morel Mushroom

藤椒｜梅菜｜瓜甫
Sichuan Pepper / Preserved Vegetables / Melon

### 主食 | Staple Food

川滷｜片兒麵
Sichuan Braised / Sliced Noodles

升級選項(另加HK$88)：有機三色蕃茄焗素扒飯
Upgrade (+HK$88): Baked Vegan Pork Chop Rice
Organic Cherry Tomato / Egg / Cheese

### 甜品 | Dessert

醬油｜大米
Soy Sauce / Rice

燉｜參雪
Pear / Snow Fungus / Honey Lotus Seed

升級選項(另加HK$68)：焦糖多士、薑汁豆腐雪糕
Upgrade (+HK$68): Caramel Toast / Ginger Tofu Ice Cream

柚子玄米氣泡茶(一杯)
Sparkling Yuzu Genmaicha (One Glass)

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 套餐包括八寶茶迎賓飲品及柚子玄米氣泡茶一杯。
- 湯品升級：松茸｜菊花浮萍，另加HK$88。
- 主食升級：有機三色蕃茄焗素扒飯，另加HK$88。
- 甜品升級：焦糖多士及薑汁豆腐雪糕，另加HK$68。
- 額外柚子玄米氣泡茶：一杯HK$78；兩杯HK$128。
- 指定杯裝紅酒或白酒：一杯HK$128；兩杯HK$228。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- The set menu includes Eight Treasures Tea as a welcome drink and one glass of Sparkling Yuzu Genmaicha.
- Soup upgrade: Chrysanthemum Tofu / Matsutake, for an additional HK$88.
- Rice course upgrade: Baked Vegan Pork Chop Rice with Organic Tri-colour Tomatoes, for an additional HK$88.
- Dessert upgrade: Caramel Toast and Ginger Tofu Ice Cream, for an additional HK$68.
- Additional Sparkling Yuzu Genmaicha: HK$78 for one glass; HK$128 for two glasses.
- Selected red or white wine by the glass: HK$128 for one glass; HK$228 for two glasses.
- Terms and conditions apply. Please click here for details.

地址：尖沙咀廣東道2A號富衛1881公館主樓地下
Address：G/F, FWD House 1881 Main Building, 2A Canton Road, Tsim Sha Tsui
餐廳查詢電話 Restaurant Enquiry Tel：+852 4629 3560

預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

BEA東亞銀行

Cafe BAU

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# "Buy 1 Get 1 Free" Michelin Dining Offer Exclusive Menu

## Cafe Bau

### 指定晚市套餐
TASTING MENU
HK$898

餐前小食 | Amuse Bouche

**北寄貝伴瑞可塔芝士**
**三文魚籽、本地洛神花、紅桑莓啫喱、萵筍、香草油**
Storm Clam with Ricotta Cheese
Salmon Roe, Local Roselle, Raspberry Jelly, Water Bamboo Shoot, Herbs Oil

**本地白冬瓜鮮花蟹濃湯**
Fresh Flower Crab Bisque with Local White Winter Melon

**羅氏蝦多士**
Giant River Prawn Toast

**紅棗桂圓茶雪葩**
Red Dates Longan Tea Sorbet

主菜（任選一款） | Main Course (Choose One)

**慢煮黃花魚**
**北海道帶子、翠肉瓜、蜜糖豆、酸辣海鮮汁**
Slow-cooked Yellow Croaker
Hokkaido Scallop, Local Zucchini, Honey Bean, Hot & Sour Seafood Sauce

或 or

**炭烤美國牛小排**
**烤甜麵醬菠蘿、流浮山金蠔牛面頰撻、菜心蓉、茅台汁**
Grilled U.S Short Ribs
Grilled Pineapple with Sweet Bean Sauce, Lau Fau Shan Golden Oyster Beef Cheek Tart, Choi Sum Puree, Moutai Sauce

或 or

**平原三黃雞（另加 HK$350，兩人用）**
**羊肚菌、野菌、二澳米**
Ping Yuen Samm Wong Chicken (Supplement HK$350 for Two Persons)
Morel & Black Termite Mushroom, Yi O Rice

**二澳米二重奏**
**竹葉青二澳米雪糕、竹葉青酒**
Yi O Rice Two-way
Zhuyeqing Wine & Rice Sorbet, Zhuyeqing Wine

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 可另加餐酒搭配：三杯 HK$388；五杯 HK$588。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- Wine pairing is available at an additional HK$388 for three glasses or HK$588 for five glasses.
- Terms and conditions apply. Please click here for details.

地址：尖沙咀廣東道2A號1881 Heritage富衛1881公館主樓地下
Address：G/F, Main Building, FWD HOUSE 1881, 1881 Heritage, 2A Canton Road, Tsim Sha Tsui
餐廳查詢電話 Restaurant Enquiry Tel：+852 9737 0881

**預約請致電 For reservation, please call**
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

BEA東亞銀行

天龍軒 TIN LUNG HEEN

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# "Buy 1 Get 1 Free" Michelin Dining Offer Exclusive Menu

## 天龍軒 Tin Lung Heen

### 指定午市套餐
LUNCH SET MENU

HK$1,400

天龍獻粹
Chef's Premium Selection

桂花蜜汁叉燒、涼拌雞絲粉皮
Barbecued Pork with Osmanthus Flower Honey
Tossed Bean Noodle with Shredded Chicken

炸釀鮮蟹蓋
Deep-fried Crab Shell Stuffed with Crab Meat and Onion

無花果粉葛燉松茸
Double-boiled Matsutake Mushroom Soup with Fig and Kudzu Root

X.O醬蘭度大蝦球
Wok-fried King Prawn with Chinese Kale in X.O. Sauce

龍蝦湯帶子燴糯米飯
Braised Glutinous Rice in Lobster Soup with Scallop

天龍甜品薈萃
Chef's Specialty Desserts

香芒楊枝甘露、傳統酥皮蛋撻
Chilled Mango Cream with Sago and Pomelo
Baked Egg Custard Tart

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 每次訂座最多6位客人（包括持卡人）。
- 公眾假期、節日及其前夕，以及指定不適用日子均不適用。
- 不適用於私人廂房，亦不可與其他推廣優惠、折扣、禮遇或禮券同時使用。
- 此優惠不適用於賺取 Marriott Bonvoy積分。
- 可另加 HK$1,080搭配美酒；買一送一優惠不適用於美酒搭配。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- Each reservation is limited to a maximum of six guests, including the cardholder.
- The offer is not valid on public holidays, festive dates or their eves, or on designated blackout dates.
- The offer is not valid for private dining rooms and cannot be used in conjunction with other promotions, discounts, privileges or vouchers.
- Marriott Bonvoy points cannot be earned with this offer.
- Wine pairing is available at an additional HK$1,080. The buy-one-get-one-free offer does not apply to wine pairing.
- Terms and conditions apply. Please click here for details.

地址：九龍尖沙咀柯士甸道西1號環球貿易廣場香港麗思卡爾頓酒店102樓
Address：102/F, The Ritz-Carlton, Hong Kong, International Commerce Centre,
1 Austin Road West, Tsim Sha Tsui, Kowloon
餐廳查詢電話 Restaurant Enquiry Tel：+852 2263 2270

預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

BEA東亞銀行

TOSCA di Angelo

# BEA CENTENNIAL World Elite Mastercard
# 米芝蓮餐飲「買一送一」專屬套餐
# "Buy 1 Get 1 Free" Michelin Dining Offer Exclusive Menu

## Tosca di Angelo

### 指定午市套餐(平日)
WEEKDAY LUNCH SET MENU

HK$1,588

Chef Angelo Aglianó's Signatures – Executive Lunch

**油甘魚•萵苣•魚子醬**
Wild Hamachi with Celtuce, Salmoriglio and Kaluga Caviar

**手工短寬管粉•西西里紅蝦•有機羅勒香草汁**
Mezzi Paccheri "Mancini" with Sicilian Red Prawns and Organic Basil Pesto Sauce

**紅石斑魚•馬塔羅塔魚湯•橄欖•番茄•水瓜柳**
Red Star Grouper in Matalotta Soup with Olives, Tomatoes and Capers from Salina

**澳洲安格斯M5+肉眼•蘑菇•小豆蔻**
Australian Black Angus M5+ Ribeye with Mushrooms, Parsnip and Cardamom Sauce

**意大利芝士蛋糕•咖啡沙冰•艾美朱古力**
Traditional Tiramisù with Coffee Granita and Amedei Chocolate

### 指定午市套餐(週末)
WEEKEND LUNCH SET MENU

HK$1,588

Chef Angelo Aglianó's Signatures – Gourmet Lunch

**地中海龍蝦•萵苣•鯷魚•魚子醬**
Mediterranean Lobster with Celtuce, Anchovies Sauce and Kaluga Caviar

**手工短寬管粉•西西里紅蝦•有機羅勒香草汁**
Mezzi Paccheri "Mancini" with Sicilian Red Prawns and Organic Basil Pesto Sauce

**紅石斑魚•馬塔羅塔魚湯•橄欖•番茄•水瓜柳**
Red Star Grouper in Matalotta Soup with Olives, Tomatoes and Capers from Salina

**和牛西冷•紅洋蔥•小豆蔻**
Australian "Pardoo Wagyu" Striploin with Stuffed Red Onion and Cardamom Sauce

**意大利芝士蛋糕•咖啡沙冰•艾美朱古力**
Traditional Tiramisù with Coffee Granita and Amedei Chocolate

指定套餐及預訂細則：
- 適用於星期二至日午市；星期一休息。
- 優惠不適用於加一服務費。
- 每次訂座最多6位客人（包括持卡人）。
- 不適用於私人廂房，亦不可與其他推廣優惠、折扣、禮遇或禮券同時使用。
- 公眾假期、節日及其前夕，以及指定不適用日子均不適用。
- 此優惠不適用於賺取 Marriott Bonvoy積分。
- 可另加 HK$1,080享用Accordi餐酒搭配。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer is valid for lunch from Tuesday to Sunday. The restaurant is closed on Mondays.
- The offer does not apply to the 10% service charge.
- Each reservation is limited to a maximum of six guests, including the cardholder.
- The offer is not valid for private dining rooms and cannot be used in conjunction with other promotions, discounts, privileges or vouchers.
- The offer is not valid on public holidays, festive dates or their eves, or on designated blackout dates.
- Marriott Bonvoy points cannot be earned with this offer.
- Accordi wine pairing is available at an additional HK$1,080.
- Terms and conditions apply. Please click here for details.


地址：九龍尖沙咀柯士甸道西1號環球貿易廣場香港麗思卡爾頓酒店102樓
Address：102/F, The Ritz-Carlton, Hong Kong, International Commerce Centre, 1 Austin Road West, Tsim Sha Tsui, Kowloon
餐廳查詢電話 Restaurant Enquiry Tel：+852 2263 2270


預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

BEA東亞銀行

富豪酒家 FU HO RESTAURANT

# BEA CENTENNIAL World Elite Mastercard
# 米芝蓮餐飲「買一送一」專屬套餐
# "Buy 1 Get 1 Free" Michelin Dining Offer Exclusive Menu

## 富豪酒家 Fu Ho Restaurant

### 指定午市及晚市套餐
LUNCH & DINNER SET MENU

HK$1,398

紅燒砂鍋包翅
Braised shark's fin in a clay pot

18頭養殖吉品鮑魚鵝掌
18-head farmed Jipin abalone with goose web

鮑魚汁唐生菜膽
Chinese lettuce hearts in abalone sauce

古法炸釀花蟹蓋
Traditional deep-fried stuffed flower crab shell

富豪脆皮炸子雞
Fu Ho crispy fried chicken

海蝦仁叉燒炒飯
Fried rice with prawns and barbecued pork

蛋白生磨杏仁茶
Freshly ground almond cream with egg white

精選甜美點兩款
Two varieties of selected sweet pastries

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 另收茶芥費用。大堂茶芥費每位HK$30，前菜小食每1至4位一碟HK$30；VIP房茶芥費每位HK$50，前菜小食每1至4位一碟HK$50。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- Additional tea and condiment charges apply. In the main dining hall, tea and condiments cost HK$30 per person, and appetiser snacks cost HK$30 per plate, with one plate for every one to four guests. In VIP rooms, tea and condiments cost HK$50 per person, and appetiser snacks cost HK$50 per plate, with one plate for every one to four guests.
- Terms and conditions apply. Please click here for details.

地址：九龍尖沙咀彌敦道132號美麗華廣場一期4樓食四方402號舖
Address：Shop 402, 4/F, FoodLoft, Mira Place 1, 132 Nathan Road, Tsim Sha Tsui, Kowloon
餐廳查詢電話 Restaurant Enquiry Tel：+852 2736 2228

預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

BEA東亞銀行

三原 鉄板焼き
TEPPANYAKI MIHARA GOTEN

# BEA CENTENNIAL World Elite Mastercard
# 米芝蓮餐飲「買一送一」專屬套餐
# "Buy 1 Get 1 Free" Michelin Dining Offer Exclusive Menu

## 三原鐵板燒Goten Teppanyaki Mihara Goten

### 指定午市套餐
LUNCH SET MENU

HK$1,280

刺身沙律
Sashimi Salad

蟹肉三文魚籽茶碗蒸
Savory Egg Custard with Crab Sauce and Salmon Roe

*二選一 | *Choose one

*奶油雞湯鐵板魚翅
*Grilled Shark Fin in Creamy Chicken Soup

或 or

*奶油雞湯鐵板花膠
*Grilled Fish Maw in Creamy Chicken Soup

鐵板紅金目鯛佐白味噌白酒醬
Grilled Kinmedai with Miso White Wine Sauce

咖哩奶油醬鐵板澳洲龍蝦
Grilled Australian Lobster with Curry Butter Sauce

鐵板南非鮑魚佐海膽醬
Grilled South African Abalone with Sea Urchin Sauce

厚切A4熊本和牛西冷
A4 Kumamoto Wagyu Beef Sirloin Thick Cut

*二選一 | *Choose one

*鐵板蒜香飯
*Garlic Rice

或 or

*素麵(熱食或冷食)
*Somen (Hot or Cold)

龍蝦紅味噌湯
Red Miso Soup with Lobster Head

漬物
Japanese Pickles

自製義式雪糕
Homemade Gelato

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- Terms and conditions apply. Please click here for details.

地址：香港銅鑼灣開平道1號Cubus 3樓
Address：3/F, Cubus, 1 Hoi Ping Road, Causeway Bay, Hong Kong
餐廳查詢電話 Restaurant Enquiry Tel：+852 5394 3689

預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

BEA 東亞銀行

壹玖捌叁 Hong Kong Cuisine

# BEA CENTENNIAL World Elite Mastercard
# 米芝蓮餐飲「買一送一」專屬套餐
# "Buy 1 Get 1 Free" Michelin Dining Offer Exclusive Menu

## 壹玖捌叁 Hong Kong Cuisine 1983

### 指定午市套餐
LUNCH SET MENU
HK$360

碧根果蘋果提子乾沙律 / 迷你葡汁雞批 / 迷你蘿蔔糕春卷
Pecan apple raisin salad / Mini Portuguese chicken pie / Mini turnip cake spring roll

花膠蘋果雪梨瘦肉燉湯
Double boiled fish maw and pork soup with apple and pear

姬松茸蝦餃王 (一件)
Steamed prawn and agaricus blazei dumpling (1 piece)

傳統咸水角 (一件)
Traditional deep fried glutinous rice dumpling filled with pork dried shrimps, Chinese chives and jicama (1 piece),

一口灌湯小籠包(配子薑陳醋)(一件)
Steamed Shanghainese pork dumpling, served with homemade young ginger vinegar (1 piece)

*二選一 | *Choose one

*煙燻鹵水牛腩
*Tea smoked beef shank braised in Chinese master stock

或 or

*拔絲伊比利亞豬咕嚕肉配豬油渣
*Caramelized sweet and sour Iberico pork with crispy pork lard

雲吞麵配脆櫻花蝦、香蔥、蝦籽及大地魚粉
Wonton noodles with crispy sakura shrimps, spring onion, shrimp roe and dried flounder fish powder

芒果布甸配芒果雪葩及花奶泡
Mango pudding with mango sorbet and evaporated milk foam

### 指定晚市套餐
DINNER SET MENU
HK$1,408

日本帶子芋角配貝魯迦魚子醬、日本帶子泡
Crispy mashed taro puff with Hokkaido scallop, Beluga caviar and Hokkaido scallop bubbles

象拔蚌仔配鮮雲南雜菇清湯、雲南雜菇酥
Mini geoduck with fresh Yunnan mixed mushroom broth, Yunnan mixed mushroom pastry

脆皮焦糖油浸鵝肝配陳皮粉、柑橘凝膠、脆米
Crispy caramelized oil poached foie gras with dried tangerine powder, fresh mandarin gel and crispy rice

蟹粉花膠春卷配魚子醬及香醋珠
Crispy spring roll with crab roe and fish maw, served with caviar and vinegar pearls

雞同鴨講配花菇
Braised boneless goose web stuffed in chicken wing, Chinese mushroom

紙包酸菜黃花魚
Sichuan style boiled yellow croaker fillets with pickled cabbage and chili en papillote

茶燻豉油皇鴿胸配蕃薯蓉、椒鹽鴿腿
Tea smoked soy sauce pigeon breast, spicy salt pigeon leg, sweet potato purée

梅菜扣肉炒芥蘭配白飯
Fried Chinese kale with braised pork belly and preserved mustard greens, served with steamed rice

龍眼雪葩配冰糖薏米泡
Longan sorbet with rock sugar and barley foam

焦糖千層酥配黑芝麻意大利奶凍及濃郁花生慕斯，伴花奶雪糕、芝麻蛋白脆及黑芝麻醬
Mille feuille of caramelized filo pastry, black sesame panna cotta and creamy peanut mousse, evaporated milk ice-cream, sesame meringue, black sesame sauce

指定套餐及預訂細則：
- 不適用日期：2026年10月1日、10月18至19日、12月22日、12月24至25日、12月31日。2027年1月1日、2月5至9日、2月14日、3月26至29日、4月5日、5月1日、5月9日、5月13日、6月9日、6月20日、7月1日、9月15至16日、10月1日、10月8日、12月22日、12月24至25日、12月31日。
- 此優惠只適用於堂食，並不適用於單點菜式、包廂預訂、宴會及外賣。
- 每位客人須收取港幣$26茶芥費用，另加10%服務費。逢星期五至星期日，每枱用膳時間上限為120分鐘。服飾要求：悠閒時尚。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- Blackout dates: 2026: 1 and 18–19 October; 22, 24–25 and 31 December. 2027: 1 January; 5–9 and 14 February; 26–29 March; 5 April; 1, 9 and 13 May; 9 and 20 June; 1 July; 15–16 September; 1 and 8 October; 22, 24–25 and 31 December.
- This offer is available for dine-in only and is not applicable to à la carte dishes, private room bookings, banquets or takeaway orders.
- A tea and condiment charge of HK$26 per person and a 10% service charge apply. From Friday to Sunday, dining time is limited to 120 minutes per table. Dress code: smart casual.
- Terms and conditions apply, for details please click here.

地址：跑馬地載德街2-4號雅怡閣1樓
Address：1/F, Elegance Court, 2-4 Tsoi Tak Street, Happy Valley
餐廳查詢電話 Restaurant Enquiry Tel：+852 2893 3788

預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

BEA東亞銀行

# BEA CENTENNIAL World Elite Mastercard
# 米芝蓮餐飲「買一送一」專屬套餐
# "Buy 1 Get 1 Free" Michelin Dining Offer Exclusive Menu

## Té Bo

### 指定晚市套餐（常規季節套餐）
### DINNER SET MENU (TASTING MENU)
**HK$1,088**

適用時段：節慶套餐供應期間除外
（2026年12月14日至2027年1月2日，包括首尾兩日）

Availability: Outside the festive menu period
(14 December 2026 to 2 January 2027, both dates inclusive).

**Amuse-Bouche**
Baby Boudeuse Oyster | Kristal Caviar | Horseradish | Pickled Kyuri

**To Start**
Cured Hamachi | Smoked Dashi | Ponzu | Kintoki Carrot

**To Follow**
Raviolo of Lobster | Parsnip | Star Anise | Shellfish Bisque

**Optional**
Roasted John Dory | Morisseau Mussel | Sauce Grenobloise (+HK$288)

**Our Main**
Wagyu Short Rib | Truffle Pomme Purée | Brussels Sprout Choucroute

**Dessert & Cheese**
**Choose One**

Conference Pear | Pain d'epices | Candied Ginger | Orange Confit

or

Seasonal Artisanal Cheese | Honeycomb | Fig and Walnut Sourdough
(+HK$98)

All of our caviar is sourced sustainably

### 指定晚市套餐（節慶套餐）
### DINNER SET MENU (FESTIVE MENU)
**HK$1,288**

適用時段：
2026年12月14日至2027年1月2日（包括首尾兩日）

Available from
14 December 2026 to 2 January 2027 (both dates inclusive).

**Amuse-Bouche**
Baby Boudeuse Oyster | Kristal Caviar | Horseradish | Pickled Kyuri

**To Start**
Cured Hamachi | Smoked Dashi | Ponzu | Kintoki Carrot

**To Follow**
Raviolo of Lobster | Parsnip | Star anise | Shellfish Bisque

**Optional**
Roasted John Dory | Morisseau Mussel | Sauce Grenobloise (+HK$288)

**Our Main**
Wagyu Short Rib | Truffle Pommes Purée | Brussel Sprout Choucroute

**Dessert & Cheese**
**Choose One**

Conference Pear | Pain d'epices | Candied Ginger | Orange Confit

or

Seasonal Artisanal Cheese | Honeycomb | Fig and Walnut Sourdough
(+HK$98)

All of our caviar is sourced sustainably

指定套餐及預訂細則：
- 常規季節套餐不適用於2026年12月14日至2027年1月2日（包括首尾兩日）；該期間適用節慶套餐。
- 優惠不適用於加一服務費。
- 如有任何食物過敏或飲食限制，請通知餐廳職員。
- 預訂查詢時間：星期一至五10:00至21:00；星期六14:00至21:00。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The regular seasonal set menu is not available from 14 December 2026 to 2 January 2027 (both dates inclusive); the festive set menu applies during this period.
- The offer does not apply to the 10% service charge.
- Please inform a member of the Team of any allergy or dietary restriction.
- Reservation enquiries: Monday to Friday, 10:00–21:00; Saturday, 14:00–21:00.
- Terms and conditions apply. Please click here for details.

地址：香港鰂魚涌英皇道979號太古坊二座2樓
Address：2/F, Two Taikoo Place, 979 King's Road, Quarry Bay, Hong Kong
餐廳查詢電話 Restaurant Enquiry Tel：+852 6806 6012

**預約請致電 For reservation, please call**
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

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## Akira Back

### 指定午市套餐
LUNCH SET MENU
HK$528

前菜 | Appetisers

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

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

**韓式辣醬鯛魚：韓式辣醬、橙香飛魚籽、紫蘇葉**
Jeju domi - chojang, orange masago, micro shiso

前菜加配 | Additional appetisers

**主廚精選刺身：特調醬油（另加HK$240）**
Chef's selection of sashimi - house blend soy sauce (add HK$240)

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

自選主菜及飯（三選一） | Choice of main & rice (choose one)

**香煎尖吻鱸：羅馬花椰菜、本菇、番紅花牛油汁、香草油**
Pan-seared barramundi - romanesco, shimeji, saffron beurre blanc, green herb oil

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

**48小時慢燉和牛肋肉：時令蔬菜、鵪鶉蛋、慢燉牛肉汁（另加HK$118）**
48-hour wagyu short rib - root veggies, quail egg, braising jus (add HK$118)

加配炒飯 | Additional fried rice options

**泡菜炒飯：泡菜、脆炸蒜片、乾蔥（另加HK$88）**
Kimchi fried rice - kimchi, crispy garlic, shallots (add HK$88)

**和牛肋肉炒飯：慢燉和牛、脆炸蒜片、芝麻（另加HK$118）**
Wagyu short rib fried rice - braised wagyu, crispy garlic, sesame (add HK$118)

自選甜品（二選一） | Choice of dessert (choose one)

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

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

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 晚市套餐供應時間：星期一至星期日晚上6時起。
- 不適用日期：2026年12月24至25日、12月31日；2027年2月14日、5月9日、6月20日、12月24至25日、12月31日。
- 每次預訂只可享用一次套餐買一送一優惠，不論同行人數。
- 早午餐套餐最少兩人享用。
- 早午餐可另加HK$388享用兩小時暢飲。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- The dinner set menu is available from Monday to Sunday, from 6:00 p.m.
- Blackout dates: 24–25 December and 31 December 2026; 14 February, 9 May, 20 June, 24–25 December and 31 December 2027.
- Each booking is entitled to one buy-one-get-one-free set-menu offer, regardless of the number of guests.
- A minimum of two guests is required for the brunch set menu.
- A two-hour free-flow beverage package is available with brunch for an additional HK$388.
- Terms and conditions apply. Please click here for details.

地址：中環美利道2號The Henderson5樓501號舖
Address：Shop 501, 5/F, The Henderson, 2 Murray Road, Central, Hong Kong
餐廳查詢電話 Restaurant Enquiry Tel：+852 9733 8988

預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
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BEA東亞銀行

# BEA CENTENNIAL World Elite Mastercard
# 米芝蓮餐飲「買一送一」專屬套餐
# "Buy 1 Get 1 Free" Michelin Dining Offer Exclusive Menu

## Akira Back

### 指定早午餐套餐
BRUNCH SET MENU
HK$688

前菜(每客選兩款) | Appetisers (choose two per guest)

**AB吞拿魚迷你墨西哥夾餅：青海苔蛋黃醬、辣吞拿魚醬**
AB tuna mini taco - aonori aioli, spicy tuna sauce

**芝麻池魚：柚子芝麻醬、鱒魚籽、脆米**
Shima aji goma - yuzu goma, trout roe, puffed rice

**AB和牛他他：亞洲梨、韓式醬油汁**
AB wagyu tartare - nashi pear, Korean soy glaze

**脆炸椰菜花：韓式辣醬汁**
Crispy cauliflower - gochujang glaze

**味噌茄子：田樂味噌、醃蓮藕**
Eggplant miso - den-miso, pickled lotus root

**AB和牛迷你墨西哥夾餅：烤蕃茄柚子醋、墨西哥辣椒、韓式牛肋骨醬**
AB wagyu mini taco - roasted tomato ponzu, jalapeno, kalbi sauce

**韓式牛肋骨生菜包：韓式包飯醬、沙律、陳年泡菜（可另加頂級鱘魚魚子醬HK$108）**
Galbi short rib "ssam" - ssam-jang sauce, salad, aged kimchi (add-on superior sturgeon caviar HK$108)

**岩蝦天婦羅：韓式辣醬蛋黃醬**
Rock shrimp tempura - gochujang aioli

**壓縮西瓜薄片：以紅椒粉油醋汁醃製24小時、菲達芝士、糖漬核桃**
Compressed watermelon carpaccio - marinated in paprika vinaigrette for 24 hours, feta cheese, candied walnut

**忌廉菠菜沙律：菠菜、烤芝麻醬、辣油**
Creamy spinach salad - spinach, roasted sesame dressing, rayu

海鮮即席餐車 | Seafood live trolley

**魚子醬（每客3克）：紫菜米餅、配料（加添一份另加HK$98）**
Caviar (3g per guest) - nori rice crackers, condiments (add HK$98 for extra piece)

**酸橘汁醃蟶子：柚子胡椒油醋汁、寒天海藻、吞拿魚赤身、黃金奇異果**
Razor clam ceviche - yuzu kosho vinaigrette, agar seaweed, akami, golden kiwi

手握壽司無限供應 | Nigiri free flow

**主廚每週精選手握壽司：特製醬油**
Chef's weekly selection of nigiri - house blend soy sauce

燒烤(每客選一款) | Grills (choose one per guest)

**醬汁三選一：味噌煙燻辣椒醬／紫蘇莎莎青醬／椒鹽**
Choose one sauce: miso chipotle / shiso salsa verde / salt & pepper

**太平洋八爪魚 | 地中海鱸魚 | 伊比利亞豬肋架 | 澳洲羊架 | 油甘魚鮫 | 野生舞茸**
Pacific octopus | Mediterranean branzino | Iberico pork rack | Australian lamb chop | Hamachi kama | Wild maitake mushroom

甜品(每客選一款) | Desserts (choose one per guest)

**柚子紫蘇：糖漬柑橘、青檸瑪德蓮、柚子雪葩、青紫蘇忌廉**
Yuzu shiso - confit citrus fruit, lime madeleine, yuko yuzu sorbet, green shiso cream

**朱古力千層酥：櫻花煎茶啫喱、伯爵茶雪糕、朱古力碎片**
Chocolate mille feuille - sakura sencha jelly, earl grey ice cream, chocolate shattered

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

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 晚市套餐供應時間：星期一至星期日晚上6時起。
- 不適用日期：2026年12月24至25日、12月31日；2027年2月14日、5月9日、6月20日、12月24至25日、12月31日。
- 每次預訂只可享用一次套餐買一送一優惠，不論同行人數。
- 早午餐套餐最少兩人享用。
- 早午餐可另加HK$388享用兩小時暢飲。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- The dinner set menu is available from Monday to Sunday, from 6:00 p.m.
- Blackout dates: 24–25 December and 31 December 2026; 14 February, 9 May, 20 June, 24–25 December and 31 December 2027.
- Each booking is entitled to one buy-one-get-one-free set-menu offer, regardless of the number of guests.
- A minimum of two guests is required for the brunch set menu.
- A two-hour free-flow beverage package is available with brunch for an additional HK$388.
- Terms and conditions apply. Please click here for details.

地址：中環美利道2號The Henderson5樓501號舖
Address：Shop 501, 5/F, The Henderson, 2 Murray Road, Central, Hong Kong
餐廳查詢電話 Restaurant Enquiry Tel：+852 9733 8988

預約請致電 For reservation, please call
CENTENNIAL卡禮賓服務經理專線
CENTENNIAL Card Lifestyle Manager Hotline
2211 1008

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### 指定晚市套餐
DINNER SET MENU

**HK$1,488**

精選刺身：特製醬油
Selections of sashimi - house blend soy sauce

吞拿魚薄餅：醬香蛋黃醬、紫蘇葉、白松露油
AB tuna pizza - umami aioli, micro shiso, white truffle oil

阿拉斯加帝王蟹腳：特色辣醬、墨西哥青辣椒、醋漬本菇、芫荽苗
Alaskan king crab legs - dynamite sauce, serranos, pickled shimeji, micro cilantro

香烤北海道帶子：泡菜、煙肉、韓式辣醬牛油
Scallops on the shell - kimchi, bacon, kochujang butter

蒲燒鰻魚、海鰻天婦羅、柑橘蛋黃醬、鵝肝
Brother from another mother - unagi kabayaki, anago tempura, ponzu aioli, shaved foie gras torchon

味噌黑鱈魚：柚子清酒泡沫、唐辛子
Miso black cod - AB yuja sake foam, shishito

48小時慢燉和牛肋肉：時令蔬菜、鵪鶉蛋、慢燉牛肉汁
48-hour wagyu short ribs - root vegetables, quail egg, braising jus

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

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## Udatsu Sushi

### 指定午市套餐
LUNCH SET MENU

HK$988

**招牌香草卷**
Signature Herb Roll

**前菜兩款**
2 Appetiser

**手握壽司七貫**
7 pieces Nigiri Sushi

**卷物**
Sushi Roll

**時令野菜手卷**
Seasonal Vegetable Hand Roll

**玉子燒**
Tamagoyaki

**麵豉湯**
Miso Soup

**甜品**
Dessert

指定套餐及預訂細則：
- 優惠不適用於加一服務費。
- 1至6人的預訂須於用餐時間48小時前更改或取消，方可免罰款；7人或以上的預訂須於一星期前更改或取消。
- 用餐體驗按預訂時間準時開始。遲到超過30分鐘，部分菜式將被略過；遲到60分鐘或以上，餐廳將不提供服務。
- 套餐適用於星期二至六；午市固定12:30入席，晚市可選19:00或19:30入席。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The offer does not apply to the 10% service charge.
- For bookings of 1–6 guests, amendments or cancellations must be made at least 48 hours before the reservation to avoid a penalty. For bookings of seven or more guests, amendments or cancellations must be made at least one week in advance.
- The dining experience begins promptly at the reserved time. If guests arrive more than 30 minutes late, some courses will be skipped; no service will be provided for guests who arrive 60 minutes or more late.
- Set menus are available Tuesday to Saturday. Lunch has a fixed seating at 12:30; dinner seatings are at 19:00 or 19:30.
- Terms and conditions apply. Please click here for details.


地址：尖沙咀廣東道2A號富衛1881公館前馬廄地舖
Address：G/F, Stable Block, FWD HOUSE 1881, 2A Canton Road, Tsim Sha Tsui
餐廳查詢電話 Restaurant Enquiry Tel：
+852 5729 4188（只供WhatsApp查詢 / WhatsApp enquiries only）


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## Udatsu Sushi

### 指定晚市套餐
DINNER OMAKASE MENU

HK$2,380

招牌香草卷
Signature Herb Roll

前菜五款
5 Appetiser

手握壽司八貫
8 pieces Nigiri Sushi

吞拿魚太卷
Tuna Futomaki

時令野菜手卷
Seasonal Vegetable Hand Roll

玉子燒
Tamagoyaki

麵豉湯
Miso Soup

甜品
Dessert

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## Arcane

### 指定午市套餐
LUNCH SET MENU

HK$1,218

迎賓飲品：法國Thiénot Brut香檳（無年份）

Welcome Drink - Thiénot, Brut, Champagne, France NV

**前菜(二選一) | Starter (choose one)**

日本水果蕃茄配山葵泡沫、茴香、話梅、菊苣、松仁籽、雪梨豆腐凍湯

Japanese fruit tomato, wasabi, fennel, salted plum, endive, pinenut, tofu pear velouté

黑胡椒香煎藍鰭金槍魚配法國手指薯、西洋菜、大根、蔥花

Pepper seared bluefin tuna, warm salad of ratte potato, watercress, daikon, shallot and spring onion dressing

**第二道菜 | Second course**

炒意式薯糰配冬菇芹菜頭泥、帕瑪森芝士、澳洲黑松露

Sautéed potato gnocchi with shiitake and celeriac ragout, parmesan and black truffle

**主菜(二選一) | Main (choose one)**

香煎日本鯖魚配西班牙辣腸燴法國白豆、牛肝菌、芫茜、水瓜柳

Pan fried sawara with fresh porcini, caper berries, chorizo and coco de pampiol beans ragout, parsley

烤頂級澳洲和牛配菊芋、雞油菌、甘露子、燴捲心菜

Pan roasted wagyu with jerusalem artichoke purée, chanterelles, sautéed crosnes, red onion and cabbage compote

**甜品 | Dessert**

日本柚子檸檬奶凍、白朱古力薄脆、血橙乳酪雪糕

Yuzu and lemon posset, white chocolate tuile, blood orange and yoghurt ice cream

指定套餐及預訂細則：
- 套餐包括四道菜及香檳一杯。
- 優惠不適用於加一服務費。
- 此優惠只適用於午市，須透過指定連結預訂。
- 部分日期不適用，詳情請向餐廳查詢。
- 遲到15分鐘或以上，餐廳可取消預訂。
- 受條款及細則約束，詳情請按此。

Designated Set Menus and Reservation Terms:
- The set menu includes four courses and one glass of Champagne.
- The offer does not apply to the 10% service charge.
- The offer is available for lunch only, and bookings must be made through the designated link.
- Blackout dates apply. Please enquire with the restaurant for details.
- The restaurant may cancel the booking if guests arrive 15 minutes or more after the reserved time.
- Terms and conditions apply. Please click here for details.

地址：中環安蘭街18號3樓
Address：3/F, 18 On Lan Street, Central, Hong Kong
餐廳查詢電話 Restaurant Enquiry Tel：+852 2728 0178

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