



TANGRAM

Dinner Menu Pairing with Sake

Selection of 8 Tapas with 3 Sake pairing

Japas

Tuna Ceviche (Avocado Sesame & Yuzu Dressing)
柚子醬油醃吞拿魚

Hamachi (Ponzu Sauce)
油甘魚配柚子醋汁

Prawns Tempura (Tentsuyu Sauce)
天婦羅炸蝦

Sake Steamed Clam (Garlic & Spring Onion)
清酒煮蜆

Tapas

Sautéed Spanish Chorizo & Potato
西班牙辣香腸炒薯仔

Prosciutto Caprese Crostini
意大利風乾火腿多士

Gambas al Ajillo (Garlic & Chili Prawn)
辣椒蒜香蝦

Arancini (Beetroot & Feta, Shitake & Mozzarella)
意式炸飯球

Side

Mashed Potatoes
牛油薯蓉

Spaghetti Aglio Olio
蒜香橄欖油意大利麵

Potatoes & Pumpkin Gratin
法式忌廉焗南瓜千層薯批

Sweets

Green Tea Sensation Cake
芒果抹茶蛋糕

Orange Chocolate Ganache
香橙朱古力蛋糕

Chef Specials

Truffle Toast (Prosciutto Ham & Quail Egg)
松露風乾火腿多士

Pan-fried Rice Roll (Lobster, Broth & Fish Roe)
香煎腸粉伴龍蝦

Wagyu Beef Slider (Chef's Signature Bacon Jam)
迷你和牛漢堡

Avocado Crostini (Lobster Salad & Spicy Mayo)
香辣牛油果龍蝦多士

Veggie

Sake Eggplant Salad (Spicy Garlic Sauce)
清酒浸茄子

Yam Fries (Cajun Mayo)
炸甜蕃薯條

Charred Broccolini (Lemon & Parmesan)
香烤西蘭花苗

Tempura Pumpkin Flowers (Sweetcorn & Ricotta)
釀南瓜花天婦羅

Kushiyaki

Chicken (Sea Salt)
鹽燒雞肉串

Pork Belly (Gochujang Sauce)
香燒韓式辣醬豬腩肉串

Ikakuchi (Teriyaki Sauce)
汁燒墨魚嘴串

Hokkaido Scallop (Ginger & Lime)
蔥油北海道帶子串

Cheese & Ham (Select one from each)

French Brie / Parmesan Cheese

法國軟芝士 / 巴馬臣芝士

Prosciutto Di Parma / Salami Milano

風乾巴馬火腿 / 莎樂美腸

HKD \$860

*Sake are serve in 180ml for two
All prices are subject to a 10% service charge*



Hana Kizakura Junmai Ginjo

花黄櫻純米吟釀

Brand	Kizakura	品牌	黃櫻
Prefecture	Kyoto	都道府縣	京都
Sake Grade	Junmai Ginjo	清酒分類	純米吟釀
Sake Rice	Koshihikari	酒米	越光米
Rice Polishing Rate	0.6	精米步合	0.6
Sake Meter	-8	日本酒度	-8
Alcohol By Volume	0.115	酒精含量	0.115

This Junmai Ginjo sake was brewed with yellow cherry blossom yeast. It gives fruity aroma with light and sweet taste with Alc. 12%. Good for various Japanese cuisine.

使用黃色櫻花酵母釀製而成的純米吟釀。酒精度只有12%，充滿了輕柔和香甜的水果香味。適合配搭日本料理。

Kizakura Kimoto Yamahai Tokubetsu Junmai Yamadanishiki

黃櫻生酏山廢特別純米酒山田錦



Brand	Kizakura	品牌	黃櫻
Prefecture	Kyoto	都道府縣	京都
Sake Grade	Tokubetsu Junmaishu	清酒分類	特別純米酒
Sake Rice	Yamadanishiki	酒米	山田錦
Rice Polishing Rate	0.65	精米步合	0.65
Sake Meter	±0	日本酒度	±0
Alcohol By Volume	0.15	酒精含量	0.15

Brewed with the best sake-making rice Yamadanishiki from Hyogo. Sake made with natural yeasts, it has rich flavor and good balance of acidity and sweetness with smooth finish.

來自兵庫縣最好的清酒製作大米山田錦釀造。用天然酵母製成的清酒，味道濃郁，酸度和甜度均衡，入口順滑。



Nihonsakari Daiginjo

日本盛清酒大吟釀

Brand	Nihonsakari	品牌	日本盛
Prefecture	Hyogo	都道府縣	兵庫縣
Sake Grade	Daiginjo	清酒分類	大吟釀
Rice Polishing Rate	0.5	精米步合	0.5
Sake Meter	5	日本酒度	5
Alcohol By Volume	0.16	酒精含量	0.16

This 50% polished Daiginjo sake has fruity aroma and rice flavor spread in your mouth. It is semi-dry and great for sushi, sashimi and tempura.

這50%精米步合的半乾大吟釀能讓你品嚐到米的香甜味，再配上水果的香味。建議凍飲及配搭壽司、刺身和天婦羅。