

COSMOS

供應時間 8/12 - 15/12



FESTIVE LUNCH



All sets are served with Soup of The Day & Coffee or Tea

午餐配精選餐湯及咖啡或茶



- A. Koarea Kimchi Inaniwa Udon Soup \$89
Served with Roasted Kimchi Cheese Rice Ball
韓式泡菜湯稻庭烏冬
配烤芝士泡菜飯糰



- B. All Day Breakfast \$99
Smoked Salmon, Veal Sausage, Bacon,
Scrambled Egg, Tomatoes Garden Salad & Garlic Bread
全日早餐
煙三文魚, 德國牛仔腸, 煙肉, 炒滑蛋,
新鮮蕃茄, 田園沙律及蒜蓉包



- C. Pork Chop Cutlet Curry & Egg Rice Bowl \$109
咖哩吉列豬扒蛋蓋飯



- D. Seafood Spaghetti in Lobster Sauce \$129
龍蝦汁海鮮意大利粉



- E. Baked Tomato Spanish Pork Loin Rice \$139
with Sunny Side Up Egg
太陽蛋蕃茄焗西班牙黑毛豬扒飯



- F. Grilled Sirloin Steak \$159
Seasonal Vegetables Gravy Sauce
燒穀飼西冷牛扒
香蒜燒汁, 伴薯菜

Drink Upgrade 升級飲品

Seasonal Drinks (Glass)
季節飲品(杯)
\$16

Asahi / Blue Girl (Bottle)
朝日/藍妹啤酒(枝)
\$28

Red Wine or White Wine (Glass)
紅酒或白酒(杯)
\$32

Add On 追加

Japanese Fried Dumplings (3pcs)
日式煎餃子(3件)
\$20

Stir-Fried Chicken Gizzard with Leeks (Half)
京蔥香蒜雞腎(半份)
\$22

Deep-fried Chicken Wings (2pcs)
脆炸雞翼 (2件)
\$28

Deep-fried Chicken Soft Bones
酥炸雞軟骨
\$22

Black Truffle French Fries
黑松露炸薯條
\$22

Dried Puffer Fish
燒雞泡魚乾
\$20

Homemade Red Velvet Chocolate Cake
自家紅絲絨朱古力蛋糕
\$22

Homemade Tokyo No.1 Cheese Cake
自家東京No.1芝士蛋糕
\$22

Mini Hong Kong Style Egg Waffle,
Vanilla Ice cream & Caramel Sauce
迷你原味雞蛋仔伴
雲呢拿雪糕, 焦糖醬
\$38

Subject to +10% Service charge 加一服務費
Photos are for reference 圖片只供參考

SOP 20231208

ROBATAYAKI

爐端燒拼盤 (6件) 燒鰻魚, 燒白鰩, 西班牙豬腩肉, 日本甘薯 Assorted Robatayaki Platter (6 pcs) Grilled Eel, White Eel, Iberico Pork Belly, Sweet Potatoes	\$188
燒鳥拼盤 (8件) 雞翼, 雞腎, 雞軟骨, 雞肉串, 翠玉瓜 Japaneses Robatayaki Platter (8 pcs) Chicken Wings, Chicken Gizzard, Chicken Soft Bones, Sautéed Chicken, Zucchini	\$178
鵝肝 Foie Gras	\$78
牛舌 OX Tongue	\$58
燒白鰩 Grilled White Eel	\$52
燒鰻魚 Grilled Eel	\$48
雞軟骨 Chicken Soft Bones	\$42
雞腎 Chicken Gizzard	\$48
汁燒雞肉 Sautéed Chicken	\$42
雞翼 Chicken Wings	\$58
西班牙豬腩肉 Iberico Pork Belly	\$42
🌱 日本迷你甘薯 Mini Sweet Potatoes	\$42
🌱 翠玉瓜 Zucchini	\$42

BITES

炸物拼盤 魷魚鬚, 雞翼, 洋蔥圈, 薯條 Deep Fried Platter Squid Tentacles, Chicken Wings, Onion Rings, French Fries	\$188
韓式泡菜豚肉豆腐宿醉湯 Korean Style Kimchi Pork & Tofu Soup	\$78
燒雞泡魚乾 Dried Puffer Fish	\$72
脆炸紫菜魷魚鬚, 蛋黃香檸醬 Deep Fried Squid Tentacles, Lemon Mayonnaise	\$86
大阪燒豚肉餃子 Japanese Fried Pork Dumplings	\$76
京蔥香蒜雞腎 Stir-Fried Chicken Gizzard with Leeks	\$78
蒜片牛柳粒 Diced Beef Cube with Garlic	\$98
醬燒黑豚肉 Sautéed Pork Belly	\$78
酥炸雞軟骨 Deep Fried Chicken Soft Bones	\$72
酥炸雞翼 Deep Fried Chicken Wings	\$82
KFC炸雞籃 Karaoke Fried Chicken Basket	\$108
墨西哥芝士辣肉醬粟米脆片 Nachos	\$98
🌱 脆炸洋蔥圈, 他他醬 Deep Fried Onion Rings, Tarter Sauce	\$88
🌱 和風紫菜蛋黃香檸醬薯條 Seaweed Fries with Lemon Mayonnaise	\$82
🌱 黑松露薯條 Black Truffle Fries	\$82
🌱 蒜香牛油焗野菌 Baked Wild Mushroom with Butter & Garlic	\$78
🌱 和風炒野菜 Stir-Fried Vegetables in Japanese Style	\$82

STEAK

燒美國穀飼肉眼扒, 燒汁
Grilled US Rib Eye Steak,
Baked Potato, Gravy Sauce

\$288

NOODLES & RICE

博多叉燒玉子濃厚豚骨湯拉麵 \$128

Hakata Tonkotsu Ramen with Roasted Pork & Tamago

紅人拉麵 \$128

辣肉味噌玉子豚骨湯拉麵

Spicy Ramen with Minced Pork & Tamago

特上香煎鵝肝日式叉燒煎蛋撈飯 \$168

Deluxe Foie Gras & Roasted Pork & Egg with Rice

黑松露牛柳粒炒飯(可選野菌) \$128

Fried Rice with Black Truffle Diced Beef Tenderloin
(Or Wild Mushroom)

和風鰻魚炒飯 \$128

Grilled Eel Fried Rice

太陽蛋蕃茄焗黑豚豬扒飯 \$138

Baked Tomato Pork Chop with
Fried Rice & Sunny Side Up Egg

壽喜燒牛肉湯稻庭烏冬 (可選野菜) \$108

Sukiyaki Beef Inaniwa Udon In Soup (Or Vegetables)

意式香濃鮮蝦蕃茄意大利粉 \$128

Spaghetti with Shrimp & Tomato

卡邦尼煙肉蘑菇意大利粉 \$118

Spaghetti Carbonara

和風牛肉炒烏冬 \$108

Stir-Fried Beef Udon

日本出前一丁 (兩款配料*) \$78

Nissan Instant Noodles in Soup (2 Fillings)

*可選 雞蛋 / 午餐肉 / 火腿 / 香腸, 追加配料每款 +\$12

* Selection (Egg/ Luncheon Meat/ Ham/ Sausage) extra item +\$12 each

DESSERT

自家蛋糕 \$68

Homemade Cake

原味雞蛋仔伴雲呢拿雪糕, 焦糖醬 \$86

Hong Kong Style Egg Waffle,
Vanilla Ice cream & Caramel Sauce

加一服務費 +10% Service charge

如您對任何食物敏感, 請告知店員。 Please advise our staff if any food allergies.