

**Terms and conditions of “BOC Private Card - Exclusive Dining Privileges at Zoku, Lucciola and Yakiniku USHIO”:**

1. Promotion period of Offers (Defined in Clause 3) at Zoku, Lucciola will run from 1 March till 31 August 2024 and promotion period of Offers (Defined in Clause 3) at Yakiniku USHIO will run from 1 March till 31 December 2024 (both dates inclusive) (“Promotion Period”).
2. The Offers (Defined in Clause 3) are only applicable to BOC Private Card (“Eligible Credit Card”) issued by the BOC Credit Card (International) Co., Ltd. (“The Company”) in Hong Kong.
3. During the Promotional Period, Eligible Credit Card clients (“Clients”) can enjoy Buy-1-Get-1-Free Menu for designated set dinner menus at Zoku, Lucciola, 50% off on 2<sup>nd</sup> Omakase menu and 30% off selected bottles of Wine, Sake and Champagne at Yakiniku USHIO (the “Participating Merchants”) (“Offers”) and must settle the payment with an Eligible Credit Card. For Offers at Yakiniku USHIO, Offers are applicable to the Yakiniku USHIO HK Central shop only.
4. Client must be one of the diners. Client is required to make reservations by contacting Card Lifestyle Manager or calling the hotline of Ten Lifestyle Group at least 3 working days prior to the reservation. Clients must state the usage of Offers at the time of reservation. Maximum one table booking for 2 persons per restaurant per day can be made for each Client. Please check with Card Lifestyle Manager or Ten Lifestyle Group for details.
5. Offers are subject to 10% service charge which will be charged based on the regular price.
6. Complimentary/ discounted menu of Offers must be of equal or lesser value than the purchased.
7. For Offers at at Zoku, Lucciola, offers are not applicable to the following blackout dates, including but not limited to 22-31 March, 1 April, 12 May, 10 June and 1 July 2024. Please check with Card Lifestyle Manager or Ten Lifestyle Group for details.
8. For Offers at Yakiniku USHIO, to confirm the reservation, a deposit of HK\$500 per person is required via the payment link provided by the Participating Merchant. The deposit will be deducted from your credit card only in the case of no-show and cancellation beyond the cancellation policy.
9. For Offers at Yakiniku USHIO, the table will be held for 10 minutes. If Client and the accompanying guest have not arrived or called via phone call within 10 minutes after the reservation time, the Participating Merchant reserves the right to mark the reservation as a no-show or cancellation. Please note that deposit payment is non-refundable.
10. For Offers at Yakiniku USHIO, there is a 48-hour cancellation policy. Client can change the reservation only once and the new reservation date should be within 30 days of the original booking date.
11. For Offers at Yakiniku USHIO, please notify the Participating Restaurant for any changes of party size 48 hours prior to the reservation.
12. Offers vary for each Participating Merchant, please contact Card Lifestyle Manager or Ten Lifestyle Group for respective terms and conditions of each Participating Merchant.
13. Offers are applicable to dine-in consumption of food / beverage (if applicable) from the designated set menu or designated a la carte menus (depends on the actual situation) at specified time period and cannot use the offer on all beverages, wines, festive products, charge for tea and condiments, appetizer, discounted food items, corkage fee, cake-cutting fee, private or corporate functions, deliveries, private room bookings, banquets, takeaways, catering, 10% service charge (based on the original retail price unless otherwise specified), special promotional menus, guest chef promotions, wine dinners, weddings, meetings, conferences, coupons, complimentary valet parking, any mileage programmes, membership benefits, sales merchandise and VIP rooms (unless otherwise specified). Please check with the respective Participating Merchants for details.
14. Offers cannot be exchanged for cash / service, other products / food or discounts. Offers cannot transfer and use in conjunction with any other promotional offers, discounts, membership offer, staff discount, gift voucher and cash coupons (unless otherwise specified). Please check with Card Lifestyle Manager or Ten Lifestyle Group for details.
15. The promotional food / beverage items (if applicable) are available while stock lasts and the offer terms will be subject to the prevailing circumstances at the time of patronage.
16. Quota applies to each Participating Merchant and the offer is available on a first-come-first-served basis.

Please check with Card Lifestyle Manager or Ten Lifestyle Group for details.

17. A child will be counted as one person. Child policy may vary, please check with the respective Participating Merchants for details.
18. Those product information / pictures / descriptions / prices / services / offers / food / beverage / menu descriptions featured in the promotion materials are provided by the respective Participating Merchants and are for reference only. Bank of China (Hong Kong) Limited ("BOCHK") and / or the Company shall have no liability in this respect.
19. The Credit Card accounts of Eligible Cardholders must be normal, valid and in good standing during the Promotion Period in order to enjoy the offers under this Promotion.
20. Any fraud and/or abuse of the Offer by any person (as determined by the Merchant, BOCHK and the Company at their sole discretion) will result in forfeiture of the person's eligibility to the Offer. The Merchant, BOCHK and/or the Company reserve the right to deduct the value of any Offer redeemed inappropriately by a customer directly from any of the customer's Eligible relevant Credit Card/Smart Account/Payment account without prior notice and/or take legal action in such instances to recover any outstanding amounts.
21. BOCHK and / or the Company reserves the right of final decision on all matters and disputes.
22. No person other than the Eligible Credit Card Client and / or BOCHK and / or the Company will have any right under the Contracts (Rights of Third Parties) Ordinance to enforce or enjoy the benefit of any of the provisions of these terms and conditions.
23. BOCHK and / or the Company are not the supplier of the respective services or products. The respective services or products are provided by the Participating Merchants. Any enquiries or disputes relating to the goods and the services should be directed to the Participating Merchants. BOCHK and / or the Company accept no liability for the quality of provided products and services or any other matters arising from the products and services provided by the Participating Merchants. The Participating Merchants are solely responsible for all obligations and liabilities relating to the goods, products and service.
24. BOCHK and / or the Company and / or the respective Participating Merchants reserves the right to change, suspend or terminate the offers at its sole discretion.
25. In case of any discrepancy or inconsistency between the Chinese and the English versions of these terms and conditions, the Chinese version shall prevail and apply.

Reminder: To borrow or not to borrow? Borrow only if you can repay!

## Designated set dinner menus:

### Zoku:

# 族 DISCOVERING ZOKU

ZO 4 course 688 (Otoshi + Kaishi + Main + Dessert)

6 course 888

KU

#### OTOSHI

Octopus / Causa / Ginger

Wagyu / Crispy Rice / Quail Egg

Shimeji / Hakusai / Miso soup

#### KAISHI (Choose One)

Yellowtail Ceviche Pickle daikon, mozuku, chili

Wagyu Tataki A-5 Miyazaki wagyu, sudachi, ponzu

Momotaro Salad Tomatoes, mozuku, goma dressing [V]

Oyster-Uni Oyster, sea urchin, ossetra Caviar (+128)

#### SUSHI (Choose One)

Salmon Roll Salmon, avocado, cucumber, ponzu

Kagoshima Roll Pork belly, takuan, spicy miso, lime

Zoku Roll Asparagus, cream cheese, avocado [V]

Zoku Nigiris Salmon, wagyu, tuna & foie gras (+168)

#### OTSUMAMI (Choose One)

Yaki Awabi Abalone, sake, bamboo shoots

Kagoshima Taco Slow-cooked pork belly, chimichurri

Wasabi Tofu Tofu tempura, wasabi emulsion [V]

Wasabi Prawn Prawn tempura, wasabi emulsion (+138)

#### MAINS (Choose One)

Shiyoyaki Kamo Duck breast, wasabi potato foam

Buri No Kuwayaki Shishito, daikon, sweet potato espuma

Truffle Yaki Shitake, scallion, egg yolk [V]

Wagyu Steak Foie gras, ponzu, spicy miso (+168)

#### DESSERTS (Choose One)

Mochi Cake Miso caramel, coconut tuille

Green Tea Cake Molten cake, chocolate ice cream

Caramel Sando Chocolate cookies, coffee

#### FROM OUR WINE CELLAR

Sake by glass / Sake Flight 78 / 208

Wines by Glass / Carafe / Bottle 88 / 198 / 388

Coffee or Tea Included

*ALL FISH & SEAFOOD ON THE MENU ARE SOURCED AND CAREFULLY SELECTED FROM  
DIFFERENT PREFECTURES AND COUNTRIES NOT SUBJECT TO ANY RESTRICTIONS*

*ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE*

**Lucciola:**



## LUCCIOLA CENA CONVIVIALE

*Please Choose:*

*Starter-Main-Dessert at \$568*

*Entrée-Main-Dessert at \$588*

*Starter-Entrée-Main at \$668*

*All Courses at \$688*

*Enjoy the set dinner with coffee & tea*

*With a glass of white, red or sparkling wine recommended by us (Add \$88)*

*With a carafe of white or red from our wine cellar (Add \$198)*

*With a bottle of white, red or sparkling from our wine cellar (Add \$388)*

### **BENVENUTI / WELCOME**

#### ***Ostriche al Pepe e Limone***

*Freshly Shucked Oyster, Black Pepper & Amalfi Lemon Sauce*

*(Add \$208 up to half dozen per person)*

#### ***Ossetra Caviar Bump (Add \$88)***

*8g Ossetra Caviar by Nomad*

### **ANTIPASTO / STARTER**

#### ***Cappesante Arrostita, Topinambur, Caviale di Aringa Affumicato (Add \$88)***

*Roasted Scallop, Jerusalem Artichoke, Smoked Herring Caviar*

OR

#### ***Il Carpaccio di Manzo Wagyu***

*Wagyu Beef Carpaccio, Hari Sauce, Castelmagno, Arugula*

OR

#### ***Insalata di Fragole, Rapanelli e Crescione (V)***

*Oak & Rocket Leaf Strawberry Salad, Watercress, Tomino Cheese & Aged Balsamic Dressing*

*Subject to 10% service charge*

---

## ENTRÉE / PASTA

### **Casoncelli Bergamaschi di Ricotta e Tartufo Nero (V)**

*Hand-crafted Ravioli Pasta, Buffalo Ricotta Cheese, Black Truffle, Alpine Butter*

OR

### **Cavatelli al Granchio, Limone e Zafferano (Add 98)**

*Cavatelli Pasta, Alaska King Crab Butter Sauce, Amalfi Lemon, Saffron, Red Chili*

OR

### **Vellutata di Carote, Kumquats e Coriandolo (V)**

*Baby Carrot & Kumquats Soup, Mascarpone, Coriander*

## PIATTO PRINCIPALE / MAIN COURSE

### **La Tagliata di Manzo Americano**

*Prime U.S. Beef Rib Eye Steak, Wild Rocket Leaf & Vesuvian Datterino Tomato,  
Aged Modena Balsamic Vinegar*

OR

### **Filetto di Ippoglosso in Guazzetto di Pomodoro**

*Atlantic Halibut Fillet, Roast Leeks & Novelle Potato, Baked Desiree Tomato Sauce*

OR

### **Carnaroli Risotto Rucola, Pistacchio e Burrata Pugliese (V)**

*7 Years Aged Carnaroli Risotto, Wild Rocket Pesto, Burrata, Pistachio, Amalfi Lemon*

## DOLCE PECCATO / SWEET TREAT

### **Gelato al Mascarpone e Fragole Marinate al Limoncello e Pepe Verde**

*Home-made Mascarpone Gelato, Limoncello & Madagascar Green Pepper Marinated Strawberry*

OR

### **Bonet**

*Gianduja Chocolate & Amaretti Caramel Bar*

OR

### **Torta Caprese Bianca**

*Almond Lemon Cake, White Chocolate*

---

*Subject to 10% service charge*

### 和 おまかせコース・Wa Omakase

\$1,388

ナムルキムチ盛り合わせ、前菜、USHIOサラダ  
伴菜盛合、前菜、USHIO 沙律  
Assorted Namuru and Kimchi, Appetizer, USHIO Salad

サーロインの焼きすき・和牛西冷 焼壽喜  
Wagyu Beef Sirloin Yakisuki

豪州産特選タン・澳洲特選和牛牛舌  
Premium Australian Wagyu Beef Tongue

特選肉盛り三種(塩)・特選和牛 鹽焼3款  
[Salt] Premium Wagyu Beef (3 kinds)

シャトーブリアン・牛柳芯  
Chateaubriand

お口直し・小點  
Refreshment

特選肉盛り三種(タレ)・特選和牛 醬焼3款  
[Sauce] Premium Wagyu Beef (3 kinds)

USHIO 特製和牛カレー/牛テールスープ麵  
USHIO 咖喱和牛飯/牛尾湯麵  
USHIO Wagyu Beef Curry Rice Oxtail Soup Noodle

USHIO 特製シュークリーム・USHIO 特製泡芙  
U-choux-O

サービス料として別途10%を徴収します。別注10%増価格。Subject to 10% service charge

### 悦 おまかせコース・Etsu Omakase

\$988

ナムルキムチ盛り合わせ、前菜、USHIOサラダ  
伴菜盛合、前菜、USHIO 沙律  
Assorted Namuru and Kimchi, Appetizer, USHIO Salad

サーロインの焼きすき・和牛西冷 焼壽喜  
Wagyu Beef Sirloin Yakisuki

特選肉盛り三種(塩)・特選和牛 鹽焼3款  
[Salt] Premium Wagyu Beef (3 kinds)

みつせ鶏モモ・三瀬雞腿肉  
Mitsuse Chicken Thigh

鹿児島黒豚バラ・鹿児島黒豚脇肉  
Kagoshima Kurobuta Pork Belly

お口直し・小點  
Refreshment

特選肉盛り三種(タレ)・特選和牛 醬焼3款  
[Sauce] Premium Wagyu Beef (3 kinds)

USHIO 特製和牛カレー・USHIO 咖喱和牛飯  
USHIO Wagyu Beef Curry Rice

USHIO 特製シュークリーム・USHIO 特製泡芙  
U-choux-O

\*Non-beef Omakase

### 喜 おまかせコース・Koi Omakase

\$988

ナムルキムチ盛り合わせ、前菜、USHIOサラダ  
伴菜盛合、前菜、USHIO 沙律  
Assorted Namuru and Kimchi, Appetizer, USHIO Salad

ホタテ・日本帶子  
Japanese Scallop

みつせ鶏三種：モモ(タレ)、モモ(塩)、せせり  
三瀬雞3款：醬燒腿肉、鹽燒腿肉、炙肉(頸肉)  
Mitsuse Chicken (3 kinds): Sauce-grilled Thigh,  
Salt-grilled Thigh, Seseri

お口直し・小點  
Refreshment

鹿児島黒豚三種：豚トロ、豚バラ、肩ロース  
鹿児島黒豚3款：頸肉、五花腩肉、梅花肉  
Kagoshima Kurobuta Pork (3 kinds): Neck, Belly, Chuck Roll

エビ・虎蝦  
Tiger Prawn

冷麵・冷麵  
Cold Noodle

USHIO 特製シュークリーム・USHIO 特製泡芙  
U-choux-O

**Selected bottles of Wine, Sake and Champagne:**

Besserat de Bellefon Bleu Brut (750ml) (usual retail price at HK\$688)

Zaku Miyabinotomo Nakatori Junmai Daiginjo (750ml) (usual retail price at HK\$688)

Ch. Clos de Bouard, Montagne St Emilion 2016 (usual retail price at HK\$688)

Black Stallion Winery Heritage Napa Valley Chardonnay 2021 (usual retail price at HK\$588)

The above set dinner menus and selected bottles of Wine, Sake and Champagne are subject to changes from time to time without prior notice.

Information provided by the Participating Merchant at the time of reservation shall be final.