

KAETSU 鹿悦



北海道・冬の味覚

先付け

胡麻豆腐 うに 花穂紫蘇 山葵 割り醤油
Sesame tofu, uni, hanahojiso, wasabi, soy sauce

前菜八寸

香箱蟹の土佐酢ジュレ掛け海老芋唐揚げ 蝦夷鮑旨煮 鮫鰾肝ボン酢和え
Kobakokani crab with tosa vinegar jelly, deep fried taro, braised Ezo abalone, monkfish liver with ponzu sauce

余市 Yoichi Whisky highball

Yoichi whisky is aromatic, malty, briny, and moderately peaty. The peat character is smoky and medicinal. And the malt is rich and savory.

旬の鮮魚三種

余市・天然ブリ 大分・皮剥魚の共肝和え 厚岸・真牡蠣
Sashimi - Yoichi buri yellowtail, Oita kawahagi, Akkeshi oyster

郷宝 純米吟醸 別誂磨き四割五分

The taste is soft, sweet with a hint of rice flavor. It has low acidity and a slightly bitter aftertaste. The finish is crisp and smooth, with a lingering rice flavor. It's elegant, refreshing, and fragrant.

鮨三種

青森・中とろとキャビア 北海道・アカムツ炙り 富山・牡丹えびとみそ
Nigiri - Aomori chutoro and caviar, Hokkaido akamutsu sea perch, Toyama botan shrimp and miso

煮物

根室・キンキ煮付け 大根
Nemuro boiled Kinki fish, daikon radish

天ぷら

赤雲丹磯辺巻き 帆立貝とからすみ
Aka uni seaweed roll, scallops and mullet roe
北の錦 味道 香醇 きたのにしき純米大吟醸

Rich in fruity flavor and mellow in taste. Full-bodied, with a rich, rich flavor from Hokkaido rice, this is Hokkaido's highest peak pure rice

和牛

北海道・黒毛和牛と冬トリュフ出汁の小鍋 薬味
Hokkaido kuroge wagyu hot pot, winter truffle broth, condiments
北之浪漫海道 特別純米

When served hot, the aroma of the wine is very expressive and can be savored. The finish is excellent.

巻き

とろたく巻き あおさ海苔味噌汁
Torotaku maki, aosa seaweed miso soup

デザート

北海道・牛乳プリンと苺ソース
富良野・メロンアイスクリーム
Hokkaido milk pudding with strawberry sauce
Furano melon ice cream

HK\$1,780 per person

帳單上の額外 1%將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。
Please advise our associates if you have any food allergies or special dietary requirements.

所有價目以港幣計算及另加一服務費。
All prices are in HK\$ and subject to 10% service charge.

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。
We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system