

Beverage Recommendation
Sapporo Draft Beer \$85
Jinyu Junmai Sake 仁勇純米 \$200

懷石お任せ

先附
前菜
旬の鮮魚造り 3 種
旬の寿司 4 種
煮物
天ぷら
和牛
食事
季節のデザート
4 品日本酒ペアリング

Kaiseki Omakase \$1,780

Sakitsuke
Appetizer
Seasonal sashimi (3 kinds)
Seasonal sushi (4 kinds)
Simmered dish
Tempura
Beef
Noodles
Seasonal dessert
4 glasses of sake pairing

日本和牛

季節の前菜
寿司 5 貫
椀物
A4 近江産・黒毛和牛ロース 120g
照り焼き 又は 塩焼き
すき焼き 又は しゃぶしゃぶ
御飯と味噌汁と漬物
果物とデザート
信濃薫水 KEGDRAFT 純米吟醸 180ml

Japanese Wagyu Beef \$1,380

Seasonal appetizer
Nigiri sushi (5 kinds)
Seasonal owan soup
A4 Omi kuroge wagyu sirloin 120g
Teriyaki or salt grilled or
Sukiyaki or shabu shabu
Steamed rice, miso soup, pickles
Japanese fruits, seasonal dessert
Shinanokushui junmai ginjo draft sake 180ml

握り寿司

季節の前菜
椀物
焼き魚
特選寿司 9 貫
ねぎとろと雲丹手巻き
かけ氷見うどん
果物とデザート
信濃薫水 KEGDRAFT 純米吟醸 180ml

Nigiri Sushi \$1,380

Seasonal appetizer
Seasonal owan soup
Grilled seasonal fish
Premium nigiri sushi (9 kinds)
Negitoro, sea urchin hand roll
Himi udon
Japanese fruits, seasonal dessert
Shinanokushui junmai ginjo draft sake 180ml

鹿悦

季節の前菜
刺身 5 種
椀物
銀だら西京焼き
又は
A3 九州産・黒毛和牛塩焼き
青海老と野菜の天麩羅
御飯と味噌汁と漬物
果物とデザート

Kaetsu \$880

Seasonal appetizer
Assorted sashimi (5 kinds)
Seasonal owan soup
Grilled miso marinated silver cod fish

Or

Salt grilled A3 Kyushu kuroge wagyu
Blue shrimp, vegetable tempura
Steamed rice, miso soup, pickles
Japanese fruits, seasonal dessert

帳單上的額外 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兼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.