

Beverage Recommendation
Jinyu Junmai Sake 仁勇純米 \$210

懷石お任せ 先附 前菜 旬の鮮魚造り 3 種 旬の寿司 3 種 ロール巻き 椀物 天麩羅 和牛 食事 季節のデザート 4 品日本酒ペアリング	Kaiseki Omakase Sakitsuke Appetizer Seasonal sashimi (3 kinds) Seasonal sushi (3 kinds) Roru maki Owan soup Tempura Beef Noodles Seasonal dessert 4 glasses of sake pairing	\$1,780
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 渡舟 純米吟醸 180ml	Japanese Wagyu Beef 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 Wataribune Jumai Ginjo 180ml	\$1,380
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 渡舟 純米吟醸 180ml	Nigiri Sushi Seasonal appetizer Seasonal owan soup Grilled seasonal fish Premium nigiri sushi (9 kinds) Negitoro, sea urchin hand roll Himi udon Japanese fruits, seasonal dessert Wataribune Jumai Ginjo 180ml	\$1,380
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 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	\$880

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.