

**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 3 種  
焼き物  
天麩羅  
鍋物  
ちらし寿司  
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)  
Grill dish  
Tempura  
Hot pot  
Chirashi sushi  
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  
信濃薫水 KEGDRAFT 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  
Shinanokushui junmai ginjo draft sake 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  
信濃薫水 KEGDRAFT 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  
Shinanokushui junmai ginjo draft sake 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.