

**鹿悦**

季節の前菜  
刺身 (5 種)  
季節の椀  
銀だら西京焼き  
又は  
佐賀 A3 和牛 60g 塩焼き  
青海老と野菜の天麩羅  
御飯と味噌汁  
季節のデザート

**Kaetsu**

Seasonal appetizer  
Assorted sashimi (5 kinds)  
Seasonal soup  
Grilled miso marinated silver cod fish  
Or  
Salt grilled Saga A3 wagyu 60g  
Blue shrimp, vegetable tempura  
Steamed rice, miso soup  
Seasonal dessert

**\$880****日本和牛**

野菜サラダ、胡麻ドレッシング  
寿司 (5 種)  
季節の椀  
熊本 A4 和牛 120g  
照り焼き又は塩焼き又は  
すき焼き又はしゃぶしゃぶ  
御飯と味噌汁  
季節のデザート

**Japanese Wagyu beef**

Green salad, sesame dressing  
Nigiri sushi (5 kinds)  
Seasonal soup  
Kumamoto A4 wagyu 120g  
Teriyaki or salt grilled or  
Sukiyaki or shabu shabu  
Steamed rice, miso soup  
Seasonal dessert

**\$1,380****寿司**

季節の前菜  
季節の椀  
季節の焼き魚  
特選寿司 (9 種)  
浅利味噌汁  
静岡マスクメロン、季節の果物

**Sushi**

Seasonal appetizer  
Seasonal soup  
Grilled seasonal fish  
Premium nigiri sushi (9 kinds)  
Clams miso soup  
Shizuoka musk melon, seasonal fruit

**\$1,380****懐石お任せ**

先付け  
前菜  
御椀  
旬の鮮魚造り 3 種  
旬の寿司 3 種  
焼き物  
和牛  
食事  
季節のデザート

**Kaiseki Omakase**

First course  
Appetizer  
Seasonal soup  
Seasonal sashimi (3 kinds)  
Seasonal sushi (3 kinds)  
Grill dish  
Wagyu beef  
Hand roll  
Seasonal dessert

**\$1,680**

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.