

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
旬の鮮魚造り 3 種
旬の寿司 3 種
煮物
魚串
和牛
食事
季節のデザート

Kaiseki Omakase

First course
Appetizer
Seasonal sashimi (3 kinds)
Seasonal sushi (3 kinds)
Simmered dish
Deep fried fish
Wagyu beef
Noodles
Seasonal dessert

\$1,680

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.