

<b>鹿悦</b>	<b>Kaetsu</b>	<b>\$880</b>
季節の前菜	Seasonal appetizer	
刺身 (5 種)	Assorted sashimi (5 kinds)	
季節の椀	Seasonal soup	
銀だら西京焼き	Grilled miso marinated silver cod fish	
又は	Or	
佐賀 A3 和牛 60g 塩焼き	Salt grilled Saga A3 wagyu 60g	
青海老と野菜の天麩羅	Blue shrimp, vegetable tempura	
御飯と味噌汁	Steamed rice, miso soup	
季節のデザート	Seasonal dessert	
<b>日本和牛</b>	<b>Japanese Wagyu beef</b>	<b>\$1,380</b>
野菜サラダ、胡麻ドレッシング	Green salad, sesame dressing	
寿司 (5 種)	Nigiri sushi (5 kinds)	
季節の椀	Seasonal soup	
熊本 A4 和牛 120g	Kumamoto A4 wagyu 120g	
照り焼き又は塩焼き又は	Teriyaki or salt grilled or	
すき焼き又はしゃぶしゃぶ	Sukiyaki or shabu shabu	
御飯と味噌汁	Steamed rice, miso soup	
季節のデザート	Seasonal dessert	
<b>寿司</b>	<b>Sushi</b>	<b>\$1,380</b>
季節の前菜	Seasonal appetizer	
季節の椀	Seasonal soup	
鰯佐庵西京焼き	Grilled marinated flounder fish	
特選寿司 (9 種)	Premium nigiri sushi (9 kinds)	
浅利味噌汁	Clam miso soup	
静岡マスクメロン、季節の果物	Shizuoka musk melon, seasonal fruit	
<b>懐石お任せ</b>	<b>Kaiseki Omakase</b>	<b>\$1,600</b>
先付け	Welcome food	
前菜	Appetizer	
煮物椀	Soup	
旬の鮮魚造り 3 種	Seasonal sashimi (3 kinds)	
旬の寿司 3 種	Seasonal sushi (3 kinds)	
和牛	Wagyu	
鍋物	Hop pot	
食事	Rice	
季節のデザート	Seasonal dessert	

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