

# 鹿悅定食 Kaetsu Set

|                       |                                                                                                                                                    |
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| 花月                    | 季節の小鉢 野菜サラダ 桜えびの茶碗蒸し 赤味噌汁 御飯 自家製デザート<br>時令前菜, 雜菜沙律, 櫻花蝦蒸蛋, 日本飯, 麵豉湯, 自家製甜品                                                                         |
| <b>Kagetsu set</b>    | <b>Seasonal appetiser, vegetable salad, sakura shrimp steamed egg custard<br/>Steamed Japanese rice, red miso soup, homemade dessert</b>           |
| 節分                    | 季節の小鉢 螢烏賊黃身酢 アスパラ明太マヨ和え 赤味噌汁 御飯 自家製デザート<br>時令前菜, 螢光魷魚蛋黃醋, 煮竹筍, 日本飯, 麵豉湯, 自家製甜品                                                                     |
| <b>Setsubun set</b>   | <b>Seasonal appetiser, hotaru squid egg yolk vinegar, asparagus mentaiko mayonnaise<br/>Steamed Japanese rice, red miso soup, homemade dessert</b> |
| 雛月                    | 季節の小鉢 太巻き寿司 若筍煮 赤味噌汁 御飯 自家製デザート<br>時令前菜, 太卷壽司, 竹筍煮物, 日本飯, 麵豉湯, 自家製甜品                                                                               |
| <b>Hiinatsuki set</b> | <b>Seasonal appetiser, futo maki, boiled bamboo shoots<br/>Steamed Japanese rice, red miso soup, homemade dessert</b>                              |

旬の刺身 5 種盛り \$690  
特選雜錦刺身  
Premium assorted sashimi

特選壽司盛り合わせ 9 貫 1 卷 \$690  
特選雜錦壽司  
Premium assorted sushi

壽司盛り合わせ、豚肉氷見うどん 5 貫 1/2 卷 \$580  
雜錦壽司, 豬肉湯烏冬  
Assorted sushi, pork hot udon

北海道海鮮丼 \$580  
北海道海鮮飯  
Hokkaido chirashi don - sea urchin, scallop, salmon roe, zuwai crab, botan shrimp

ばらちらし壽司 \$500  
雜錦刺身飯  
Chirashi sushi

旬の焼き魚 \$420  
季節燒魚  
Grilled seasonal fish

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.

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| 銀鱈西京焼き<br>銀鱈魚西京燒<br>Grilled miso marinated silver cod fish                                                                      | \$420 |
| 天婦羅 青海老と海鮮と野菜<br>雜錦天婦羅, 藍蝦, 海鮮, 雜菜<br>Assorted tempura – blue prawn, seafood, seasonal vegetables                               | \$460 |
| 佐賀金星豚ロースとんかつ<br>佐賀金星豚吉列豬扒<br>Deep fried Saga Kinboshi pork loin cutlet                                                          | \$410 |
| 塩麴漬け豚丼<br>鹽麴漬燒豚肉飯<br>Grilled shio koji pork don                                                                                 | \$380 |
| 宮崎若鳥もも照り焼き 又は 唐揚げ, 山椒ソース<br>照燒宮崎雞 或 唐揚炸雞 山椒汁<br>Grilled Miyazaki chicken, teriyaki sauce or crispy chicken, sansho pepper sauce | \$410 |
| 野菜と豆腐の豆乳鍋<br>豆奶豆腐雜菜鍋<br>Soymilk beancurd and vegetable hot pot                                                                  | \$340 |
| 宮崎黒豚バラチゲ鍋<br>宮崎黒豚肉辛辣鍋<br>Miyazaki Kurobuta pork spicy hot pot                                                                   | \$420 |
| A3 佐賀和牛野菜氷見饅頭 又は 蕎麦<br>A3 佐賀和牛雜菜烏冬或蕎麥麵<br>A3 Saga wagyu beef, vegetables, choice of hot udon or soba noodles                    | \$440 |
| A3 佐賀黒毛和牛の卵とじ煮<br>A3 佐賀和牛滑蛋煮<br>A3 Saga wagyu beef, egg sauce                                                                   | \$600 |
| A3 佐賀黒毛和牛サーロイン塩焼き<br>A3 佐賀和牛鹽燒<br>A3 Saga wagyu sirloin, salt grilled                                                           | \$630 |
| A4 熊本黒毛和牛すき焼き<br>A4 熊本和牛日式火鍋<br>A4 Kumamoto wagyu, sukiyaki                                                                     | \$820 |

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