

# 鹿悅定食

## Kaetsu Set

仲夏	季節の小鉢 野菜サラダ 玉蜀黍茶碗蒸し 赤味噌汁 御飯 自家製デザート 時令前菜, 雜菜沙律, 粟米蒸蛋, 日本飯, 麵豉湯, 家製甜品
<b>Chunka set</b>	<b>Seasonal appetiser, vegetable salad, steamed egg custard and fresh corn Steamed Japanese rice, red miso soup, homemade dessert</b>
水張月	季節の小鉢 梅そうめん いんげんの胡麻和え 赤味噌汁 御飯 自家製デザート 時令前菜, 梅子素麵, 邊豆伴芝麻醬, 日本飯, 麵豉湯, 家製甜品
<b>Mizuharizuki set</b>	<b>Seasonal appetiser, plum somen, green beans, sesame dressing Steamed Japanese rice, red miso soup, homemade dessert</b>
文月	季節の小鉢 太巻き寿司 冬瓜海老そぼろ 赤味噌汁 御飯 自家製デザート 時令前菜, 太卷壽司, 煮冬瓜配免治蝦粒, 日本飯, 麵豉湯, 家製甜品
<b>Fumizuki set</b>	<b>Seasonal appetiser, futo maki, boiled winter melon and shrimp Steamed Japanese rice, red miso soup, homemade dessert</b>

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

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

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

ばらちらし寿司 \$500  
雜錦刺身飯  
Chirashi sushi

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

銀鱈西京焼き \$400  
銀鱈魚西京燒  
Grilled miso marinated silver cod 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.

天婦羅 青海老と穴子と野菜 雜錦天婦羅, 藍蝦, 海鰻, 雜菜 Assorted tempura – blue prawn, sea eel, seasonal vegetables	\$460
沖繩三元豚ロースとんかつ 沖繩三元豬炸豬扒 Deep fried Okinawa Sangenton pork loin cutlet	\$410
炭焼き豚丼 炭燒豚肉飯 Char grilled pork don - spring onion, hot spring egg, teriyaki sauce	\$380
地鶏もも照り焼き 地雞照燒 Grilled chicken teriyaki sauce	\$410
地鶏唐揚げ 山椒ソース 地雞龍田炸 山椒汁 Crispy fried chicken, sansho pepper sauce	\$410
豆腐と野菜鍋 豆腐雜菜鍋 Beancurd and vegetable hot pot	\$340
ピリ辛牡蠣味噌鍋 辛辣味噌蠔鍋 Spicy oyster miso hot pot	\$420
A3 佐賀和牛野菜氷見饅頭 又は蕎麦 A3 佐賀和牛雜菜烏冬或蕎麥麵 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 A3 佐賀和牛滑蛋煮 A3 Saga wagyu beef, egg sauce	\$600
A3 佐賀黒毛和牛サーロイン塩焼き又は牛カツ A3 佐賀和牛鹽燒或吉列 A3 Saga wagyu sirloin, salt grilled or cutlet	\$630
A4 熊本黒毛和牛すき焼き A4 熊本和牛日式火鍋 A4 Kumamoto wagyu, sukiyaki	\$820

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