

鹿悅定食

Kaetsu Set

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| 花月 | 季節の小鉢 野菜サラダ 蚕豆の茶碗蒸し 赤味噌汁 御飯 自家製デザート 時令前菜, 雜菜沙律, 蠶豆蒸蛋, 日本飯, 麵豉湯, 自家製甜品 |
| Kagetsu set | Seasonal appetiser, vegetable salad, broad bean steamed egg custard Steamed Japanese rice, red miso soup, homemade dessert |
| 節分 | 季節の小鉢 蛸烏賊黄身酢 若筍煮 赤味噌汁 御飯 自家製デザート 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 |
| Setsubun set | Seasonal appetiser, hotaru squid egg yolk vinegar, simmered bamboo shoot, Steamed Japanese rice, red miso soup, homemade dessert |
| 雛月 | 季節の小鉢 太巻き寿司 ひじきの煮物 赤味噌汁 御飯 自家製デザート 時令前菜, 太卷壽司, 黑海藻煮物, 日本飯, 麵豉湯, 自家製甜品 |
| Hiinatsuki set | Seasonal appetiser, futo maki, simmered hijiki seaweed, Steamed Japanese rice, red miso soup, homemade dessert |

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| 旬の刺身 5 種盛り 特選雜錦刺身 Premium assorted sashimi | \$690 |
| 特選壽司盛り合わせ 9 貫 1 卷 特選雜錦壽司 Premium assorted sushi | \$690 |
| 壽司盛り合わせ、きつねうどん 5 貫 1/2 卷 雜錦壽司, 腐皮烏冬 Assorted sushi, beancurd skin hot udon | \$580 |
| 北海道海鮮丼 北海道海鮮飯 Hokkaido chirashi don - sea urchin, scallop, salmon roe, zuwai crab, botan shrimp | \$580 |
| ばらちらし壽司 雜錦刺身飯 Chirashi sushi | \$500 |
| 旬の焼き魚 時令燒魚 Grilled seasonal fish | \$420 |

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 銀鱈魚西京焼 Grilled miso marinated silver cod fish | \$420 |
| 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 |
| 岩手白金豚ロースとんかつ 岩手白金豬炸豬扒 Deep fried Iwate hakkin pork loin cutlet | \$410 |
| 塩麴漬け豚丼 鹽麴漬燒豚肉飯 Grilled shio koji pork don | \$380 |
| 地鶏もも照り焼き又は唐揚げ, 山椒ソース 照燒地雞或唐揚炸雞 山椒汁 Grilled chicken, teriyaki sauce or crispy chicken, sansho pepper sauce | \$410 |
| 野菜と豆腐の豆乳鍋 豆奶豆腐雜菜鍋 Soy milk beancurd and vegetable hot pot | \$340 |
| 岩手白金豚バラのキムチ鍋 岩手白金豚肉辛辣鍋 Iwate hakkin pork spicy 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 A3 佐賀和牛鹽燒 A3 Saga wagyu sirloin, salt grilled | \$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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