

# 鹿悅定食 Kaetsu Set

秋意	季節の小鉢 野菜サラダ 野菜茶碗蒸し 赤味噌汁 御飯 自家製デザート 時令前菜, 雜菜沙律, 雜菜蒸蛋, 日本飯, 麵豉湯, 自家製甜品
Shuui set	Seasonal appetiser, vegetable salad, steamed egg custard and vegetables Steamed Japanese rice, red miso soup, homemade dessert
芋明月	季節の小鉢 金平ごぼう 小松菜と湿地の菊花和え 赤味噌汁 御飯 自家製デザート 時令前菜, 炒牛蒡, 小松菜煮物, 日本飯, 麵豉湯, 自家製甜品
Imomeigetsu set	Seasonal appetiser, sauteed burdock root, simmered mustard spinach and Shimeji mushroom, steamed Japanese rice, red miso soup, homemade dessert
蓮の花	季節の小鉢 太巻き寿司 里芋と蟹身の煮物 赤味噌汁 御飯 自家製デザート 時令前菜, 太卷壽司, 里芋蟹肉煮物, 日本飯, 麵豉湯, 自家製甜品
Hasunohana set	Seasonal appetiser, futomaki, simmered taro and crab meat sauce Steamed Japanese rice, red miso soup, homemade dessert

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、きつねうどん 5 貫 1/2 卷 \$580  
雜錦壽司, 腐皮烏冬  
Assorted sushi, beancurd skin 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  
時令燒魚  
Grilled seasonal fish

銀鱈西京焼き \$420  
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
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
鹽麴漬け豚丼 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 Soymilk 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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