



Taste of Kanto

先付け

アメラトマト 金糸瓜 海老 雲丹 オクラ トマトゼリー

Amera tomatoes, squash, shrimp, uni, okra, tomato jelly

Kinmon Sekai Taka Junmai Ginjo 金紋世界鷹 純米吟醸

a hint of sweetness carried by a refreshing aroma reminiscent of green apples, a pleasing finish, and a delicate spiciness.

前菜八寸

姫サザエの醤油煮 鮑の酒蒸し はす芋胡麻酢和え
沢蟹のつや煮 子持ち鮎甘露煮 白いとうもろこし蒸し

Hime sazae simmered in soy sauce, sake steamed abalone, taro stem with sesame vinegar

Sweet simmered river crab, komochi ayu kanroni, steamed white corn

旬の鮮魚

宮城・中トロ 鹿児島・胡麻鯖昆布 入季殻付牡蠣

Sashimi - Miyagi toro, Kagoshima goma saba mackerel, seasonal oyster

Wataribune Junmai Ginjo 渡舟 純米吟醸

This is a vibrant and complex sake with a strong aroma of flowers and fruits. It has a refreshing taste and well-controlled acidity

江戸前鮨三種

千葉・カマス 高知・石垣鯛 北海道・牡丹海老 ネギトロと雲丹手巻

Nigiri - Chiba barracuda, Kochi ishikaketai sea bream, Hokkaido botan ebi, negi toro, uni temaki

焼き魚

愛知・鰯の味噌漬け 七味 酢卸

Grilled miso marinated Aichi flounder, shichimi, grated radish

Tokyo Zakari Junmai Ginjo 東京盛純米吟醸

The fruity aroma is reminiscent of apples and raspberries. The palate is beautiful and crisp

天麩羅

神奈川・太刀魚 香味野菜 松茸 昆布塩 レモン

Tempura - Kanagawa tachiyo cutlassfish, matsutake mushrooms, kelp salt, lemon

和牛

近江・黒毛和牛すき煮 万願寺唐辛子 舞茸 京賀茂茄子 松茸 温泉卵

Omi wagyu sukiyaki, manganji peppers, maitake mushrooms, Kamo eggplant, matsutake mushroom, onsen tamago

Higen Zankara Junmai 秘幻斬辛純米

You can feel the dry, Japanese-style body of this sake. It's a +15% ABV sake

食事

冷やし稲庭うどん 薬味 酢橘

Inaniwa cold udon, condiments, sudachi

デザート

北海道・夕張メロン 桃と清酒ジュレ バニラアイスクリーム

Hokkaido Yubari melon, Yamanashi peach, sake jelly, vanilla ice cream

HK\$1,780 per person

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.

帳單上的額外 1%將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

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.

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We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.