

Taste of Kyushu Lunch

前菜八寸

桜鯛手毬寿司 蝦夷鮑酒蒸し 蛍烏賊串焼き
春シャコ 白アスパラガス浸し そら豆
真蛸柔らか煮 白海老唐揚 水雲酢の物

Sakura sea bream temari sushi, sake steamed ezo abalone, hotaru squid skewers
Spring mantis shrimp, white asparagus, broad beans
Simmered tender octopus, fried shira ebi shrimp, mozuku seaweed vinegar

花笑み 純米吟醸山田錦 Hanawarai" Junmai Ginjo

Delight in its gentle flavors, rich umami, and clean taste. This sake captivates with its robust character and elegant finish. Indulge in a truly refined and memorable experience.

九州産の鮮魚

鹿児島・赤身 福岡・真鯨 大分・蜜柑鯛
鹿児島・ねぎとろ手巻

Kagoshima tuna, Fukuoka aji mackerel, Oita Mikan sea bream, Nagasaki hirame usu tsukuri
Kagoshima Negi toro temaki

三井の寿純米大吟醸酒未来 Mitsui no kotobuki Junmai Daiginjo Sakemirai

Rare elegance. Gentle aroma, smooth texture. Rich, layered flavor. Japanese craftsmanship in every sip.

焼き物

長崎・甘鯛の柚子幽庵漬
Marinated yuzu Nagasaki amadai

若波 純米 Wakanami Junmai

*Tranquil sweetness of green apples. Delicate umami. Refreshing, lightly acidic finish.
Crafted with renowned expertise. Savor the essence of Wakami Shuzo.*

食事

佐賀・黒毛和牛ときのこうどん
Saga kuroge wagyu hot udon

デザート

長崎県・枇杷の梅酒コンポート 桜のアイスクリーム最中
Nagasaki loquat, umeshu compote, sakura ice cream monaka

HK\$980 per person

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.

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.