

生酒と桜のメニュー
KEG Draft Sake X Sakura Dinner Menu

前菜八寸 長皿に盛る

桜鯛手毬寿司 鮑酒蒸し肝和え 蛍烏賊芥子酢味噌掛け
桜豆腐 ごとみ荳胡麻和え 蛤と蕨の桜香浸し
菜の花 海老芝煮 桜花びら百合根 桜長芋甘酢漬け

Sakura seabream temari sushi, sake steamed abalone, hotaru squid with miso vinegar
Sakura tofu, kogomi vegetable with perilla seeds paste, soaked hamaguri clams and warabi
Nanohana vegetables, Simmered shrimp in dashi soy sauce, lily bulbs, pickled sakura yam

栗SOU KEG DRAFT 純米吟醸無濾過生原酒

Fruity aroma and flavor like Muscat and apple.
Distinct freshness with a rich aroma that can also be felt in the aftertaste.

旬の鮮魚

長崎県・黒陸 北海道・雲丹の平目巻き 北海道・牡丹蝦 真牡蠣 あしらい色々
Kuromutsu gnomefish, sea urchin wrapped in halibut, botan shrimp, oyster

光武 MITSUTAKE KEG DRAFT 純米大吟醸

Elegant and fruity aroma of Muscat and LaFrance. A fresh attack and a pleasant LaFrance savories.
The slight bitterness in the aftertaste is appetizing.

鮨

熊本・和牛 三河湾・平貝炙り 鹿児島・赤羽太 ねぎとろ手巻
Kumamoto wagyu, tairagi pen shell, akahada grouper, negitoro temaki

純青 JUNSEI KEG DRAFT 山田錦 生酏特別純米

This is a dry sake with a delicious flavor. Pear-like aroma with a slightly creamy fragrance. The very elegant acidity tightens the entire sake and keeps the taste in perfect balance.

食事

鯛白湯氷見うどん
Seabream soup udon

甘味

マスクメロン 桜のアイスクリーム最中
Muskmelon, sakura ice cream monaka

HK\$1,380 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.

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