

KAETSU 徳悦



初夏の四国

### 先付け

玉子豆腐 雲丹 枝豆のすり流し

Tamago egg tofu, sea urchin, edamame sauce

**Ayakiku Sanuki Olive Sparkling Sake 綾菊 さぬきオリーブ**

*Light-bodied and crisp with a sharp, refreshing acidity and a herbal-like finish.*

### 前菜八寸

真蛸柔らか煮 磯つぶ貝の煮付け 千両茄子の揚げびたし

川海老の甘露煮 鮑酒蒸しとろろ掛け もずく酢

Simmered tender octopus, boiled whelk, fired eggplant soaked in dashi

Sweet simmered river shrimp, abalone with grated yam, mozuku vinegar

### 四国産の鮮魚

鹿児島・トロ 徳島・平政 隠岐・岩牡蠣

Sashimi - Kagoshima toro, Tokushima Hiramasa yellow tail, Oki rock oyster

**Ishizuchi "Sensui Hyakuren" Junmai Daiginjo 石鎚 千鍾百練 純米大吟醸**

*A clean, transparent entry with a perfect balance of sweetness and acidity. It has a medium body with a rich umami presence.*

### 鮨三種

島根・穴子 高知・真鯨 愛媛・伊佐木

とろたく巻き

Nigiri - Shimane conger eel, Kochi aji horse mackerel, Ehime mikan sea bream

Torotaku maki sushi

### 椀

徳島・鱧の葛叩き 白瓜 蓴菜 梅肉 柚子

Owan - Tokushima pike conger, white cucumber, bainiku plum, yuzu, jyunsai

### 天麩羅

愛知・キス 雲丹の青じそ巻き 抹茶塩 レモン

Tempura - kisu fish, uni, shiso leaves, matcha salt, lemon

**Akitora "Niwatori" Junmai Ginjo 安藝虎 凛 純米吟醸**

*Features a fruity, elegant Ginjo fragrance often compared to muscat, banana, or pineapple.*

### 和牛

近江・黒毛和牛炭火焼き 夏の野菜 酢橘

Omi kuroge wagyu sumibiyaki, summer vegetables, sudachi lime

**Bunkajin Liseur Junmai ginjo 文佳人 Liseur 純米吟醸**

*The sake is crisp with a slight natural carbonation, fresh in acidity, lively and bright on the palate, with a clean and short finish.*

### 食事

愛媛・鯛 白湯水見うどん

Ehime seabream soup, Himi udon

### デザート

北海道・夕張メロン 山梨・桃のパフェ

Hokkaido Yubari melon..

**HK\$1,780 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.