

**鹿悦**

季節の前菜  
 刺身 (5 種)  
 季節の椀  
 銀だら西京焼き  
 又は  
 佐賀 A3 和牛 60g 塩焼き  
 青海老と野菜の天麩羅  
 御飯と味噌汁  
 季節のデザート

**Kaetsu**

Seasonal appetizer  
 Assorted sashimi (5 kinds)  
 Seasonal soup  
 Grilled miso marinated silver cod fish  
 Or  
 Salt grilled Saga A3 wagyu 60g  
 Blue shrimp, vegetable tempura  
 Steamed rice, miso soup  
 Seasonal dessert

**\$880****日本和牛**

野菜サラダ、胡麻ドレッシング  
 寿司 (5 種)  
 季節の椀  
 熊本 A4 和牛 120g  
 照り焼き又は塩焼き又は  
 すき焼き又はしゃぶしゃぶ  
 御飯と味噌汁  
 季節のデザート

**Japanese Wagyu beef**

Green salad, sesame dressing  
 Nigiri sushi (5 kinds)  
 Seasonal soup  
 Kumamoto A4 wagyu 120g  
 Teriyaki or salt grilled or  
 Sukiyaki or shabu shabu  
 Steamed rice, miso soup  
 Seasonal dessert

**\$1,380****寿司**

季節の前菜  
 季節の椀  
 鰯佐庵西京焼き  
 特選寿司 (9 種)  
 浅利味噌汁  
 静岡マスクメロン、季節の果物

**Sushi**

Seasonal appetizer  
 Seasonal soup  
 Grilled marinated flounder fish  
 Premium nigiri sushi (9 kinds)  
 Clam miso soup  
 Shizuoka musk melon, seasonal fruit

**\$1,380****懐石お任せ**

先付け  
 前菜  
 煮物椀  
 旬の鮮魚造り 3 種  
 旬の寿司 3 種  
 揚げ物  
 和牛  
 食事  
 季節のデザート

**Kaiseki Omakase**

Welcome food  
 Appetizer  
 Soup  
 Seasonal sashimi (3 kinds)  
 Seasonal sushi (3 kinds)  
 Deep fried  
 Wagyu  
 Rice  
 Seasonal dessert

**\$1,600**

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

	刺身・寿司	Sashimi and sushi	寿司 2pcs Sushi	刺身 3pcs Sashimi
SS	鮭	Sake salmon	\$90	\$135
SS	鮪	Maguro tuna	\$130	\$195
SS	ハマチ	Hamachi yellowtail	\$140	\$210
	縞鰯	Shimaaji striped jack	\$140	\$210
	平目	Hirame halibut	\$150	\$225
	鰻	Unagi river eel	\$220	
	とろ鮪	Toro prime tuna	\$240	\$360
	帆立貝	Hotate scallop	\$100	\$150
	いくら	Ikura salmon roe	\$170	\$255
	甘海老	Ama-ebi sweet shrimp	\$160	\$120
	牡丹海老	Botan-ebi prime shrimp	\$220	\$330
	雲丹	Uni sea urchin	\$280	\$420
	玉子	Tamago egg	\$70	\$70

### 刺身盛合せ Assorted sashimi

五種盛	5 pieces	\$380
十種盛	10 pieces	\$720

### 握り寿司盛合せ Assorted sushi

五種盛	5 pieces	\$380
十種盛	10 pieces	\$720

SS	海鮮來自可持續發展供應源	Seafood from sustainable and responsible sources
V	素食	Vegetarian

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

## 卷物

## Maki Sushi

鹿悅卷き Kaetsu signature roll \$300  
黒毛和牛ファグラ Japanese wagyu beef, foie gras

SS

鉄火 Tekka tuna \$150

カリフォルニア California \$130

ソフトシェル Deep fried soft shell crab \$100  
クラブフライ

V

胡瓜 Cucumber \$80

V

アボカド Avocado \$80

## 前菜

## Starters

胡麻豆腐 Homemade sesame tofu \$90

V

枝豆塩蒸し Steamed edamame \$90

V

若布と胡瓜のサラダ Wakame seaweed, cucumber salad \$110

賀茂茄子煎り出汁 Kamo eggplant, light soy sauce \$110

魚みりん干し Grilled dried fish \$130

V

野菜サラダ Green salad, sesame sauce \$160

V

フルーツトマトと Japanese fruit tomato \$170  
大根水菜の彩り  
サラダ Turnip, mizuna salad

SS

海鮮來自可持續發展供應源 Seafood from sustainable and responsible sources

V

素食 Vegetarian

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

## 汁

## Soup

若布と豆腐の味噌汁	Wakame seaweed, silky tofu, miso soup	\$100
浅利味噌汁	Japanese clam miso soup	\$120
松茸土瓶蒸し	Matsutake mushroom tea pot soup	\$310

## 天麩羅

## Tempura

天麩羅盛合せ	Assorted seafood and vegetables	\$320
青海老(4本)	New Caledonian blue shrimp (4 pieces)	\$260
新鮮な白身魚(4本)	Seasonal white fish (4 pieces)	\$240
東京湾 穴子	Tokyo Bay conger eel	\$240
野菜盛合せ	Assorted vegetables	\$180
北海道 南瓜	Hokkaido pumpkin	\$90
鹿兒島 薩摩芋	Kagoshima sweet potato	\$90
賀茂 茄子	Kamo eggplant	\$90

SS

海鮮來自可持續發展供應源

Seafood from sustainable and responsible sources

V

素食

Vegetarian

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

<b>佐賀産 A3</b>	<b>Saga Prefecture</b>	<b>100g</b>
サーロイン 照り焼き, 塩焼き	Sirloin Choice of teriyaki, salt grilled	\$560
すき焼き, しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	\$680
<b>熊本産 A4</b>	<b>Kumamoto Prefecture</b>	<b>100g</b>
サーロイン 照り焼き, 塩焼き	Sirloin Choice of teriyaki, salt grilled	\$680
すき焼き, しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	\$800
<b>宮崎産 A5</b>	<b>Miyazaki Prefecture</b>	<b>100g</b>
サーロイン 照り焼き, 塩焼き	Sirloin Choice of teriyaki, salt grilled	\$780
すき焼き, しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	\$900

<b>鍋物</b>	<b>Hot Pot</b>	
野菜湯豆腐	Vegetables, silky tofu	\$140
ズワイ蟹足と帆立 蟹味噌	Snow crab leg, scallop, vegetables, crab miso	\$500

<b>焼物</b>	<b>Grilled / Fried</b>	
<b>SS</b> 銀鱈味噌漬	Grilled miso marinated silver cod fish	\$220
鰻蒲焼	Grilled river eel, Japanese pepper	\$540
賀茂茄子田楽	Grilled kamo eggplant, miso paste	\$140
鶏塩焼き 又は照焼	Chicken leg Choice of salt grilled, teriyaki	\$220
地鶏肉から揚げ	Crispy chicken, green pepper, lemon	\$240

<b>SS</b> <b>V</b> 海鮮來自可持續發展供應源	Seafood from sustainable and responsible sources
素食	Vegetarian

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

## お食事

## Rice and Noodles

時令野菜 うどん 又は 蕎麦	Seasonal vegetables Choice of udon / soba noodles	\$160
 青海老天麩羅 うどん 又は 蕎麦	New Caledonian blue shrimp tempura Choice of udon / soba noodles	\$240
佐賀和牛 うどん 又は 蕎麦	Saga wagyu beef Choice of udon / soba noodles	\$330
天麩羅丼	Assorted seafood and vegetables tempura Steamed rice	\$260
鶏親子丼又は 照り焼き丼	Grilled chicken, steamed rice Choice of egg sauce, teriyaki sauce	\$280
岩手白金豚かつ丼	Deep fried Iwate hakkin pork cutlet Steamed rice, egg sauce	\$290
佐賀和牛丼 又は炭火焼き丼	Saga wagyu beef, steamed rice Choice of onion sauce, char grilled	\$460
鰻丼	Grilled river eel, steamed rice	\$580

 海鮮來自可持續發展供應源  
 素食

Seafood from sustainable and responsible sources  
Vegetarian

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