

KAETSU 鹿悦

GRAND | HYATT

季節の日本食 Seasonal Menu

おすすめ料理 Chef's Specialities

刺身・寿司

三陸産・赤貝

余市産・寒ぶり

小長井産・真牡蠣

Sashimi and Sushi

Sanriku ark shell

Yoichi winter yellowtail

Konagai oyster

\$150

\$200

\$130

一品料理

蝦夷鮑酒蒸し

北海道産・牡蠣フライ

鮫鱈肝ポン酢和え

真鱈白子

ポン酢和え / 天婦羅

鹿児島・クマエビ雲丹焼き

A La Carte

Sake steamed Ezo abalone

Deep fried Hokkaido oyster

Simmered anglerfish liver, ponzu vinegar

Pacific cod milt

Ponzu vinegar / tempura

Sea urchin grilled kuma prawn

\$220

\$180

\$180

\$180

\$380

鍋料理

熊本県産・和牛と黒トリュフ
出汁の紙鍋

宮崎県産・黒豚バラチゲ鍋

海の幸寄せ鍋

Hot Pot

Kumamoto wagyu paper hot pot
black truffle dashi, vegetables

Miyazaki kurobuta pork spicy hot pot (for sharing)

Seafood hot pot (for sharing)

\$580

\$720

\$1,600

季節の果物

青森県産・林檎

福岡県産・いちご

道明寺といちごジュレ

Fruit

Aomori apple

Fukuoka strawberry

Glutinous rice, strawberry jelly

\$120

\$120

\$120

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.