

KAETSU 慶悅

GRAND | HYATT™

# 季節の日本食 Seasonal Menu

## おすすめ料理 Chef's Specialities

### 刺身・寿司

|              |                            |              |
|--------------|----------------------------|--------------|
| 富山湾・白海老とキャビア | Toyama glass shrimp caviar | \$280        |
| 天草・真鰯        | Tengusa aji horse mackerel | \$320        |
| 山口・赤貝        | Yamaguchi akagai ark shell | \$150        |
| 愛知県産・白ミル貝    | Aichi geoduck clam         | Market price |

### Sashimi and Sushi

### 一品料理

|                      |                                            |       |
|----------------------|--------------------------------------------|-------|
| 豪州・鮑の酒蒸し             | Sake steamed abalone                       | \$380 |
| 鮫鰾肝ポン酢和え             | Steamed monkfish liver, ponzu vinegar      | \$180 |
| 島根・真鯛葛打ち             | Steamed Shimane sea bream tai              | \$180 |
| 広島・牡蠣天麩羅             | Hiroshima oysters tempura                  | \$120 |
| 山口燦・黒毛和牛塩炭火焼<br>春の野菜 | Yamaguchi kirameki guroge wagyu sumibiyaki | \$580 |

### A La Carte

### 季節の果物

|              |                                 |       |
|--------------|---------------------------------|-------|
| 福岡県産・いちご     | Fukuoka strawberry              | \$130 |
| 熊本県産・デコポン    | Kumamoto dekopon                | \$130 |
| 山口県産・みかんのゼリー | Yamaguchi mandarin orange jelly | \$100 |

### Fruit

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.