

KAETSU

Valentine's Day Kaiseki Menu, 2019

先付

よもぎ豆腐

Yomogi herbs beancurd
Alfred Gratien Brut Rosé NV

前菜3種

炙り紋甲烏賊の苺酢掛け 鮑酒蒸し肝和え 慈姑煎餅と畳いわし

Torched cuttlefish, strawberry vinegar sauce, steamed abalone with liver sauce
Arrowhead cracker, deep fried baby sardine

御椀

蛤 若布 三つ葉 柚子

Hamaguri clam clear soup

旬のお造り

鮪 縹鯨 平目 金目鯛 縹海老 あしらい一式

Sashimi – Tuna, strip jack, halibut, alfonsino, shima ebi shrimp
Sake Tedorigawa Y Special Junmai Daiginjo

焼き物

帆立貝の貝焼 独活 芹 うるい 木の芽

Grilled fresh scallop, soya sauce
Sato, Riesling, Central Otago, New Zealand 2016

天麩羅

雲丹 ずわい蟹足 菜の花

Tempura – Sea urchin, zuwai crab leg, rape blossom

和牛

A3 佐賀黒毛和牛 行者ニンニクの鰯焼丼 赤出味噌汁

Grilled A3 Saga beef rice with leek, red miso soup
L'Orient, "Barrel Aged Muscat Bailey A", Yamanashi, Japan 2016

甘味

ローゼルストロベリーゼリー さくらパンナコッタ、緑茶クッキー

Hibiscus strawberry jelly, Sakura panna cotta, green tea cookies

\$1,488 per person

\$538 per person with wine pairing

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.