



おせち料理
New Year's Osechi Menu

祝い肴

海老うま煮 床節松笠煮 鴨ロース 伊達巻き 数の子醤油漬け
Boiled shrimp, boiled baby abalone, braised duck breast, datemaki egg roll, herring roe
蒲鉾 田作り いくら醤油漬け サーモン砵巻き 黒豆松葉刺し
Kamaboko fish cake, tadzukuri, salmon roe, salmon kinutamaki, black beans

煮物

筑前煮

Simmered chicken and root vegetables

焼き物

銀鱈西京焼き はじかみ

Grilled miso marinated silver cod fish, ginger shoot

ご飯

栗入り赤飯 味噌汁

Chestnuts, red bean steamed rice, miso soup

水菓子

季節の果物

Seasonal Japanese fruit

HK\$680 per person

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.