

生酒と楓のメニュー
KEG Draft Sake X Kaede Menu

前菜八寸 丸皿に盛る

車海老艶煮 蟹身と松茸菊花浸し イクラ茶碗蒸し 柿白和え
蓬麩胡桃田楽 唐墨大根 栗の渋皮煮 石川小芋 紅葉人参 ちょう芋
Boiled kuruma prawn, crab meat and matsutake mushroom hitachi, salmon roe egg custard,
Persimmon and tofu paste, yomogi-fu and walnut dengaku, mullet roe and radish,
Chestnut, Ishikawa taro, carrot, sweet potato

信濃薰水 KEG DRAFT 純米吟醸

Aromas of ripe muskmelon and Fuji apple. The palate is dry, but the same aromas as the fragrance spread through the mouth. The balance of umami, sweetness and acidity is very good, making you want to take the next sip. A beautifully persistent aftertaste.

旬の鮮魚

静岡・金目鯛 鹿児島・カンパチ 北海道・甘エビと雲丹のせ
Sashimi – Shizuoka kinmedai, Kagoshima kanpachi yellowtail, Hokkaido sweet shrimp with sea urchin

純青 KEG DRAFT 兵庫夢錦 生酏純米大吟醸

Mild impression. The aroma is between Japanese pear and reminiscent of freshly cooked rice. The palate is a wonderful harmony of sweetness, acidity and umami. The body is light but wonderfully balanced, a sake that complements a variety of meals.

手巻き寿司

長崎・ねぎとろ

Nagasaki negitoro temaki

魚串

長崎・赤甘鯛松笠焼き

Crispy fried Nagasaki amadai fish

竹泉 KEG DRAFT 山田錦 槽口直詰

Dry Junmai-shu, carefully brewed with Yamada-Nishiki from Hyogo Prefecture. Slightly green apple-like fresh fruit aroma harmonises with the elegant fragrance of steamed rice. The dry taste complements the food.

食事

佐賀・黒毛和牛氷見うどん

Saga kuroge wagyu udon

水菓子

あきづき梨 ブドウのコンポート 柚子シャーベット

Akizuki pear, grape compote, yuzu sorbet

HK\$980 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