

# 如月 御献立

DINNER MENU HKD2380 + 10% SERVICE CHARGE

## 突き出し STARTER

北海道豚肉と青森りんごの白和え

北海道豚肉青森蘋果配豆腐芝麻白汁

HOKKAIDO PORK, AOMORI FUJI APPLE WITH SHIRAAE SAUCE

## 先付 APPETISER

愛知県平貝と山菜のお浸し

愛知縣帶子配山菜

AICHI PEN SHELL AND MOUNTAIN VEGETABLES

## 名物 SIGNATURE

蒸し鮑と北海道雲丹の鮑肝餡掛け

蒸鮑魚・北海道海膽配鮑肝醬

STEAMED ABALONE, HOKKAIDO SEA URCHIN WITH LIVER SAUCE

## 吸物 SEASONAL CLEAR SOUP

甘鯛、菜の花

甘鯛、菜之花清湯

SEASONAL CLEAR SOUP TILEFISH, RAPE BLOSSOM

## 向付 COLD DISH

旬のお造り

季節刺身

SEASONAL SASHIMI

## 八寸 ASSORTED DISHES

山海佳肴

山海佳餚拼盤

AN ASSORTED PLATTER FEATURING THE BEST SEASONAL

INGREDIENTS

## 主菜 MAIN SEAFOOD DISH

調理長お薦めの海の幸

廚師發辦特選海鮮

JAPANESE SEASONAL CHEF'S CHOICE OF SEAFOOD

## 強肴 MAIN MEAT DISH

調理長お薦めの山の幸

廚師發辦特選鮮肉

JAPANESE SEASONAL CHEF'S CHOICE OF PREMIUM MEAT

## 御飯 CLAY POT RICE DISHES

北海道毛蟹と雲丹ご飯又はA5和牛温泉卵トリュフご飯

北海道毛蟹海膽飯或A5和牛温泉蛋飯

HOKKAIDO HAIRY CRAB & SEA URCHIN RICE

OR A5 WAGYU & SOFT BOILED EGG WITH BLACK TRUFFLE RICE

## 水菓子 DESSERT

旬のフルーツ安納芋アイス最中

日本時令水果及安納蕃薯雪糕最中餅

SEASONAL FRUITS & ANNOUIMO ICE CREAM MONAKA