

# 如月 御献立

DINNER MENU HKD2380 + 10% SERVICE CHARGE

## 突き出し STARTER

九州鶏肉と佐賀県金柑の白和え

九州鶏肉及佐賀県金柑配豆腐芝麻白汁

KYUSHU CHICKEN, SAGA KUMQUAT WITH SHIRAAE SAUCE

## 先付 APPETISER

揚げ三重県白魚の唐墨掛け

素炸三重縣白魚配自家製烏魚子

DEEP FRIED MIE WHITE FISH WITH HOME-MADE MULLET ROE

## 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

鮫鯨、小松菜

鮫鯨魚、小松菜清湯

SEASONAL CLEAR SOUP MONKFISH, MUSTARD SPINACH

## 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 SEASON'S FINEST 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和牛温泉蛋配黑松露飯

HOKKAIDO HAIRY CRAB & SEA URCHIN RICE OR

A5 WAGYU & SOFT BOILED EGG WITH BLACK TRUFFLE RICE

## 水菓子 DESSERT

旬のフルーツうぐいす餅

日本時令水果及鶯餅紅豆餡

SEASONAL FRUITS & UGUISU MOCHI WITH RED BEAN