

弥生 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

鮫鯺、小松菜

鮫鯺魚、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
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