

Taste of Kyushu Autumn Lunch Menu

先附

柿の胡麻白和え

Persimmon, sesame tofu paste

八寸 秋の色

海老うま煮 舞茸おろしポン酢和え えぼ鯛味噌漬け 沢蟹つや煮
栗麩胡桃田楽 白ばい貝酒蒸し イクラ茶碗蒸し 酢取り茗荷 紅葉人参

Boiled prawn, maitake mushroom grated daikon ponzu, ebodai miso dzuke, fried sawagani crab
kuri-fu and walnuts dengaku, sake steamed baikai whelk, salmon roe egg custard, myoga ginger pickled, carrot

東鶴 結晴 純米大吟醸

A light peach aroma enhanced by the umami from Aiyama rice, delicacy is its middle name, match perfectly with delicate Japanese cuisine

旬の鮮魚三種

北海道・秋刀魚 鹿児島・カンパチ 北海道・甘海老とキャビア

Sashimi - Hokkaido sanma saury, Kagoshima kanpachi yellowtail, Hokkaido sweet shrimp and caviar

若波 純米吟醸 TYPE-FY2

Taste, giving you a cooling sensation that refreshes your mind and refreshes your stomach. The overall taste is not too strong, and the aftertaste is dry and brisk.

手巻き寿司

鹿児島・ねぎとろ

Kagoshima negitoro temaki

焼魚

長崎・赤甘鯛松笠焼き

Crispy fried Nagasaki amadai fish

寒北斗 超辛口純米

The aroma and flavour are well-matured. This is a seasonal dry Junmai sake with a crisp aftertaste.

食事

佐賀・黒毛和牛氷見うどん

Saga kuroge wagyu soup udon

水菓子

あきづき梨 ブドウ 白ワインゼリー レモンシャーベット

Akizuki pear, grapes, white wine jelly, lemon sorbet

HK\$980 per person

帳單上的額外 1%將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。
The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

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.