

お任せ冬のコース
Winter Omakase Dinner Menu

先附

香箱蟹の土佐酢ジュレ掛け
Kobakokani crab, tosa vinegar jelly

八寸

鮫鱈肝最中 海老芋唐揚 海老のゼリー寄せ 鴨コース
公魚香り天 白子茶碗蒸し 唐墨大根 子持ち昆布
Steamed monkfish liver monaka, fried ebi imo taro, kuruma shrimp jelly, braised duck breast
Princefish tempura, shirako steam egg, mullet roe radish, herring roe on kelp

真澄 白妙 純米吟醸

Brewed to 12 degrees of alcohol, it has a balance of sweet and sour and has the natural flavor of rice, giving it a brisk taste like smooth white cloth.

旬の鮮魚三種

長崎・寒ブリ 大分・皮剥魚の共肝和え 北海道・ホッキ貝 あしらひ色マ
Sashimi - Nagasaki buri winter yellowtail, Oita kawahagi filefish, Hokkaido hokkikai surf clam

東鶴 THE ORIGIN

It retains the flavor while also retaining the balance that brings out the beautiful taste. Zangyuan feels that 60% of the past experiences are the best.

鮨四種

鹿児島・赤身醤油漬け 長崎・赤陸の焼霜作り 山口・赤貝とヒモ
雲丹とねぎとろ手巻
Sushi - Kagoshima akami tuna, Nagasaki torch akamutsu seaperch, Yamaguchi akagai bloody clam
Sea urchin and negitoro toro temaki

焼魚

長崎・真名鰹幽庵味噌漬け 菊蕪甘酢漬け
Grilled yuan miso marinated manakatsuo, kabu turnips pickles

敷嶋 特別純米 出羽燦燦 無濾過生原酒

You can feel the faint chestnut aroma in the stable aroma, and you can feel the freshness and freshness of the sake when you leave it in your mouth. It has a refreshing and neat taste, with a quick and powerful flavor accompanied by a slight sweetness. Also has a rich, juicy fruity flavor

和牛

鹿児島・黒毛和牛と黒トリュフ出汁の小鍋
Kagoshima kuroge wagyu hot pot, black truffle dashi, vegetables

御食事

松葉蟹の炊き込みご飯 あさり汁
Zuwai snow crab rice, asari clam soup

水菓子

福岡・いちご
黒豆茶ジュレ ピーカン チョコレートアイスクリーム
Fukuoka strawberry, black bean tea jelly, pecan, chocolate ice cream

真澄 梅酒

Brewed with Sakezo's own shochu, it expresses the natural flavor of the whole plum. You can try it with desserts or as an ingredient in desserts.

HK\$1,680 per person with 4 glass sake pairing



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.

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 syst