

KAETSU 鹿悦

GRAND | HYATT™

季節の日本食 Seasonal Menu

おすすめ料理 Chef's Specialities

刺身・寿司

Sashimi and Sushi

| | | |
|-----------|-----------------------------|--------------|
| 長崎産・寒ぶり | Nagasaki winter yellowtail | \$300 |
| 山口産・赤貝 | Yamaguchi akagai ark clam | \$200 |
| 北海道産・ホッキ貝 | Hokkaido hokkigai surf clam | Market price |
| 入季殻付真牡蠣 | Seasonal oyster | Market price |

一品料理

A La Carte

| | | |
|-------------------------|---|-------|
| 兵庫産・香箱蟹 | Steamed kobakokani crab | \$320 |
| 鮫鱈肝ポン酢和え | Steamed monkfish liver, ponzu vinegar | \$180 |
| 真鱈白子 ポン酢和え / 天婦羅 | Pacific cod milt Ponzu sauce / tempura | \$180 |
| 真名鰹味噌漬 | Grilled miso marinated manakatsuo | \$320 |
| 鹿児島産・黒毛和牛 黒トリュフ出汁の小鍋 | Kagoshima kuroge hot pot Black truffle dashi, vegetables | \$600 |
| 北海道産・黒豚バラチゲ鍋 | Hokkaido kurobuta pork spicy hot pot (for sharing) | \$860 |

季節の果物

Fruit

| | | |
|-----------------------------|--|-------|
| 福岡県産・いちご | Fukuoka strawberry | \$150 |
| 和歌山産・温州蜜柑 | Wakayama onshu mikan | \$120 |
| 黒豆茶ジュレ ピーカ チョコレートアイスクリーム | Black bean tea jelly, pecan Chocolate ice cream | \$100 |

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.