

<p>日本和牛 野菜サラダ、胡麻ドレッシング 寿司 (5 種) 季節の椀 熊本 A4 和牛 120g 照り焼き又は塩焼き又は すき焼き又はしゃぶしゃぶ 御飯と味噌汁 季節のデザート</p>	<p>Japanese Wagyu beef Green salad, sesame dressing Nigiri sushi (5 kinds) Seasonal soup Kumamoto A4 wagyu 120g Teriyaki or salt grilled or Sukiyaki or shabu shabu Steamed rice, miso soup Seasonal dessert</p>	<p>\$1,380</p>
<p>寿司 季節の前菜 季節の椀 季節の焼き魚 特選寿司 (9 種) 浅利味噌汁 静岡マスクメロン、季節の果物</p>	<p>Sushi Seasonal appetizer Seasonal soup Grilled seasonal fish Premium nigiri sushi (9 kinds) Clams miso soup Shizuoka musk melon, seasonal fruit</p>	<p>\$1,380</p>
<p>懷石お任せ 前菜 旬の鮮魚造り 3 種 旬の寿司 4 種 蒸し物 天麩羅 和牛 食事 季節のデザート</p>	<p>Kaiseki Omakase Appetizer Seasonal sashimi (3 kinds) Seasonal sushi (4 kinds) Steam dish Tempura Wagyu beef Cold noodle Seasonal dessert</p>	<p>\$1,680</p>

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.