



### 先附

柿の胡麻白和え

Persimmon, sesame tofu paste

### 八寸 秋の色

松茸と菠薐草お浸し 子持ち鮎甘露煮 川海老唐揚 くるみ生麩田楽

白ばい貝酒蒸し いくら茶碗蒸し 落花生旨煮 栗の渋皮煮 京かんざし天

Matsutake mushroom, spinach ohidashi, simmered komochi ayu, fried river shrimp

Walnut-fu dengaku, sake steamed baikai whelk, boiled peanuts, boiled chestnut, young 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

高知・鰹のたたき 富山・カマス炙り 鹿児島・石垣鯛藻塩

Sashimi - Kochi katsuo bonito, Toyama kamasu barracuda, Kagoshima ishigakitai snapper

若波 純米吟醸TYPE-FY2

*The 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.*

### 鮨四種

鹿児島・赤身醤油漬け 北海道・秋刀魚 北海道・甘海老とキャビア

雲丹とねぎとろ手巻

Sushi - Kagoshima akami tuna, Hokkaido sanma saury, Hokkaido sweet shrimp and caviar

Sea urchin and negitoro toro temaki

### 焼物

熊本・車海老塩焼き 黄身醤油 酢橘

Grilled kuruma prawn, kimi soya, sudachi

寒北斗 超辛口純米

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

### 和牛

滋賀・黒毛和牛炭火焼 雪國舞茸 銀杏 山葵

Shiga kuroge wagyu sumibiyaki, maitake mushroom, gingo nut, wasabi

### 氷見うどん

カモ 秋茄子 水菜 京油揚げ 柚子

Duck breast, eggplant, mizuna, fried tofu, yuzu, Himi udon

### 水菓子

洋梨羊羹 ブドウ ワインゼリー レモンシャーベット

Pear yokan, grapes, wine jelly, lemon sorbet

庭之鶯 OTORO 梅酒

*The fruit pulp is blended and matured for a period of time, resulting in a round and rich wine with a pleasant acidity. It also has a different flavor as an after-dinner wine.*

## HK\$1,680 per person with 4 glasses 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.

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.