



## クリスマスランチセットメニュー Christmas Dinner Set Menu

**Complimentary special cocktail on house**  
贈送特色雞尾酒一杯

### 先付け

毛蟹の蟹味噌和え キャビア 花穂紫蘇  
蒸毛蟹伴蟹味噌, 魚子醬, 花穂紫蘇  
Kegani crab meat, crab miso paste, caviar, hanahojiso

### 前菜

蝦夷鮑酒蒸し 鮫鱈肝ポン酢和え イクラ茶碗蒸し 干し柿クリームチーズ 黒豆松葉刺し  
清酒蒸鮑魚, 鮫鱈魚肝, 三文魚子蒸蛋, 柿乾芝士卷, 蜜餞黑豆  
Sake steamed ezo abalone, steamed monkfish liver, salmon roe egg custard  
Dried persimmon cream cheese roll, boiled black beans

### 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.*

### 旬の鮮魚四種

鹿児島・中トロ 北海道・寒鰯 静岡・金目鯛 北海道・牡丹海老 あしらいい色マ  
刺身 - 吞拿魚, 鰯魚, 金目鯛, 牡丹蝦  
Sashimi - Kagoshima toro prime tuna, Hokkaido buri yellowtail, Shizuoka alfonsino, Hokkaido bonta shrimp

### 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.*

### 鮓三種

鹿児島・鮓赤身醤油漬 長崎・ノドグロの焼き霜造り 山口・赤貝とヒモ  
壽司 - 吞拿魚醤油漬, 炙燒赤鮭, 赤貝  
Sushi - Kagoshima tuna marinated in soy sauce, Nagasaki torched nodoguro fish, Yamaguchi ark shell

### 天麩羅盛り

帆立貝と唐墨 雲丹磯辺 银杏 菜の花  
天婦羅 - 帆立貝, 海膽, 银杏, 菜心花  
Tempura - Scallop and karasumi, uni and seaweed, ginkgo nuts, nanohana

### 寒北斗 超辛口純米

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

### 和牛

宮崎産黒毛和牛と黒トリュフ出汁のしゃぶ  
宮崎産黒毛和牛黒松露火鍋  
Miyazaki kuroge wagyu shabu shabu, black truffle dashi, vegetables

### 食事

鯛白湯氷見うどん  
鯛魚白湯烏冬  
Seabream soup Himi udon

### デザート

静岡・マスクメロン 熊本・いちご ホワイトチョコレートケーキ  
静岡蜜瓜, 熊本士多啤梨白朱古力蛋糕  
Shizuoka muskmelon, Kumamoto strawberry white chocolate cake

### 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.*

**\$1,480 per person**

**Sake pairing \$388 per person**

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