



初夏の九州

先付け

ズイキと車海老の胡麻酢和え

Zuiki taro stem, kuruma shrimp, sesame vinegar sauce

前菜八寸

真蛸柔らか煮 バイ貝の煮付け 稚鮎天麩羅
沢蟹のつや煮 翡翠茄子 雲丹のとうもろこしのすり流し
Simmered tender octopus, boiled babylon, chiayu tempura
Fried sawagani crab, hisuinasu, uni and corn soup

東鶴 純米吟醸 生 Movin'

The initial aroma has white peach and pear aromas. You can feel its fine bubbles when you hold it in your mouth juicy, fresh taste. Transparent body, soft sweetness and clear acidity in the mouth.

九州産の鮮魚

鹿児島・鰹たたき 福岡・伊佐木湯霜造り 宮城・帆立貝
Sashimi - Kagoshima bonito, Fukuoka isaki, Miyagi scallop

花笑み純米大吟醸

It has a refined fragrance and a mellow flavor with a gentle, soft sweetness. It pairs well with a variety of ingredient.

鰻三種

鹿児島・マグロ醤油漬け 天草・真鯨と浅葱 長崎・穴子煮付

Nigiri - Kagashima maguro marinated in soy sauce, Tengusa aji horse mackerel, Nagasaki conger eel

焼き物

長崎・サザエの壺焼き

Grilled Nagasaki turban shell

天麩羅

福岡・紫雲丹の青じそ巻き レモン

Tempura - Uni, shiso leaves, lemon

和牛

宮崎・黒毛和牛炭火焼き 夏野菜 酢橘

Miyazaki kuroge wagyu sumibiyaki, summer vegetables, sudachi lime

美田山廃純米にごり

This is a Yamahai Junmai nigori sake brewed with Yamadanishiki rice. It is strained so it has a smooth texture and goes well with meat dishes.

食事

博多・ちらし寿司 魚のスープ

Hakata chirashi, fish soup

デザート

熊本・赤肉メロン 宮崎・完熟太陽のマンゴー 杏仁クリーム

Kumamoto shakuniku melon, Miyazaki taiyo mango with almond cream

庭之鶯 MARUGOTO 柚子梅酒

From the peel to the pulp of plums and grapefruits, they are all indispensable ingredients for brewing. Sweet, The sourness and bitterness are fresh and rich, and the whole wine shows the naturalness of the whole fruit. Natural taste.

HK\$1,780 per person

帳單上の額外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 syst