

# 調理長おまかせ懐石 Chef's Recommended Kaiseki

(ラストオーダー Last Order 8:30 pm)

## 先付

飯蛸桜煮 筍  
新じゃが 落当座煮 木の芽

## 酒菜

碓井豆旨煮 合鴨ロース煮  
海老キャビア バイ貝生姜煮  
蚕豆塩ゆで  
クリームチーズ粕漬  
アボカド西京漬

## 汁

ズップンスープ  
スッポンワンタン  
素麺 タモギ茸 芽葱

## 造り

海鮮宝石箱  
生中トロ、間八、甘海老  
帆立貝、床節、生雲丹  
針長芋 花穂 正油ゼリー

石鯛薄造り  
燻製正油 柑橘正油  
花山葵塩昆布

## 煮物

目揚げ山椒煮  
筍 椎茸 牛蒡 白髪葱

## 焼物

和牛サーロイ炭火焼  
バルサミコンソース 彩り野菜  
太刀魚塩焼  
染め卸し 酢立  
タラの芽田楽 丸十蜜煮

## 食事

甘鯛おこわ蒸し 竹皮包み  
香の物 赤出汁

## デザート

季節の果物

## Starter

Simmered webfoot octopus  
served with bamboo shoot, potato and butterbur

## Appetizers

Simmered green peas, roast duck  
Prawn with caviar, simmered whelk with ginger  
Boiled broad bean with salt  
Cream cheese marinated in sake-lees  
Avocado marinated in soya bean paste

## Soup

Turtle fish soup  
with turtle fish wonton  
served with tamogi mushroom and somen

## Sashimi

Seafood jewel box  
Tuna (Chu-toro), yellowtail, sweet shrimp,  
scallop, abalone, sea urchin,  
served with Japanese yam and soya sauce jelly

Thinly sliced rock beam sashimi  
served with smoked soya sauce and tangerine soya sauce  
hana wasabi salted kelp

## Simmered Dish

Simmered red rockfish with sansho pepper  
served with bamboo shoot, mushroom and burdock

## Grilled dish

Charcoal grilled wagyu beef sirloin  
served with balsamic sauce  
Grilled cutlassfish with salt  
served with grated radish and citrus  
Fatsia sprout with miso and sweet potato

## Rice dish

Steamed tilefish with glutinous rice  
Soya bean soup and pickles

## Fruit

Seasonal Japanese fruit  
時令鮮果

每位 HK\$1,980 per person

サービス料を別途10%申し受け致します。Subject to 10% service 另加一服務費