

## 初春懐石 New Year Mini Kaiseki

### 祝肴

白胡麻豆腐 生雲丹 ベっこう餡  
紅白なます 水前寺海苔  
結び昆布 数の子松前漬  
鮑柔か煮共肝ソース 海老芝煮  
黒豆蜜煮 紅白手綱すし  
紅白蒲鉾 千代呂木 伊達巻  
のし鶏 練昆布巻  
菜の花昆布メ 糸雲丹

### 御椀

雑煮椀  
熨斗餅 かしわ 亀甲椎茸  
鶴菜 日の出人参  
柚子 金箔 大根

### 御造り

祝い鯛 鮪  
間八 甘海老 あしらひ

### 多喜合

特撰和牛ホホ肉柔か煮  
丸大根スープ煮 梅人参  
青菜煮浸し 共地餡 白髪葱

### 家喜物

銀鱈西京杉板焼  
栗金団 千枚蕪  
栗麩田楽 稲穂

### 食事

紅白飯  
赤出汁 奈良漬

### デザート(チョイス)

抹茶ぜんざい  
又は  
季節の果物ゼリー掛け

### Appetisers

White sesame tofu with sea urchin  
Pickled radish and carrot, sea kelp  
Seaweed and herring roe with dried squid  
Simmered abalone and prawn  
Sweetened black beans, salmon and squid sushi  
Fish cake, Chinese artichoke, rolled egg cake  
Steamed chicken, herring rolled with kelp  
Boiled mustard flowers with dried sea urchin

### Soup

Traditional clear soup  
with rice cake, chicken, mushrooms,  
vegetable, carrot, yuzu, radish  
and gold leaf

### Sashimi

Sea bream, tuna,  
yellowtail and sweet shrimp

### Simmered Dish

Simmered deluxe beef cheek  
with radish, carrot,  
green vegetable and scallion

### Grilled Dish

Grilled silver cod served on cedar board  
with mashed chestnut, vinegared turnip,  
gluten with miso and rice plant

### Rice Dish

Steamed rice with red beans  
Miso soup and pickles

### Dessert

Sweetened green tea soup with starch dumpling  
OR  
Seasonal fruits with Cointreau jelly

HK\$778 per person

サービス料を別途10%申し受け致します。Price is subject to a 10% service charge