

KAETSU 慶悅

GRAND | HYATT

季節の日本食 Seasonal Menu

おすすめ料理

Chef's Specialities

刺身・寿司

三陸産・赤貝

Sanriku ark shell

\$150

北海道産・秋刀魚

Hokkaido saury

\$350

北海道産・つぶ貝

Hokkaido whelk clam

Market price

Sashimi and Sushi

一品料理

塩煎り銀杏

Salt baked ginkgo nuts

\$120

富有柿の胡麻白和え

Persimmon, creamy sesame paste

\$120

炙り辛子明太子

Seared mentaiko cod fish roe

\$150

島根産・白ばい貝酒蒸し

Sake steamed Shimane baigai clam

\$160

長崎産・赤甘鯛松笠揚げ

Crispy fried Nagasaki amadai fish

\$280

北海道産・秋刀魚塩焼き

Salt grilled Hokkaido saury

\$350

松茸

Matsutake mushroom

\$330

炭火焼 / 天婦羅

Charcoal grilled / tempura

A La Carte

季節の果物

岐阜県産・富有柿

Gifu persimmon

\$150

熊本県産・新高梨

Kumamoto pear

\$150

岡山県産・マスカット

Okayama muscat

\$150

新高梨、ブドウと梅酒ジュレ

Shinkonashi pear, grapes, umeshu jelly

\$100

Fruit

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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.

鹿悅定食 Kaetsu Set

秋意	季節の小鉢 野菜サラダ 野菜茶碗蒸し 赤味噌汁 御飯 自家製デザート 時令前菜, 雜菜沙律, 雜菜蒸蛋, 日本飯, 麵豉湯, 自家製甜品
Shuui set	Seasonal appetiser, vegetable salad, steamed egg custard and vegetables Steamed Japanese rice, red miso soup, homemade dessert
芋明月	季節の小鉢 金平ごぼう 小松菜と湿地の菊花和え 赤味噌汁 御飯 自家製デザート 時令前菜, 炒牛蒡, 小松菜煮物, 日本飯, 麵豉湯, 自家製甜品
Imomeigetsu set	Seasonal appetiser, sauteed burdock root, simmered mustard spinach and Shimeji mushroom, steamed Japanese rice, red miso soup, homemade dessert
蓮の花	季節の小鉢 太巻き寿司 里芋と蟹身の煮物 赤味噌汁 御飯 自家製デザート 時令前菜, 太卷壽司, 里芋蟹肉煮物, 日本飯, 麵豉湯, 自家製甜品
Hasunohana set	Seasonal appetiser, futomaki, simmered taro and crab meat sauce Steamed Japanese rice, red miso soup, homemade dessert

特選壽司盛り合わせ 9貫1巻 \$690
特選雜錦壽司
Premium assorted sushi

旬の刺身5種盛り \$690
特選雜錦刺身
Premium assorted sashimi

北海道海鮮丼 \$580
北海道海鮮飯
Hokkaido chirashi don - sea urchin, scallop, salmon roe, zuwai crab, botan shrimp

ばらちらし寿司 \$500
雜錦刺身飯
Chirashi sushi

旬の焼き魚 \$420
季節燒魚
Grilled seasonal fish

銀鱈西京焼き \$420
銀鱈魚西京燒
Grilled miso marinated silver cod fish

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天婦羅 青海老と穴子と野菜 雜錦天婦羅, 藍蝦, 海鰻, 雜菜 Assorted tempura – blue prawn, sea eel, seasonal vegetables	\$460
岩手白金豚ロースとんかつ 岩手白金豬炸豬扒 Deep fried Iwate hakkin pork loin cutlet	\$410
炭焼き豚丼 炭燒豚肉飯 Char grilled pork don - spring onion, hot spring egg, teriyaki sauce	\$380
地鶏もも照り焼き 地雞照燒 Grilled chicken teriyaki sauce	\$410
地鶏もも照り焼き又は唐揚げ, 山椒ソース 照燒地雞或唐揚炸雞 山椒汁 Grilled chicken, teriyaki sauce or crispy chicken, sansho pepper sauce	\$410
豆腐と野菜鍋 豆腐雜菜鍋 Beancurd and vegetable hot pot	\$340
ピリ辛牡蠣味噌鍋 辛辣味噌蠔鍋 Spicy oyster miso hot pot	\$420
A3 佐賀和牛野菜氷見饅飩 又は蕎麥 A3 佐賀和牛雜菜烏冬或蕎麥麵 A3 Saga wagyu beef, vegetables, choice of hot udon or soba noodles	\$440
A3 佐賀黒毛和牛の卵とじ煮 A3 佐賀和牛滑蛋煮 A3 Saga wagyu beef, egg sauce	\$600
A3 佐賀黒毛和牛サーロイン塩焼き又は牛カツ A3 佐賀和牛鹽燒或吉列 A3 Saga wagyu sirloin, salt grilled or cutlet	\$630
A4 熊本黒毛和牛すき焼き A4 熊本和牛日式火鍋 A4 Kumamoto wagyu, sukiyaki	\$820

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