

# 花会席 Hana Kaiseki

如月 February 2020

先付け Appetizer	芥のお浸し Boiled Japanese Parsley
前菜 Appetizer	鴨コース、海老黄身酢 春キャベツ胡麻和え Roast Duck and Prawn with Yolk Sauce Spring Cabbage seasoned with Sesame Sauce
吸物 Clear soup	若竹碗 Young Bamboo Shoots in Clear Soup
刺身 Sashimi	中トロ、鱒雲丹巻き、牡丹海老 Medium Fatty Tuna, Sea Urchin wrapped with Flatfish, Botan Jumbo Prawn
煮物 Simmered dish	冷製 飯蛸と里芋 Cold Dish: Cooked Baby Octopus and Taro
焼物 Grilled dish	鱈幽庵焼き Grilled Spanish Mackerel in Soy Sauce with Citrus Flavour
肉料理 Wagyu dish	和牛薄焼き Grilled Wagyu Beef Thinly Sliced
揚げ物 Fried dish	公魚と春野菜の天麩羅 Deep-Fried Wakasagi Pond Smelt and Spring Vegetable Tempura
食事 Noodle	生湯葉茶そば Hot Green Tea Soba Noodle Topped with Fresh Tofu Skin
果物 Fruit	メロン、デコポン Japanese Mask Melon and Dekopon Orange
甘味 Sweets	苺餅 Strawberry Rice Cake

Please note monthly special items are subject to availability without any prior notice.

The Hongkong Japanese Club Restaurant

# 月会席 Tsuki Kaiseki

如月 February 2020

先付け Appetizer	芹のお浸し Boiled Japanese Parsley
前菜 Appetizer	鴨ロース、海老黄身酢 春キャベツ胡麻和え Roast Duck and Prawn with Yolk Sauce Spring Cabbage seasoned with Sesame Sauce
吸物 Clear soup	若竹碗 Young Bamboo Shoots in Clear Soup
刺身 Sashimi	中トロ、鮓雲丹巻き、牡丹海老 Medium Fatty Tuna, Sea Urchin wrapped with Flatfish, <i>Botan</i> Jumbo Prawn
煮物 Simmered dish	冷製 飯蛸と里芋 Cold Dish: Cooked Baby Octopus and Taro
焼物 Grilled dish	鱈幽庵焼き Grilled Spanish Mackerel in Soy Sauce with Citrus Flavour
揚げ物 Fried dish	公魚と春野菜の天麩羅 Deep-Fried <i>Wakasagi</i> Pond Smelt and Spring Vegetable Tempura
食事 Noodle	生湯葉茶そば Hot Green Tea Soba Noodle Topped with Fresh Tofu Skin
果物 Fruit	メロン、デコポン Japanese Mask Melon and Dekopon Orange
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