

# 花会席 Hana kaiseki

卯月 April 2019

先付 Appetizer	アスパラガス黄身酢 Asparagus with Vinegar and Egg Yolk Sauce
前菜 Appetizer	螢烏賊酢味噌掛け、鴨ロース煮、菜花からし和え Firefly Squid with Vinegar and Miso Sauce, Roast Duck, Boiled Canola Flower in Mustard Dressing
吸物 Clear soup	鮎魚女葛打ち(新若布、木の芽) Sliced Fat Greenling Dressed with Powdered Arrowroot (Fresh Wakame Seaweed and Young Sansho Leaves)
刺身 Sashimi	トロ、鯛、牡丹海老 Fatty Tuna, Sea Bream and Botan Shrimp
煮物 Warm dish	豆苗とズワイ蟹の早煮 Snow Crab Simmered with Pea Sprouts
焼物 Grilled dish	鱸の木の芽焼き Grilled Sawara, Spanish Mackerel with Young Sansho Leaves
肉料理 Wagyu dish	和牛ロースト Roast Wagyu Beef
揚物 Fried dish	螢烏賊と蚕豆のかき揚げ Firefly Squid and Horse Bean Kakiage Tempura
食事 Noodle	冷やし氷見うどん Cold Himi Udon Noodle
果物 Fruit	メロン、デコポン Japanese Mask Melon and Dekopon Orange
甘味 Sweets	抹茶餅 Green Tea Mochi

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

The Hongkong Japanese Club Restaurant

# 月会席 Tsuki kaiseki

卯月 April 2019

先付 Appetizer	アスパラガス黄身酢 Asparagus with Vinegar and Egg Yolk Sauce
前菜 Appetizer	螢烏賊酢味噌掛け、鴨ロース煮、菜花からし和え Firefly Squid with Vinegar and Miso Sauce, Roast Duck, Boiled Canola Flower in Mustard Dressing
吸物 Clear soup	鮎魚女葛打ち(新若布、木の芽) Sliced Fat Greenling Dressed with Powdered Arrowroot (Fresh Wakame Seaweed and Young Sansho Leaves)
刺身 Sashimi	トロ、鯛、牡丹海老 Fatty Tuna, Sea Bream and Botan Shrimp
煮物 Warm dish	豆苗とズワイ蟹の早煮 Snow Crab Simmered with Pea Sprouts
焼物 Grilled dish	鱈の木の芽焼き Grilled Sawara, Spanish Mackerel with Young Sansho Leaves
揚物 Fried dish	螢烏賊と蚕豆のかき揚げ Firefly Squid and Horse Bean Kakiage Tempura
食事 Noodle	冷やし氷見うどん Cold Himi Udon Noodle
果物 Fruit	メロン、デコポン Japanese Mask Melon and Dekopon Orange
甘味 Sweets	抹茶餅 Green Tea Mochi

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