

花会席 Hana Kaiseki

師走 December 2018

先付け Appetizer	芹お浸し Lightly Boiled Japanese Parsley
前菜 Appetizer	鮫肝、床節柔らか煮 Monkfish Liver, Softly Simmered Abalone
吸物 Clear soup	雲子(舞茸、芽葱) Cod Fish White Roe in Clear Soup (Maitake Mushroom and Me Negi, Green Onion Sprouts)
刺身 Sashimi	トロ、金目鯛、北寄貝 Fatty Tuna, Alfonsino, Surf Clam
煮物 Warm dish	尼鯛蒸し(银杏、木耳、軸三つ葉、海老、花卉百合根) Steamed Tilefish with Grated Turnip on Top (Ginkgo, Wood Ear Mushroom, Stem of Mitsuba, Japanese Honewort, Shrimp and Petal-shaped Lily Bulb)
焼物 Grilled dish	寒鰯照り焼き Winter Yellowtail Teriyaki
肉料理 Wagyu dish	和牛サイコロステーキ Wagyu Beef Diced Steak
揚物 Fried dish	天麩羅(公魚、牡蠣) Tempura (Wakasagi Smelt and Oyster)
食事 Rice	蟹雑炊 Rice Porridge with Crab Meat
果物 Fruit	メロン、苺 Japanese Melon and Strawberry
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

師走 December 2018

先付け Appetizer	芹お浸し Lightly Boiled Japanese Parsley
前菜 Appetizer	鮫肝、床節柔らか煮 Monkfish Liver, Softly Simmered Abalone
吸物 Clear soup	雲子(舞茸、芽葱) Cod Fish White Roe in Clear Soup (Maitake Mushroom and Me Negi, Green Onion Sprouts)
刺身 Sashimi	トロ、金目鯛、北寄貝 Fatty Tuna, Alfonsino, Surf Clam
煮物 Warm dish	尼鯛蒸し(银杏、木耳、軸三つ葉、海老、花卉百合根) Steamed Tilefish with Grated Turnip on Top (Ginkgo, Wood Ear Mushroom, Stem of Mitsuha, Japanese Honewort, Shrimp and Petal-shaped Lily Bulb)
焼物 Grilled dish	寒鰯照り焼き Winter Yellowtail Teriyaki
揚物 Fried dish	天麩羅(公魚、牡蠣) Tempura (Wakasagi Smelt and Oyster)
食事 Rice	蟹雑炊 Rice Porridge with Crab Meat
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