

花会席 Hana Kaiseki

霜月 November 2018

先付け Appetizer	むかごとアボカドの白和え Propagule and Avocado Dressed with Ground White Sesame and Tofu
前菜 Appetizer	白梅貝旨煮、莫久来長芋、揚げ銀杏 Softly Simmered White Whelk, Preserved Sea Squirt with Japanese Yam, Deep-Fried Ginkgo
吸物 Clear soup	金目鯛焼き霜(白舞茸、岩海苔) Lightly Grilled Alfonsino (White Maitake Mushroom, Rock Laver)
刺身 Sashimi	トロ、細魚、北寄貝 Fatty Tuna, Halfbeak, Surf Clam
煮物 Warm dish	蕪合ませ煮、蟹餡かけ(占地、銀杏、紅葉麩) Softly Simmered Turnip with Crab Sauce (Shimeji Mushroom, Ginkgo, Maple Leaf-shaped Dried Wheat Gluten)
焼物 Grilled dish	寒鰯西京焼き(焼き栗) Grilled Winter Sawara, Spanish Mackerel in Saikyo Miso (Roasted Chestnut)
肉料理 Wagyu dish	和牛薄焼き Grilled Wagyu Beef Thinly Sliced
揚げ物 Fried dish	ズワイ蟹と牡蠣の天麩羅 Snow Crab and Oyster Tempura
食事 Rice	鯛茶漬け Sea Bream with Soup Rice
果物 Fruit	メロン、ラフランス Japanese Melon and 'La France' Pear
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

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