

花会席 Hana Kaiseki

霜月 November 2019

先付け Appetizer	胡麻酢和え Vegetables with Vinegar and Sesame Sause
前菜 Appetizer	鮫肝、鴨ロース、翡翠银杏 Monkfish Liver, Sliced Duck Roast, Jade colored 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、白海老 Fatty Tuna, Halfbeak, Japanese Glass Shrimp
煮物 Warm dish	蕪合末世煮、蟹餡かけ、银杏、占地、紅葉麩 Softly Simmered Turnip with Crab Sauce Ginkgo, Shimeji Mushroom, 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
揚物 Fried dish	ズワイ蟹と牡蠣の天麩羅、獅子唐 Tempura Fried Snow Crab and Oyster, Sweet Green Pepper
食事 Rice	鯛茶漬 Sea Bream with Soup Rice
果物 Fruit	メロン、柿 Japanese Melon and Persimmon
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

霜月 November 2019

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