



## 熊本美食之旅 Gourmet Journey to Kumamoto

每晚六時後供應 Available daily after 6pm

### 前菜/吸物 Appetizer/Soup

|                                                                                     |       |                                                                                             |       |
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| 天草深海池魚薄切不知火沙律<br>Amakusa Thinly Sliced Striped Jack<br>with Dekopon and Onion Salad | \$218 | 有明海藻三點<br>水雲髮菜伴青瓜魷魚、和布蕪伴三文魚子、<br>銅藻伴山芋吞拿魚<br>3 Kinds of Ariake Seaweed                      | \$188 |
| 熊本彩虹番茄士多啤梨沙律<br>Kumamoto Rainbow Cherry Tomato and Strawberry Salad                 | \$148 | 南閩油揚有明海苔天草大王雞湯<br>Amakusa Daioh Chicken Soup<br>with Nankan Deep-fried Tofu and Ariake Nori | \$128 |

### 天草牛深刺身/壽司 Amakusa Ushibuka Sashimi/Sushi

|                                                        |                                      |                                                         |       |
|--------------------------------------------------------|--------------------------------------|---------------------------------------------------------|-------|
| 特選刺身盛<br>櫻鯛、鰹魚、BB 吞拿魚、季節魚等<br>Premium Assorted Sashimi | 三點 3 kinds \$268<br>五點 5 kinds \$428 | 「和王」和牛刺身<br>WAOH Wagyu Beef Sashimi with Shredded Onion | \$288 |
| 「和王」和牛海膽壽司<br>WAOH Wagyu Beef and Sea Urchin Sushi     | \$188                                | 芝麻鯖魚磯邊卷<br>Sesame Mackerel Sushi Roll                   | \$148 |

### 炭燒 Sumiyaki

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| 「和王」和牛伴香草牛油<br>WAOH Wagyu Beef with Marinated Butter                         | \$398 | 晚白柚「和王」和牛串<br>Banpeiyu WAOH Wagyu Skewer                                                | \$168 |
| 汁燒明太子天草緋扇貝(兩隻)<br>Grilled Amakusa Noble Scallop<br>with Spicy Cod Roe (2pcs) | \$128 | 赤酒香蒜味噌天草大王長雞串<br>Amakusa Daioh Chicken Skewer<br>with Marinated Akazake and Garlic Miso | \$108 |
| 鹽燒天草大王雞手羽先<br>Grilled Amakusa Daioh Chicken Wings with Salt                  | \$98  | 熊本迷你茄子伴蜜糖芥末及白味噌醬<br>Kumamoto Batten Eggplant<br>with Honey Mustard and White Miso Sauce | \$88  |

### 主菜 Main

|                                                                                                             |       |                                                                                          |       |
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| 香煎牛深櫻鯛伴魚蓉釀熊本茄子<br>Pan-seared Ushibuka Cherry Blossom Sea Bream<br>with Fish Paste stuffed Kumamoto Eggplant | \$218 | 赤酒煮櫻鯛魚頭<br>Braised Cherry Blossom Sea Bream with Akazake                                 | \$208 |
| 吉列豚足三文治伴熊本番薯條<br>Katsu Pork Trotter Sando<br>with Kumamoto Sweet Potato Fries                               | \$198 | 大蝦野菜天婦羅伴肥後手延冷素麵<br>Assorted Prawn and Vegetables Tempura<br>with Cold Yukiagi Somen      | \$168 |
| 唐揚池魚配熊本番薯條伴他他醬<br>Crispy fried Horse Mackerel<br>with Kumamoto Sweet Potato Fries and Tartar Sauce          | \$128 | 唐揚吉備奈子魚伴千島醬<br>Crispy Fried Silver-stripe Round Herring<br>with Thousand Island Dressing | \$108 |

### 甜品 Dessert

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|---------------------------------------------------------------------------|------|------------------------------------------------------------------------------|------|
| 益城紫薯圓子伴炸番薯饅頭<br>Mashiki Ikinari Dango<br>with Deep-fried Sweet Potato Bun | \$78 | 椰汁紫薯白玉子<br>Glutinous Rice Pearls<br>in Coconut and Purple Sweet Potato Cream | \$68 |
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## 熊本清酒推介 Premium Sake of Kumamoto

Crafted with the traditional sake making techniques and harnessing the pristine water resources in Aso Mountain, Kumamoto sake gives a refined and well-balanced flavour for an exquisite sensory experience.



瑞鷹 大吟醸 雫取り  
Zuiyo Dai-Ginjo Shizukudori

Bottle (720ml) \$888



瑞鷹 大吟醸 樽搾り  
Zuiyo Dai-Ginjo Funashibori

Bottle (720ml) \$788



瑞鷹 純米大吟醸 銀  
Zuiyo Junmai Dai-Ginjo Silver

Bottle (720ml) \$588



瑞鷹 葡萄乃酒  
ミュシャラベル  
Zuiyo Grape Liqueur

Bottle (720ml) \$588



本伝 東肥赤酒  
Hoden Tohi Akazake

Bottle (720ml) \$488



チョコレートリキュール  
Chocolat Zuiyo

Bottle (300ml) \$388



権ハ Gonpachi Hong Kong



hkgonpachi



1957

&CO. A 1957 & Co. (Hospitality) Limited Restaurant Stock Code: 8495