

限定
二十食

¥5,000

睦月のおたより
Seasonal
lunch
set

菜の花と蒸し鶏の酒粕和え

まながつおの南蛮漬け

揚げ茄子と牛肉の時雨煮

二種盛り合わせ

鱈塩焼き 金柑蜜煮 染卸し 酢蓮

白魚と芹のかき揚げ

風呂吹き大根 柚子味噌

鮭といくらのかき込みごはん

あおさと豆腐の澄まし汁

あんみつ

-Canola flower and steamed chicken with sake kasu dressing

-Fried harvest fish marinated in sweetened vinegar

-Simmered fried-eggplant and beef in sweetened soy sauce with ginger

-2 kinds of sashimi

-Salted grilled Spanish mackerel, kumquat marinated in sweet syrup, grated daikon radish, lotus root marinated in sweetened vinegar

-Deep fried Japanese ice fish and Japanese parsley

-Simmered daikon radish with yuzu miso

-Steamed rice with salmon and salmon roe

-Clear soup with sea lettuce and tofu

-Anmitsu (classic Japanese dessert including agar jelly, boiled peas, fruit and red bean paste)

(仕入れ状況により内容が一部変更されることがございます。Food items may change from season to season)

上記料金に別途、消費税及びサービス料(13%)を加算させていただきます。All prices are subject to consumption tax and 13% service charge. お食事制限やアレルギーなどがございましたらスタッフにお申し付けください。Should you have any food allergies or special dietary requirements, please notify us when you order.

当ホテルにて提供しているお米の産地につきましては係の者にお尋ねください。Please ask our staff for the origin of the rice we serve in the hotel.