

日山・花火祭

HIYAMA FIREWORK MENU

AVAILABLE 18 FEB 2026

先付

和牛清湯、薄燒A5和牛肩胛、生筋子、季節酢物
和牛コンソメ、和牛肩ロースのローストビーフ、すじこ、旬酢物
Wagyu Consommé, Grilled A5 Wagyu Chuck Roll,
Sujiko, Seasonal Starter

刺身

鮪中腹、牡丹蝦、縹鰯、海膽、季節真蠔
中トロ、牡丹海老、縹鰯、ウニ、旬の牡蠣
Medium Fatty Tuna, Botan Shrimp, Shima Aji,
Sea Urchin, Seasonal Oyster

温物

肩胛羽下、黒松露、温泉蛋
肩ハネシタ、黒トリュフ、温玉
Chuck Flap, Black Truffle, Onsen Tamago

焼物

黒睦魚、春野菜、石焼
黒ムツ、春の野菜、石焼
Kuro-Mutsu, Spring Vegetables, Ishiyaki

酢物

香箱蟹、清酒蒸、土佐酢
香箱ガニ、酒蒸し、土佐酢
Seko-gani, Sake, Tosazu

壽喜焼

A5和牛嚴選 西冷、肉眼 部位各一片
野菜五品盛

特選A5和牛サーロイン、リブロース1枚・野菜の盛り合わせ
Selection of A5 Wagyu Sirloin & Rib Eye (1 Piece Each)
Assorted Vegetables

飯 / 烏冬

日本米飯、漬物及味噌湯
国産米ご飯、漬物と味噌汁
Japanese Rice, Pickles & Miso Soup

或 または or

稻庭烏冬 (冷 / 熱)

稲庭うどん (冷たい / 温かい)
Inaniwa Udon (Cold / Hot)

甘味

季節果物
旬の果物
Seasonal Fruit

每位 \$1,588
お一人様 per person

1st section 17:30-19:30

客人需於19:30前離座，
並可憑單據於20:00回來餐廳露台觀賞煙花
Guests must leave their seats before 19:30 and
can return to the restaurant terrace to watch
the fireworks at 20:00 with their receipt

2nd section 19:45-22:30

客人可於19:45入場，先安排到餐廳露台觀賞煙花
觀賞完煙花後可入座享用晚餐
Guests may arrive at 19:45 and watch the fireworks
on the restaurant terrace first. After watching
the fireworks, you can be sit down to enjoy your dinner

若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡
Please inform us of any food allergies or
dietary requirements prior to ordering

所有價目均以港幣計算並需按原價收取加一服務費
All prices are in Hong Kong Dollars and
subject to 10% service charge based on original prices