滙豐信用卡持卡人最紅優惠
Red Hot Offers for HSBC Credit Cardholders

季節懷石料理「二人同行一人免費」
'Two for the Price of One' on Premium Seasonal Kaiseki Course

一般零售價每位
Usual retail price per diner:

港幣 HK$ 1,880 元

前菜 Appetizer
靜岡蜜瓜西班牙火腿卷、醋水雲小柱、梅醬大正海老
Shizuoka Melon and Spanish Ham Roll, Vinegared Seaweed and Baby Scallops, Prawn with Japanese Plum Paste

刺身 Sashimi
中吞拿魚腩、白身魚、牡丹蝦
Medium Fatty Tuna, White Fish, Botan Shrimp

壽司 Sushi
赤睦、白身魚、海膽三文魚子迷你丼
Rosy Seabass, White Fish, Sea Urchin and Salmon Roe Mini Don

煮物 Simmered Dish
鮑魚大根煮物
Simmered Abalone and Daikon Radish

燒物 Grilled Dish
鹿兒島和牛
Kagoshima Wagyu Beef

炸物 Deep-Fried Dish
季節魚、沖繩苦瓜、舞茸菇天婦羅
Seasonal Fish, Okinawa Bitter Melon, Maitake Mushroom Tempura

飯 Rice
冷稻庭烏冬
Cold Inaniwa Udon

甜品 Dessert
抹茶奶凍
Matcha Pudding

凡惠顧以上套餐，可以優惠價港幣980元享用指定餐酒一枝（DASSAI MIGAKI 39% JUNMAIDAIGINJYO）
HK$980 per bottle of DASSAI MIGAKI 39% JUNMAIDAIGINJYO upon the ordering of above course menu

1/4/2021 - 30/6/2021

根據食材供應而作出調整。優惠只適用於下午6時後之晚市堂食（節日除外）。須2天前訂座。2位惠顧方可享用優惠。須另收以一般零售價計算之加一服務費。每檯可享優惠乙次。優惠不可與現金券或其他優惠同時使用。如使用此優惠，必須以單一收據付款，恕不接受分單。如使用此優惠，1957 & Co. Loyalty Program會員不可於是次惠顧賺取/兌換會員積分。如有任何爭議，竹日本料理保留最終決定權。優惠需受有關條款及細則約束。詳情請向有關商戶查詢或瀏覽www.hsbc.com.hk/creditcard。
Ingredients are subject to availability. The offer is applicable after 6 pm (except festive days), for dine-in dinner only. 2-day advance bookings are required. The offer can only be redeemed once per two diners. Subject to 10% service charge, based on the usual retail price. The offer can be redeemed once per table. The offer cannot be used in conjunction with dining vouchers or other promotional offers. Split bills are not allowed for diners enjoying this offer. 1957 & Co. Loyalty Program Members can neither earn nor redeem points for their visit if they choose to enjoy this offer. In case of any dispute, the decision of Ta-ke shall be final. Terms and Conditions apply. Please contact the merchant or visit www.hsbc.com.hk/creditcard for details.

借定唔借？還得到先好借！To borrow or not to borrow? Borrow only if you can repay!