

前菜

★=おすすめメニュー
RECOMMENDED MENU

COLD DELICACIES

1. 三種前菜盛り合わせ 三色拼盆 ¥5,000
THREE KINDS OF DELICACIES
2. こりこりクラゲの冷菜 脆口海蜇皮 ¥4,000
CHILLED JELLYFISH
- ★ 3. 四川風よだれ鶏 口水鶏 ¥3,500
MOUTHWATERING CHICKEN
4. 柔らかひな鶏の冷菜 白切子鶏 ¥3,500
CHILLED CHICKEN

焼き物

GRILLED

- | | 一羽(16枚)
WHOLE SIZE(16PCS) | 半羽(8枚)
HALF SIZE(8PCS) | 2枚
2PCS |
|---|------------------------------|---------------------------|------------|
| 5. 北京ダック 北京片皮鴨 ¥15,000 | ¥15,000 | ¥8,000 | ¥3,000 |
| BEIJING DUCK CRISPY SKIN WITH PANCAKES, SERVED WITH SHRIMP CRACKERS | | | |
| 6. 自家製叉焼 蜜汁叉焼 ¥4,000 | | | |
| HOME MADE B.B.Q. PORK | | | |

ふかひれ・燕の巣・スープ

SHARK'S FIN · BIRD'S NEST · SOUP

- | | 1名様
PER PERSON |
|------------------------------------|-------------------|
| 7. 特上ふかひれの姿煮 紅焼頂群翅 ¥20,000 | ¥20,000 |
| BRAISED SUPERIOR SHARK'S FIN | |
| 8. ふかひれの姿煮 紅焼鮑翅 ¥12,000 | ¥12,000 |
| BRAISED SHARK'S FIN | |
| 9. 海の幸入りふかひれスープ 海鮮魚翅羹 ¥4,000 | ¥4,000 |
| SHARK'S FIN SOUP WITH SEAFOOD | |
| 10. 蟹肉入り燕の巣のスープ 蟹肉燕窩羹 ¥8,000 | ¥8,000 |
| BIRD'S NEST SOUP WITH CRAB MEAT | |
| 11. 蟹肉入りコーンスープ 蟹肉粟米羹 ¥1,500 | ¥1,500 |
| SWEET CORN SOUP WITH CRAB MEAT | |

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TAX AND SERVICE CHARGES ARE INCLUDED.

あわび

ABOLONE

12. 吉浜産干しあわびの煮込み 三十頭吉品鮑 ￥18,000 (1名様)
BRAISED DRIED WHOLE ABALONE (PER PERSON)
13. あわびのオイスターソース煮 蠔油鮑魚 ￥7,000
BRAISED ABALONE IN OYSTER SAUCE
14. あわびのクリーム煮 奶油鮑魚 ￥7,000
BRAISED ABALONE IN CREAM SAUCE

シーフード

SEAFOOD

15. 海の幸三種のXO醬炒め XO醬炒三鮮 ￥5,500
SAUTEED SEAFOOD WITH XO SAUCE
16. イカの湯引き フィッシュソース 白灼鮮魷花 ￥4,000
BOILED CUTTLEFISH WITH FISH SAUCE
17. 海老とカシューナッツのクンポーソース炒め 宮保蝦球 ￥5,000
SAUTEED PRAWN WITH CASHEW NUTS
18. 海老のホットマヨネーズ炒め 生汁蝦球 ￥5,000
SAUTEED PRAWN WITH HOT MAYONNAISE
19. 海老のチリソース 乾焼蝦仁 ￥4,000
PRAWN WITH CHILLI SAUCE
20. 帆立貝と黄ニラの炒め 韭黃炒帶子 ￥4,500
STIR-FRIED SCALLOP AND CHINESE CHIVE

肉類

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BEEF · CHICKEN · PORK

21. 牛ハラミのオイスターソース炒め 蠔油牛肉片 ￥4,000
STIR-FRIED OUTSIDE SKIRT WITH OYSTER SAUCE
- ★ 22. 和牛と季節野菜の黒胡椒炒め 黒椒和牛肉 ￥6,500
STIR-FRIED WAGYU BEEF AND SEASONAL VEGETABLE WITH BLACK PEPPER
23. パイナップル入り酢豚 菠蘿咕咾肉 ￥3,500
SWEET AND SOUR PORK WITH PINEAPPLE
24. 鶏の唐揚げ ユーリンソース 油淋炸鶏球 ￥3,000
DEEP-FRIED CHICKEN WITH SPICY SAUCE
25. 鶏むね肉のトウチ炒め 豉椒滑鶏片 ￥3,500
STIR-FRIED CHICKEN WITH FERMENTED BLACK BEANS

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豆腐・野菜

BEAN CURD · VEGETABLE

26. 麻婆豆腐 麻婆豆腐 ¥2,500
BRAISED BEAN CURD WITH CHILLI SAUCE
27. 青梗菜と干し貝柱と湯葉の煮込み 瑤柱青根菜 ¥3,000
BRAISED DRIED SCALLOPS, BEAN CURD SKIN AND CHINESE VEGETABLE
28. トマトと玉子の家庭風炒め 鮮蕃茄炒蛋 ¥2,500
SCRAMBLED EGG WITH FRESH TOMATO
29. 色々野菜の塩味炒め 清炒雜菜 ¥3,500
STIR-FRIED VEGETABLES WITH SALTY SAUCE

麵・飯

NOODLE · RICE

1 人前
PER PERSON

30. 五目入り汁そば 八珍湯麵 ¥2,500
SOUP NOODLES WITH MEAT AND VEGETABLE
31. 叉焼と葱の細切り入り汁そば 葱絲湯麵 ¥1,500 ¥2,500
SOUP NOODLES WITH CHAR-SIU PORK AND GREEN ONION
32. 花梨担々麵 花梨担担麵 ¥2,500
SPICY SOUP NOODLES, KARIN STYLE
33. 五目入り焼きそば 八珍炒麵 ¥2,500
FRIED NOODLES WITH MEAT AND VEGETABLE
34. 香港風醬油焼きそば 鼓油皇炒麵 ¥2,000
PAN-FRIED NOODLES, HONG KONG STYLE
35. 蟹とレタスの炒飯 蟹肉生菜炒飯 ¥2,800
FRIED RICE WITH CRAB MEAT AND LETTUCE
36. 海老と叉焼の炒飯 揚州炒飯 ¥1,500 ¥2,500
FRIED RICE WITH SHRIMP AND B.B.Q. PORK
37. 干し貝柱入り中国粥 干貝粥 ¥2,000
CONGEE WITH DRIED SCALLOP
38. ご飯 絲苗白飯 ¥400
STEAMED RICE
39. ザーサイ 四川搾菜 ¥400
CHINESE PICKLES

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点心

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DIM SUM

- ★40. 海老蒸し餃子(4個) 筍尖蝦餃 ¥2,000
STEAMED SHRIMP DUMPLING (4PCS)
41. ふかひれ入り蒸し餃子(4個) 魚翅餃 ¥1,600
STEAMED SHARK'S FIN DUMPLINGS (4PCS)
42. 焼売(4個) 広州蒸焼売 ¥1,600
STEAMED DUMPLINGS "CANTONESE STYLE" (4PCS)

デザート

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DESSERT

- ★43. 杏仁豆腐 杏仁豆腐 ¥1,200
COLD ALMOND JELLY
44. タピオカ入りココナッツミルク 椰汁西米露 ¥1,200
CHILLED SAGO IN COCONUT MILK
45. フルーツ盛り合わせ 什錦鮮果 ¥2,500
ASSORTED FRUITS

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