

PRIVATE ROOM COURSE (LUNCH)

4500

APPETIZER

前菜4種盛合せ  
Assorted Appetizer

DIM SUM

点心2種盛合せ  
2 kinds of DIM SUM

SOUP

ずわい蟹、青菜と貝柱のクリームスープ  
Vegetables, Crab and Scallop Cream Soup

MAIN DISH

特製 黒酢豚  
Sweet and Sour Pork

RICE

秋鮭ときのこの炒飯  
Salmon and Mashrooms Fried Rice

DESSERT

本日のデザート  
Today's Dessert

AFTER DRINK

コーヒー/紅茶  
Coffee/Tea

STANDARD COURSE

6000

AMUSE

海老の生春巻き  
Fresh Herb and Shrimp Spring Rolls

APPETIZER

前菜4種盛合せ  
Assorted Appetizer

HOT APPETIZER

フォアグラちまき  
Foie Gras with Sticky Rice

FISH

旬の魚 中華蒸し  
Steamed Seasonal Fish

MEAT

特製 黒酢豚  
Sweet and Sour Pork

RICE

五目炒飯  
Mixed Fried Rice

DESSERT

本日のデザート  
Today's Dessert

AFTER DRINK

コーヒー/紅茶  
Coffee/Tea

THE MODERN CHINESE

10000

STARTER

ソフトシェルクラブ 紹興酒漬け  
Marinated Soft Shell Crab with Shaoxing wine

APPETIZER

前菜3種盛合せ  
3 kinds of Seasonal Appetizers

1ST HOT APPETIZER

赤茄子のワンタン 白湯スープ  
Chicken Stock with Eggplant and Ground Meat Wonton

2ND HOT APPETIZER

とうもろこしの春巻き  
Fried Corn Spring Roll

FISH

オマール海老と金目鯛 酒釀炒め  
Stir Fried Lobster and Red Bream with Fermented Rice Sauce

MEAT

尾崎牛のグリルと土佐甘長  
Grilled Beef with Seasonal Vegetables

RICE

トリュフ炒飯  
Truffle Fried Rice

DESSERT

九龍珠  
Fruits Gelly Balls and Mint Sorbet

AFTER DRINK

コーヒー/紅茶  
Coffee/Tea

THE CLASSIC

15000

STARTER

ソフトシェルクラブ 紹興酒漬け  
Marinated Soft Shell Crab with Shaoxing wine

APPETIZER

前菜3種盛合せ  
3 kinds of Seasonal Appetizers

HOT APPETIZER

とうもろこしの春巻き  
Fried Corn Spring Roll

1ST SEAFOOD

フカヒレの姿煮  
Boiled Shark fin

2ND SEAFOOD

オマール海老と鮑 酒釀炒め  
Stir Fried Lobster and Abalone with Fermented Rice Sauce

MEAT

尾崎牛のグリル 土佐甘長唐辛子  
Grilled Beef with Seasonal Vegetables

RICE

トリュフ炒飯  
Small Pink Shrimp Fried Rice

DESSERT

九龍珠  
Fruits Gelly Balls and Mint Sorbet

AFTER DRINK

コーヒー/紅茶  
Coffee/Tea