

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

塩トマトと卵のコンソメスープ
Tomato and Egg Consomme Soup

MAIN DISH

特製 黒酢豚
Sweet and Sour Pork

NOODLE

白ごま担々麺
White Sesame Dan Dan Noodle

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

点心2種盛合わせ
2 kinds of DIM SUM

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

あおり烏賊 青葱醤
Aori squid with Green onion sauce

APPETIZER

桜鯛のカルパッチョ
Cherry Anthias Carpaccio

HOT APPETIZER

三河もち豚の蜂蜜叉焼
Roasted Pork Fillet with Honey Taste

SOUP

蛤とあおさのスープ
Clam and Sea lettuce Soup

FISH

オマール海老 海鮮餡と黒米おこげ
Stir-Fried Lobster with Seafood Starchy Sauce

MEAT

近江牛のロースト 紅椒ソース
Roasted "OMI BEEF" with Black Vinegar Sauce

RICE

フカヒレ 餡かけ炒飯
Shark Fin Fried Rice with Starchy Sauce

DESSERT

ジャスミン茶と旬のフルーツ
Seasonal Fruits with Jasmine Tea

AFTER DRINK

コーヒー/紅茶
Coffee/Tea

THE CLASSIC

15000

STARTER

フォアグラ胡麻団子・蛍烏賊 桜海老と塩トマトの醬
Foie Gras and Firefly squid and Sakura Shrimp with Tomato Sauce

APPETIZER

桜鯛のカルパッチョ
Cherry Anthias Carpaccio

SOUP

蒸し鮑と金華ハムの上湯スープ
Steamed Abalone and Jinhua Ham Soup

HOT APPETIZER

三河もち豚の蜂蜜叉焼
Roasted Pork Fillet with Honey Taste

1ST SEAFOOD

オマール海老 海鮮餡と黒米おこげ
Stir-Fried Lobster with Seafood Starchy Sauce

2ND SEAFOOD

フカヒレの姿煮
Boiled Shark Fin with Starchy Sauce

MEAT

近江牛フィレ肉のロースト 黒大蒜ソース
Roasted "OMI BEEF" with Black Garlic Sauce

RICE

XO黄金炒飯
Fried Rice with XO Sauce and Seasonal Ingredients

DESSERT

ジャスミン茶と旬のフルーツ
Seasonal Fruits in Jasmine Tea

AFTER DRINK

コーヒー/紅茶
Coffee/Tea