



a la carte

～一品料理～

<前菜>

- ◆3種冷菜盛り合わせ ¥3,800
Three kinds of cold dish

<海鮮料理>

- ◆伊勢海老(外国産)のチリソース ¥4,900
Fried lobster with chili sauce
- ◆鮑と帆立のXO醤炒め ¥4,000
Abalone & scallop with XO sauce

<野菜・豆腐>

- ◆五目野菜のあっさり蒲刈藻塩炒め ¥2,200
Stauteed vegetables with seaweed salt
- ◆麻婆豆腐 ¥2,000
Braised baen curd & minced beef
with chili sauce

<麺・飯>

- ◆鮑入り五目餡かけやきそば ¥2,500
Fried noodles topped with a soy sauce-based
starchy sauce(meat, seafood, vegetables, abalone)
- ◆鮑入り五目餡かけつゆそば ¥2,500
Soup noodles topped with a soy sauce-based
starchy sauce(meat, seafood, vegetables, abalone)
- ◆ふかひれ餡かけつゆそば ¥3,500
Soup noodles topped with a soy sauce-based
starchy sauce(Shark's fin)
- ◆鮑と蟹肉のレタス入り炒飯 ¥2,800
Fried rice with crab meat, abalone and lettuce

<ふかひれ>

- ◆蟹肉入りふかひれスープ(1カップ) ¥2,000
Shark's fin soup with crab meat
- ◆ふかひれ姿煮込み(1枚) ¥7,000
Braised Shark's fin

<肉料理>

- ◆鶏の唐揚げ ¥2,000
Fried chicken
- ◆北京ダック(2本) ¥3,200
Beijing duck (2pieces)
- ◆酢豚 ¥2,600
Sweet and sour pork

<点心>

- ◆焼売(4個) ¥900
Steamed meat dumpling(4pieces)
- ◆春巻(1本) ¥400
Pork Spring roll(1pieces)

<デザート>

- ◆杏仁プリン ¥800
Almond pudding
- ◆タピオカ入りココナッツミルク ¥800
Tapioca in coconut milk
- ◆黒胡麻餡入り胡麻団子(3個) ¥900
Fried sesame dumpling(3pieces)

(料金には消費税・サービス料が含まれております。)

*The fee, consumption tax is included 10% service charge and 10%