

## Dinner course

### A course

燒味彩拼盆

*Selected appetizers (4 kinds)*

油泡石斑球

*Stir-fried grouper and vegetables*

竹筴華燉湯

*Steamed "Kinka" ham  
and kinugasa mushroom soup*

鎮江脆肉排

*Sweet and sour pork with black vinegar*

蒜茸炒時蔬

*Stir-fried Chinese greens*

叉燒粒炒飯

*Fried rice with roasted pork and lettuce*

是日凍甜品

*Today's dessert*

¥7,600

### B course

燒味彩拼盆

*Selected appetizers (4 kinds)*

X.O醬炒蝦球

*Stir-fried prawn with X.O sauce*

明爐掛烤鴨

*Peking duck*

海味酸辣湯

*Hot and sour soup with abalone*

孜然炒牛絲

*Stir-fried beef with cumin flavor*

蒜茸炒時蔬

*Today's vegetables*

香港雙點心

*Selected dim sum (2 kinds)*

肉松香炒飯

*Minced pork fried rice with Chinese pickles*

是日凍甜品

*Today's dessert*

¥12,400

### Optional menu

明爐掛烤鴨 *Peking duck*

1羽 (8~10枚) ¥12,200  
*whole* (8~10rolls)

1/2羽 (2~4枚) ¥6,000  
*half* (2~4rolls)

1/4羽 (2枚) ¥3,050  
*quarter* (2rolls)

## C course

燒味彩拼盆  
*Selected appetizers (4 kinds)*

香辣汁鮮貝  
*Stir-fried scallop with cream of chili and shrimp paste*

明爐掛烤鴨  
*Peking duck*

紅燒乾三寶  
*Braised fish maw and sliced abalone,  
sea cucumber with oyster sauce*

黑豆炒豬柳  
*Stir-fried Iberian pork and vegetables with black bean sauce*

蒜茸炒時蔬  
*Today's vegetables*

香港雙點心  
*Selected dim sum (2 kinds)*

和牛粒炒飯  
*Wagyu fried rice with Japanese mustard flavor*

是日凍甜品  
*Today's dessert*

¥15,500

## D course

精美華拼盆  
*Selected appetizers with "Kinka" pork*

特選海上鮮  
*Today's special seafood*

明爐掛烤鴨  
*Peking duck*

竹筴釀官燕  
*Braised kinugasa mushroom stuffed with  
bird's nest in special sauce*

金沙鮮赤睦  
*Deep-fried rockfish with salted egg crust*

時菜炒和牛  
*Stir-fried Wagyu and vegetables with Chinese wine flavor*

蒜茸炒時蔬  
*Today's vegetables*

貽貝炒撈飯  
*Fried rice with simmered Mont Saint-Michel blue mussels*

特選凍甜品  
*Today's special dessert*

¥20,500

## E course

精美華拼盆

*Selected appetizers with "Kinka" pork*

海鰻炸茄瓜

*Deep-fried conger-eel with Japanese peppercorn flavor*

明爐掛烤鴨

*Peking duck*

蠔皇干鮑魚

*Braised dried abalone in oyster sauce*

翡翠大螯蝦

*Stir-fried blue lobster with green pellira sauce*

梅子里脊肉

*Stir-fried Wagyu fillet and vegetables  
with black vinegar and salted plum flavor*

貽貝炆豆腐

*Braised tofu and Mont Saint-Michel blue mussels with vegetables*

担々涼拌麵

*Sichuan style cold noodle dressed with sesame sauce  
and roasted pork ,truffle flavor*

官燕凍甜品

*Special bird's nest dessert*

¥30,000

※ Our courses are made to enjoy for two or more guests.

※ This menu is subject to change without notice.

※ All prices include 8 % tax.10% service charge will be added to your bill.

※ Should you have any food allergies or special requests please ask our staff.