

# Dinner course

## A course

四大海福拼盆  
*Selected appetizers*  
前菜の盛り合わせ

X.O炒蝦球  
*Stir-fried prawn with X.O sauce*  
大海老のX.O醬炒め

鮮鮑絲酸辣湯  
*Hot and sour soup with abalone*  
あわび入り海鮮サンラータン

北京式片皮鴨  
*Beijing duck*  
名物 北京ダック

富麗華酒牛柳  
*Stir-fried beef with Shaoxing wine sauce*  
牛リブソースの富麗華酒炒め

田園香炒時蔬  
*Stir-fried vegetables*  
野菜の香り炒め

柚香鶏頸炒飯  
*Chicken fried rice with yuzu pepper*  
鶏せせり肉と青葱チャーハン 柚子胡椒風味

精美凍甜点品  
*Dessert*  
デザート

¥13,000 From 2 persons

(Subject to an additional tax and service charge)

## B course

四大海福拼盆  
*Selected appetizers*  
前菜の盛り合わせ

豉汁蒸鮮帶子  
*Steamed scallops with black bean sauce*  
帆立貝のブラックビーン蒸し

蠔皇乾貨三宝  
*Braised fish maw and abalone, sea cucumber with oyster sauce*  
あわびとなまこ、浮き袋の醤油煮込み

北京式片皮鴨  
*Beijing duck*  
名物 北京ダック

花椒麻炒猪柳  
*Stir-fried Iberian pork with sesame and chili sauce*  
イベリコ豚"ベジョータ"の花椒麻ソース炒め

田園香炒時蔬  
*Stir-fried vegetables*  
野菜の香り炒め

金沙蟹肉炒飯  
*Crab meat fried rice with salted egg*  
蟹肉と塩漬け卵のチャーハン

精美凍甜点品  
*Dessert*  
デザート

¥16,000 From 2 persons

(Subject to an additional tax and service charge)

※ Our courses require a minimum of two persons ordering the same menu.

※ Menus are subject to change without notice.

※ All prices are in Japanese Yen, subject to an additional 10% service charge and consumption tax.

※ Please kindly inform our staff if you have any food allergies or dietary requirements.

## C course

### 特式焼味拼盆

#### *Selected appetizers with "Kinka" pork*

金華豚入り 前菜の盛り合わせ

### 清蒸鮮鮑魚

#### *Steamed abalone with original soy sauce*

活あわびの姿蒸し 広東式あっさり醤油かけ

### 竹筴燕窩燉湯

#### *Kinugasa mushroom and bird's nest soup*

つばめの巣詰め衣笠茸の上湯蒸しスープ

### 北京式片皮鴨

#### *Beijing duck*

名物 北京ダック

### X.O炒石斑球

#### *Steamed abalone with original soy sauce*

鮮魚スジアラのX.O醬炒め

### 黒蒜炒和牛肉

#### *Stir-fried Wagyu with aged garlic sauce*

和牛と旬野菜の熟成黒ニンニク炒め

### 干貝珠芽炒飯

#### *Baby yam fried rice with mushroom*

ムカゴと花びら茸の煮込みチャーハン 土鍋焼き仕立て

### 特式美甜品盆

#### *Dessert*

デザート

¥21,000

From 2 persons

(Subject to an additional tax and service charge)

## D course

### 特式焼味拼盆

#### *Selected appetizers with "Kinka" pork*

金華豚入り 前菜の盛り合わせ

### 豉汁蒸鮮鮑魚

#### *Steamed abalone with black bean sauce*

活あわびの姿蒸し ブラックビーンソース

### 北京式片皮鴨

#### *Beijing duck*

名物 北京ダック

### 竹筴燕窩燉湯

#### *Kinugasa mushroom and bird's nest soup*

つばめの巣詰め衣笠茸の上湯蒸しスープ

### 麻辣粉絲青大螯

#### *Braised blue lobster with Sichuan chili pepper*

オマールブルーと春雨の麻辣醬炒め

### 密汁黒蒜牛腩利

#### *Stir-fried Wagyu with aged garlic and honey sauce*

和牛フィレ肉の熟成黒ニンニクと蜂蜜のソース

### 大閘蟹干焼伊麵

#### *Stir-fried noodles with Shanghai crab sauce*

上海蟹肉入り 炒め伊府麵

### 特式三甜品盆

#### *Dessert*

デザート

¥30,000

From 2 persons

(Subject to an additional tax and service charge)