

Lunch menu

瑠璃 *Blue Azure*

From 1 person

Selected appetizers

三宝冷福拼盆 / 前菜の盛り合わせ

Selected dim sum (5 kinds)

香港式五點品 / 香港式点心 五種

Stir-fried shrimp and vegetables

旬菜炒蝦仁 / 海老と旬野菜の炒め

Chicken fried rice with yuzu pepper

柚香鶏頭炒飯 / 鶏せせり肉と青葱のチャーハン 柚子胡椒風味

Dessert

精美凍甜点品 / デザート

¥3,240

(Subject to an additional tax and service charge)

水晶 *Crystal*

From 2 persons

Selected appetizers

四大海福拼盆 / 前菜の盛り合わせ

Selected dim sum (3 kinds)

香港式三色點品 / 香港式点心 三種

Beijing duck

北京式片皮鴨 / 名物 北京ダック

Today's soup

広州是日例湯 / 広州郷土風 本日の滋養スープ

Braised tofu and shrimp with vegetables

旬菜蝦仁豆腐 / 海老と旬野菜、揚げ豆腐の煮込み

Chicken fried rice with yuzu pepper

柚香鶏頭炒飯 / 鶏せせり肉と青葱のチャーハン 柚子胡椒風味

Dessert

精美凍甜点品 / デザート

¥6,000

(Subject to an additional tax and service charge)

紫晶 *Amethyst*

From 2 persons

Selected appetizers

四大海福拼盆 / 前菜の盛り合わせ

Hot and sour soup with abalone

鮮鮑絲酸辣湯 / あわび入り海鮮のサンラータン

Beijing duck

北京式片皮鴨 / 名物 北京ダック

Stir-fried beef and vegetables with black bean sauce

豉汁時菜牛柳 / 牛リブローズのブラックビーンソース炒め

Stir-fried vegetables

田園香炒時蔬 / 本日の野菜炒め

Crab meat fried rice with salted egg

金沙蟹肉炒飯 / 蟹肉と塩漬け卵のチャーハン

Dessert

精美凍甜点品 / デザート

¥8,500

(Subject to an additional tax and service charge)

緑松石 *Turquoise*

From 2 persons

Selected appetizers

特式四色拼盆 / 前菜の盛り合わせ

Stir-fried coral trout with X.O sauce

X.O炒石斑球 / 鮮魚スジアラのX.O醬炒め

Braised fish maw and sliced abalone with oyster sauce

蠔皇花膠鮑片 / あわびと浮き袋のオイスターソース煮込み

Beijing duck

北京式片皮鴨 / 名物 北京ダック

Stir-fried Iberian pork with salted fish sauce

咸魚猪肉柳 / イベリコ豚の塩魚ソース炒め

Stir-fried vegetables

田園香炒時蔬 / 本日の野菜炒め

Seafood fried rice with truffle flavor

松露海鮮炒飯 / 海鮮とトリュフのチャーハン

Dessert

精美凍甜点品 / デザート

¥10,500

(Subject to an additional tax and service charge)

Seasonal Special Course

From 2 persons

Selected appetizers with "Kinka" pork

特式焼味拼盆 / 金華叉焼入り前菜の盛り合わせ

Deep-fried coral trout with salted egg sauce

金沙東星斑 / 鮮魚スジアラの香り揚げ塩卵ソース衣和え

Steamed soup with bird's nest and kinugasa mushroom

竹筴官燕燉湯 / つばめの巣とキノガサ茸の上湯蒸しスープ

Beijing duck

北京式片皮鴨 / 名物 北京ダック

Steamed abalone with black bean sauce

豉汁蒸鮮鮑魚 / 活あわびの姿蒸しブラックビーンソース

Boiled turnip and fungus, ginkgo with chicken soup

黄湯三色蕪菜 / 蕪と木耳、銀杏の三色炊き

Wagyu fried rice with Japanese mustard flavor

地辛子和牛炒飯 / 和牛肉の地辛子チャーハン

Dessert

特式美甜品盆 / デザート

¥16,000

(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.*