

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

Sweet and sour pork with black vinegar

鎮江黒醋排骨 / 鎮江産黒酢の酢豚

Today's fried rice

即日厨師炒飯 / 本日のチャーハン

Dessert

精美凍甜点品 / デザート

¥3,240

(Subject to an additional service charge and tax)

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

Crab meat and tofu soup with seaweed

青海苔蟹肉豆腐羹 / 蟹肉と豆腐、あおさ海苔のスープ

Stir-fried shrimp with sweet chili sauce

宮保鮮蝦仁 / 海老の宮保ピリ辛炒め

Today's fried rice

即日厨師炒飯 / 本日のチャーハン

Dessert

精美凍甜点品 / デザート

¥6,000

(Subject to an additional service charge and tax)

紫晶 *Amethyst*

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 / 香港式點心 三種

Beijing duck

北京式片皮鴨 / 名物 北京ダック

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

Stir-fried prawn with seasonal Chinese greens

時菜炒蝦球 / 大海老と旬野菜の炒め

Wagyu fried rice with Japanese mustard

地辛子和牛炒飯 / 和牛のチャーハン 地辛子風味

Dessert

精美凍甜點品 / デザート

¥8,500

(Subject to an additional service charge and tax)

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 clam with flavored oil

木姜油時菜炒鮮貝 / 鮮貝と旬野菜の炒め 木姜油の香り

Braised abalone with oyster sauce

蠔皇鮑片 / あわび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 beef with X.O sauce

XO醬炒牛柳 / 牛リブローズのXO醬炒め

Stir-fried vegetables

田園香炒時蔬 / 青菜の炒め

Fried rice with sakura shrimp

桜蝦洋葱炒飯 / 桜海老と新玉葱のチャーハン

Dessert

精美凍甜點品 / デザート

¥10,500

(Subject to an additional service charge and tax)

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

Stir-fried ice fish and lily bulb with creamy egg white

白飯魚炒鮮奶 / シラウオと百合根の滑らかミルク炒め

Steamed soup with bird's nest and kinugasa mushroom

竹筴官燕燉湯 / つばめの巣詰め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

Stir-fried Wagyu with Sichuan chili sauce

花椒麻醬炒和牛 / 和牛の花椒麻醬ソース炒め

Stir-fried vegetables

清炒季節菜 / 春野菜の炒め

Fried rice with abalone and dried scallop with truffle flavor

松露鮑汁砂鍋炒飯 / あわび、トリュフ、干し貝柱の煮込みチャーハン

Dessert

特式美甜品盆 / デザート

¥16,000

(Subject to an additional service charge and tax)

※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.