

# Lunch course

## 瑠璃 *Blue Azure*

From 1 person

### *Selected appetizers*

前菜の盛り合わせ/三宝冷福拼盆

### *Selected dim sum ( 5 kinds )*

点心 五種/琥珀式五點品

### *Stir-fried green beans and icefish with dried shrimp*

香ばしい白魚とインゲン豆の干し海老炒め/蝦米四季豆白飯魚

### *Today's fried rice*

本日のチャーハン/即日美味炒飯

### *Dessert*

デザート/精美凍甜点品

¥4,400

## 水晶 *Crystal*

From 2 persons

### *Selected appetizers*

前菜の盛り合わせ/四大海福拼盆

### *Selected dim sum ( 3 kinds )*

点心 三種/琥珀式三點品

### *Beijing duck*

名物 北京ダック/北京式片皮鴨

### *Seafoods and onion soup*

海鮮と新玉葱のスープ/新洋葱海鮮羹

### *Braised tofu and wide vermicelli with sakura shrimp*

桜海老と豆腐、板春雨の煮込み/春菜桜蝦豆腐

### *Today's fried rice*

本日のチャーハン/即日美味炒飯

### *Dessert*

デザート/精美凍甜点品

¥7,700

## 緑松石 *Turquoise*

From 2 persons

### *Selected appetizers*

前菜の盛り合わせ/四大海福拼盆

### *Stir-fried geoduck clam and vegetables*

白ミル貝と旬野菜の炒め/旬菜炒象拔蚌

### *Beijing duck*

名物 北京ダック/北京式片皮鴨

### *Hot and sour soup with abalone*

あわび入り海鮮サンラータン/鮮鮑絲酸辣湯

### *Stir-fried Yamayuri pork with spicy chili sauce*

やまゆり豚の酒釀麻辣ソース/酒釀麻辣猪肉

### *Selected dim sum ( 2 kinds )*

点心二種/琥珀宮双味点心

### *Sakura shrimp fried rice with pickled ginger*

桜海老のチャーハン 甘酢生姜の香り/桜蝦姜味炒飯

### *Dessert*

デザート/精美凍甜点品

¥16,500

## 紫翠石 *Alexandrite*

From 2 persons

### *Selected appetizers*

前菜の盛り合わせ/四大海福拼盆

### *Stir-fried calamari with green perilla sauce*

アオリイカの青紫蘇炒め 翡翠ソース/碧綠炒鮮鮑魚

### *Beijing duck*

名物 北京ダック/北京式片皮鴨

### *Steamed soup with bird's nest*

つばめの巢の上湯蒸しスープ/上湯燉官燕

### *Stir-fried Today's fish with yuzu citron flavored special sauce dish*

本日の鮮魚 青柚子香る上湯ソース /青柚香上湯魚球

### *Wagyu cheek simmered in spicy chili sauce*

和牛ホホ肉の四川麻辣煮込み /水煮和牛頬肉

### *Clam noodle soup with supreme soup*

ハマグリ出汁のつゆ麺 ～極細香港麺～/大蛤香港麵

### *Dessert*

デザート/精美凍甜点品

¥27,500

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

金華又焼入り前菜の盛り合わせ/特式焼味拼盆

***Stir-fried and lightly salted seafoods and vegetables***

海鮮と旬野菜の炒め/旬菜炒海鮮

***Beijing duck***

名物 北京ダック/北京式片皮鴨

***Steamed soup with bird's nest***

つばめの巢の上湯蒸しスープ/上湯燉官燕

***Stir-fried spiny lobster and wide vermicelli with Sichuan chili sauce***

伊勢海老と板春雨の麻辣醬煮込み/麻辣粉皮鮮龍蝦

***Steamed seasonal onion in supreme soup with Kinka ham***

新玉葱の丸ごと蒸し 金華ハムの極上出汁/上湯蒸新洋葱

***Stir-fried Wagyu fillet with aged black garlic and honey sauce***

和牛フィレ肉 熟成黒ニンニクと蜂蜜のソース/蜜汁黒蒜牛腩利

***Stir-fried shrimp roe noodle with Sakura shrimp and Kujo green onion***

桜海老と九条葱の香港式和え麺/桜蝦京葱撈麵

***Dessert***

デザート/精美凍甜點品

¥44,000

※Menus are subject to change without notice.

※All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.

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