

Dinner course

A course

精美拼盆

Selected appetizers

焼き物入り 前菜盛り合わせ

寒造里炒双鮮

Stir-fried seafood with seasonal vegetables

海鮮と旬野菜の炒め

明炉掛烤鴨

Beijing duck

名物 北京ダック

雪耳燕菜螺貝燉湯

Steamed soup with whelks and snow fungus

ツブ貝と白キクラゲの極上蒸しスープ

実山椒炸鮮鮑

Deep-fried abalone with Japanese pepper flavor

あわびの実山椒香り揚げ

黒蒜蜜汁牛面肉

Beef cheek simmered with aged black garlic and honey sauce

牛頬肉の煮込み 熟成黒ニンニクと蜂蜜ソース

海鮮炒飯

Seafoo fried rice

海鮮チャーハン

精美甜点品

Dessert

デザート

¥18,000 From 2 persons

B course

精美拼盆

Selected appetizers

焼き物入り 前菜盛り合わせ

白灼裙帶菜双鮮

Par-boiled seafood and

Japanese seaweed with kelp soy sauce

海鮮と生わかめの湯引き 昆布香るあっさり醤油

明炉掛烤鴨

Beijing duck

名物 北京ダック

上湯燉官燕

Steamed soup with bird's nest

つばめの巣の上湯蒸しスープ

酢橘上湯鮮魚

Stir-fried white fish and snow fungus with citrus flavored special sauce

鮮魚と白キクラゲ 酢橘香る上湯ソース

実山椒汁和牛

Stir-fried Wagyu with Japanese pepper flavor

和牛の炒め 実山椒ソース

毛蟹肉炒飯

Fried rice with horsehair crab

毛蟹のチャーハン

精美甜点品

Dessert

デザート

¥30,000 From 2 persons

※ 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, 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.

C course

精美拼盆

Selected appetizers

焼き物入り 前菜盛り合わせ

芙蓉蟹肉白飯魚

Stir-fried icefish and egg white

with crab meat, dried scallop, Shunde style

シラウオと蟹肉、干し貝柱 順徳式ふんわり卵白仕立て

明炉掛烤鴨

Beijing duck

名物 北京ダック

上湯燉官燕

Steamed soup with bird's nest

つばめの巣の上湯蒸しスープ

馬賽式蕃茄海宝

Seafood stew (lobster, clam, mushroom, tomato)

伊勢海老と季節の鮮貝 琥珀宮のブイヤベース風

赤城和牛

Toriyama Umami Wagyu

群馬県産赤城和牛のお料理

大蛤香港麵

Clam noodle soup with supreme soup

ハマグリ出汁の香港麵

精美甜点品

Dessert

デザート

¥50,000

From 2 persons