

## 前菜

★=おすすめメニュー  
RECOMMENDED MENU

### COLD DELICACIES

1. 三種前菜盛り合わせ 三色拼盆 ..... ¥5,000  
THREE KINDS OF DELICACIES
2. こりこりクラゲの冷菜 脆口海蜇皮 ..... ¥4,000  
CHILLED JELLYFISH
- ★ 3. 四川風よだれ鶏 口水鶏 ..... ¥3,500  
MOUTHWATERING CHICKEN
4. 柔らかひな鶏の冷菜 白切子鶏 ..... ¥3,500  
CHILLED CHICKEN

## 焼き物

### GRILLED

- |   | 一羽(16枚)<br>WHOLE SIZE(16PCS) | 半羽(8枚)<br>HALF SIZE(8PCS) | 2枚<br>2PCS |
|---|------------------------------|---------------------------|------------|
| 5. 北京ダック 北京片皮鴨 ..... ¥15,000  | ¥15,000                      | ¥8,000                    | ¥3,000     |
| BEIJING DUCK CRISPY SKIN WITH PANCAKES, SERVED WITH SHRIMP CRACKERS |                              |                           |            |
| 6. 自家製叉焼 蜜汁叉焼 ..... ¥4,000  |                              |                           |            |
| HOME MADE B.B.Q. PORK   |                              |                           |            |

## ふかひれ・燕の巣・スープ

### SHARK'S FIN · BIRD'S NEST · SOUP

- |                                    | 1名様<br>PER PERSON |
|------------------------------------|-------------------|
| 7. 特上ふかひれの姿煮 紅焼頂群翅 ..... ¥20,000   | ¥20,000           |
| BRAISED SUPERIOR SHARK'S FIN       |                   |
| 8. ふかひれの姿煮 紅焼鮑翅 ..... ¥12,000      | ¥12,000           |
| BRAISED SHARK'S FIN                |                   |
| 9. 海の幸入りふかひれスープ 海鮮魚翅羹 ..... ¥4,000 | ¥4,000            |
| SHARK'S FIN SOUP WITH SEAFOOD      |                   |
| 10. 蟹肉入り燕の巣のスープ 蟹肉燕窩羹 ..... ¥8,000 | ¥8,000            |
| BIRD'S NEST SOUP WITH CRAB MEAT    |                   |
| 11. 蟹肉入りコーンスープ 蟹肉粟米羹 ..... ¥1,500  | ¥1,500            |
| SWEET CORN SOUP WITH CRAB MEAT     |                   |

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TAX AND SERVICE CHARGES ARE INCLUDED.

## あわび

ABOLONE

12. 吉浜産干しあわびの煮込み 三十頭吉品鮑 ..... ¥18,000 (1名様)  
BRAISED DRIED WHOLE ABALONE (PER PERSON)
13. あわびのオイスターソース煮 蠔油鮑魚 ..... ¥7,000  
BRAISED ABALONE IN OYSTER SAUCE
14. あわびのクリーム煮 奶油鮑魚 ..... ¥7,000  
BRAISED ABALONE IN CREAM SAUCE

## シーフード

SEAFOOD

15. 海の幸三種のXO醬炒め XO醬炒三鮮 ..... ¥5,500  
SAUTEED SEAFOOD WITH XO SAUCE
16. イカの湯引き フィッシュソース 白灼鮮魷花 ..... ¥4,000  
BOILED CUTTLEFISH WITH FISH SAUCE
17. 海老とカシューナッツのクンポーソース炒め 宮保蝦球 ..... ¥5,000  
SAUTEED PRAWN WITH CASHEW NUTS
18. 海老のホットマヨネーズ炒め 生汁蝦球 ..... ¥5,000  
SAUTEED PRAWN WITH HOT MAYONNAISE
19. 海老のチリソース 乾焼蝦仁 ..... ¥4,000  
PRAWN WITH CHILLI SAUCE
20. 帆立貝と黄ニラの炒め 韭黃炒帶子 ..... ¥4,500  
STIR-FRIED SCALLOP AND CHINESE CHIVE

## 肉類

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BEEF · CHICKEN · PORK

21. 牛ハラミのオイスターソース炒め 蠔油牛肉片 ..... ¥4,000  
STIR-FRIED OUTSIDE SKIRT WITH OYSTER SAUCE
- ★ 22. 和牛と季節野菜の黒胡椒炒め 黒椒和牛肉 ..... ¥6,500  
STIR-FRIED WAGYU BEEF AND SEASONAL VEGETABLE WITH BLACK PEPPER
23. パイナップル入り酢豚 菠蘿咕咾肉 ..... ¥3,500  
SWEET AND SOUR PORK WITH PINEAPPLE
24. 鶏の唐揚げ ユーリンソース 油淋炸鶏球 ..... ¥3,000  
DEEP-FRIED CHICKEN WITH SPICY SAUCE
25. 鶏むね肉のトウチ炒め 豉椒滑鶏片 ..... ¥3,500  
STIR-FRIED CHICKEN WITH FERMENTED BLACK BEANS

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## 豆腐・野菜

BEAN CURD · VEGETABLE

26. 麻婆豆腐 麻婆豆腐 ..... ¥2,500  
BRAISED BEAN CURD WITH CHILLI SAUCE
27. 青梗菜と干し貝柱と湯葉の煮込み 瑤柱青根菜 ..... ¥3,000  
BRAISED DRIED SCALLOPS, BEAN CURD SKIN AND CHINESE VEGETABLE
28. トマトと玉子の家庭風炒め 鮮蕃茄炒蛋 ..... ¥2,500  
SCRAMBLED EGG WITH FRESH TOMATO
29. 色々野菜の塩味炒め 清炒雜菜 ..... ¥3,500  
STIR-FRIED VEGETABLES WITH SALTY SAUCE

## 麵・飯

NOODLE · RICE

1 人前  
PER PERSON

30. 五目入り汁そば 八珍湯麵 ..... ¥2,500  
SOUP NOODLES WITH MEAT AND VEGETABLE
31. 叉焼と葱の細切り入り汁そば 葱絲湯麵 ..... ¥1,500 ¥2,500  
SOUP NOODLES WITH CHAR-SIU PORK AND GREEN ONION
32. 花梨担々麵 花梨担担麵 ..... ¥2,500  
SPICY SOUP NOODLES, KARIN STYLE
33. 五目入り焼きそば 八珍炒麵 ..... ¥2,500  
FRIED NOODLES WITH MEAT AND VEGETABLE
34. 香港風醬油焼きそば 鼓油皇炒麵 ..... ¥2,000  
PAN-FRIED NOODLES, HONG KONG STYLE
35. 蟹とレタスの炒飯 蟹肉生菜炒飯 ..... ¥2,800  
FRIED RICE WITH CRAB MEAT AND LETTUCE
36. 海老と叉焼の炒飯 揚州炒飯 ..... ¥1,500 ¥2,500  
FRIED RICE WITH SHRIMP AND B.B.Q. PORK
37. 干し貝柱入り中国粥 干貝粥 ..... ¥2,000  
CONGEE WITH DRIED SCALLOP
38. ご飯 絲苗白飯 ..... ¥400  
STEAMED RICE
39. ザーサイ 四川搾菜 ..... ¥400  
CHINESE PICKLES

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## 点心

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### DIM SUM

- ★40. 海老蒸し餃子(4個) 筍尖蝦餃 ..... ¥2,000  
STEAMED SHRIMP DUMPLING (4PCS)
41. ふかひれ入り蒸し餃子(4個) 魚翅餃 ..... ¥1,600  
STEAMED SHARK'S FIN DUMPLINGS (4PCS)
42. 焼売(4個) 広州蒸焼売 ..... ¥1,600  
STEAMED DUMPLINGS "CANTONESE STYLE" (4PCS)
43. 上海蟹入り小籠包(2個) 上海蟹小籠包 ..... ¥1,200  
SOUP DUMPLINGS WITH SHANGHAI CRAB (2PCS)
44. 松茸入り小籠包(2個) 松茸小籠包 ..... ¥1,200  
SOUP DUMPLINGS WITH MATSUTAKE MUSHROOM (2PCS)
45. トリュフ入り小籠包(2個) 黒松露小籠包 ..... ¥1,200  
SOUP DUMPLINGS WITH TRUFFLE (2PCS)
46. 小籠包三種食べ比べ(各1個) 三味小籠包 ..... ¥1,600  
(上海蟹入り小籠包/松茸入り小籠包/トリュフ小籠包)  
THREE DIFFERENT KINDS OF SOUP DUMPLINGS (1EACH)  
(SHANGHAI CRAB, MATSUTAKE MUSHROOM, SOUP DUMPLINGS WITH TRUFFLE)

## デザート

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### DESSERT

- ★47. 杏仁豆腐 杏仁豆腐 ..... ¥1,200  
COLD ALMOND JELLY
48. タピオカ入りココナッツミルク 椰汁西米露 ..... ¥1,200  
CHILLED SAGO IN COCONUT MILK
49. フルーツ盛り合わせ 什錦鮮果 ..... ¥2,500  
ASSORTED FRUITS

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