### 前菜

Appetizers	小盆2~3名様 Serves 2-3 persons	中盆4~5名様 Serves 4-5persons
アイスバインの冷製 Home-made Jellied Ham-hock	1,800	2,500
干し海老入り 季節の野菜と搾菜の煎り付け Stir-fried Seasonal Vegetables with Dried Shrimps ar Pickled Chinese Mustard Cabbage	1,800 nd	2,500
蒸し鶏の冷製 葱ソース Cold Poached Chicken with Scallion Sauce	1,800	2,500
蒸し鶏の胡麻ソース Sichuan Signature Dish: Cold Poached Chicken with Sesame Sauce	1,800	2,500
四川名菜 蒸し鶏のピリ辛黒酢ソース Chicken with Sichuan Style Chili and Black Vinegar Sauce	1,800	2,500
広東風釜焼きチャーシュー Cantonese-style Pot Roasted Pork	1,800	2,500
クラゲの冷菜 Cold Jelly Fish	2,600	3,600
サステナブルシーフードのサラダ Sustainably Sourced Seafood Salad	3,000	3,900
三種前菜盛り合わせ Three Types of Assorted Appetizers	3,000	3,900
アワビの水煮 Cold Poached Abalone	4,000	5,750

# スープ

<b>X</b> -7		
Soup	小盆2~3名様 Serves 2-3 persons	中盆4~5名様 Serves 4-5persons
トマト入り野菜とふわふわ玉子のスープ Vegetable and Tomato Egg Drop Soup	1,500	2,100
トウモロコシのスープ Corn Soup	1,900	2,700
四川風スーラータン Sichuan-style Hot and Sour Soup	2,150	3,000
冬菜入り鶏肉と豆腐のスープ Chicken, Tofu and Tianjin Pickled Vegetable Clean	2,150 r Soup	3,000
蟹肉入り 海燕の巣のスープ(1カップ) Bird's Nest with Crab Meat Soup (1 Cup)	2,900	

## 鮑•海参

Abalone/Sea Cucumber	小盆2~3名様 Serves 2-3 persons	中盆4~5名様 Serves 4-5persons
サステナブル活き鮑と季節野菜のXO醤炒め Sautéed Sustainably Sourced Live Abalone with Seasonal Vegetables and XO Sauce	4,300	6,000
サステナブル活き鮑のオイスターソース炒め Sautéed Sustainably Sourced Live Abalone with Oyster Sauce	4,300	6,000
鮑の醤油煮込み Soy-braised Whole Abalone	4,500	6,300
鮑のクリーム煮 Abalone with Cream Sauce	4,500	6,300
ナマコの醤油煮込み Soy-braised Sea Cucumber	6,000	8,400
三種の宝とろとろ煮込み (鮑/ナマコ/魚のコラーゲン) Three Delicacies - Braised Abalone, Sea Cucumber and Fish Maw	6,200	8,680

## 海老 蟹

Shrimps/Prawns/Crabs	小盆2~3名様 Serves 2-3 persons	中盆4~5名様 Serves 4-5persons
タラバ蟹の茶碗蒸し仕立て(1カップ) Steamed Egg Custard with King Crab (1 Cup)	1,200	
ズワイ蟹と玉子のふわふわトロトロ炒め Fluffy Egg Omelette with Snow Crab	1,750	2,500
蟹と豆腐の旨煮 Simmered Crab and Tofu	1,850	2,600
小海老の衣揚げ スパイシーソルト Crispy fried Shrimp seasoned with Spicy Salt	2,000	2,800
小海老のチリソース煮 Shrimps tossed in Chili Sauce	2,650	3,750
小海老のマヨネーズ炒め(マンゴー風味 Crispy batter-fried Shrimps with Mango Mayonnaise	2,650	3,750
小海老と季節野菜のXO醤炒め Shrimps and Seasonal Vegetables with XO Sauce	2,650	3,750
大海老のチリソース煮 Prawns tossed in Chili Sauce	3,500	5,000
大海老のピリ辛炒め 四川山椒風味 Stir-fried Prawns with Sichuan Pepper	3,500	5,000

## 海老 蟹

<b>一一一一一一一一一一一一一一一一一一一一一一一一一一一一一一一一一一一一</b>		
Shrimps/Prawns/Crabs	小盆2~3名様 Serves 2-3 persons	中盆4~5名様 Serves 4-5persons
伊勢海老料理		
(チリソース・塩・XO・トーチ・唐辛子からチョイス)	時価	時価
Spiny Lobster with Your Choice of Sauce:	Market Price	Market Price
Chili Sauce, Salt, XO Sauce, Douchi or Red Pepper		
伊勢海老と春雨の土鍋煮込み	時価	時価
Simmered Spiny Lobster	Market Price	Market Price
with Glass Noodles in Earthenware Pot	Market Filce	Market Frice
with oldss two dies in Eartherware For		
野菜▪豆腐		
17 不 工厂		
Vegetables/Tofu	小盆2~3名様	中盆4~5名様
	Serves 2-3 persons	Serves 4-5persons
青梗菜の炒め ニンニク風味	1,650	2,150
Sautéed Bok Choy with Garlic		
<b>广</b> 波亭	1.05.0	0.400
麻婆豆腐	1,650	2,400
Mapo Tofu		
豆腐と三種きのこの煮込み	1,650	2,400
Braised Tofu and Three kinds of Mushrooms	,	,
湯葉と中国野菜の炒め	1,750	2,300
Stir-fried Vegetables with Beancurd Skin		
季節野菜のオイスターソース炒め	1,750	2,300
Sautéed Seasonal Vegetables with Oyster Sauce	.,,, & &	_,5 5 5
白菜と干し貝柱の煮込み	1,750	2,300
Braised Chinese Cabbage with Dried Scallop		
牛肉•豚肉•鶏肉		
Beef/Pork/Chicken	.U.⇔0. 0.4.¥	<b>→</b>
Beel/Pork/Chicken	小盆2~3名様 Serves 2-3 persons	中盆4~5名様 Serves 4-5persons
世紀の本担ば		
若鶏の唐揚げ	2,150	2,800
Fried Spring Chicken		
若鶏のパリパリ揚げ 香味ソース	2,150	2,800
Fried Spring Chicken with Sweet and Sour Ginger Sa	auce	
鶏肉とカシューナッツの炒め	2,150	2,800
Sautéed Chicken with Cashew Nuts		
鶏肉とカシューナッツの四川唐辛子炒め	2,150	2,800
Sautéed Chicken with Chili and Cashew Nuts	,	, -
T.O.T. C	<b>.</b>	
黒豚のブルーベリー酢豚	2,400	3,200
Sweet and Sour Kurobuta Pork with Blueberries		

## 牛肉•豚肉•鶏肉

Beef/Pork/Chicken	小盆2~3名様 Serves 2-3 persons	中盆4~5名様 Serves 4-5persons
黒豚とキャベツの中国味噌炒め Sautéed Kurobuta Pork with Cabbage and Chinese Bean Sauce	2,400	3,200
牛肉とピーマンの細切り炒め Stir-fried Beef with Bell Peppers	2,650	3,750
牛肉と季節野菜の炒め (オイスターソース・豆板醤・麻辣・トーチからチョイス) Stir-fried Beef and Seasonal Vegetables with Your Choice of Sauce: Oyster Sauce, Chili Bean Sauce, Mala or Douchi	2,650	3,750
合鴨のロースト フルーティソース Roasted Duck with Fruit Sauce	4,500	6,300
牛フィレ肉の黒胡椒炒め Stir-fried Beef Fillet with Black Pepper	5,000	7,000
北京ダック 8枚 Sliced Peking Duck (8 Slices)	-	半翌/8枚 6,500

# 点心

#### **Dim Sum**

揚げ胡麻団子(2個) Fried Sesame Dumpling (2 pieces)	650	大根餅(2個) Fried Turnip Cake (2 pieces)	650
海老蒸し餃子(2個) Steamed Shrimp Gyoza (2 pieces)	650	スペアリブのブラックビーンズ蒸し Steamed Spare Ribs with Black Beans	700
海老と豚肉の翡翠蒸し餃子(2個) Steamed Jade Dumplings with	650	小籠包(2個) Xiao Long Bao (2 pieces)	700
Shrimps and Pork (2 pieces)		海老のサクサク揚げ餃子	800
蟹シュウマイ(2個) Shumai with Crab (2 pieces)	650	サラダ添え(4個) Crispy fried Shrimp Gyoza with Salad (4 pieces)	
肉シュウマイ(2個)	650	桃饅頭(2個)	800
Shumai with Pork (2 pieces)		がほき頭(と回) Longevity Peach Buns (2 pieces)	800
春巻き(2本)	650		
Spring Roll (2 pieces)			

### 麺

#### **Noodles**

五目あんかけ焼きそば Fried Noodles with Assorted Seafood and Vegetables in Thick Gravy	1,900	はかた一番どりの葱油そば Wheat Noodles with Hakata Ichiban-dori Chicken and Green Onion Oil	2,150
五目スープそば Soup Noodle with Assorted Seafood and Vegetables	1,900	海鮮あんかけ焼きそば Fried Noodles with Seafood in Thick Gravy	2,500
担担麺 Dan Dan Noodles	1,900	海鮮スープそば Seafood Noodle Soup	2,500
酸辣湯麵 Hot and Sour Noodle Soup	2,150		

### 飯

#### Rice

五目チャーハン	1,900	ナマコ・海老・鶏・豚と	野菜の	3,200
Fried Rice with Shrimp and Roast Pork		おこげ料理		
蟹肉入りチャーハン Crab Meat Fried Rice	2,400	"Guo Ba" Rice Crust with slices and Assorted Mea		
北京ダックチャーハン Peking Duck Fried Rice	2,400	鮑入りお粥 Abalone Congee	(1カップ/1 Cup) (土鍋/Hot Pot)	

### デザート

Dessert Soup

#### Dessert

白きくらげ入り杏仁豆腐 Cold Almond Pudding with Snow Fungus	1,000	燕の巣入りマンゴープリン Mango Pudding with Bird's Nest	1,200
燕の巣入りタピオカ入り ココナッツミルク Bird's Nest with Tapioca and Coconut Milk	1,000	季節のフレッシュフルーツ Seasonal Fresh Fruits	1,600
白きくらげと棗のシロップ煮 Snow Fungus and Chinese Red Date	1,000		