

総料理長のおすすめ料理

Recommend

(税込み/tax-included)

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|-------|--|------------------------|--------------------|
| 醉鮮大開蟹 | 上海蟹の紹興酒漬け | 一杯 whole | ¥6,480 (¥6,000) |
| | | 半身 half | ¥3,240 (¥3,000) |
| 牛油果皮蛋 | アボカドとピータン、トマトの冷菜 <i>Cold appetizers with avocako, preserved egg and tomato</i> | 小盆 one dish | ¥1,620 (¥1,500) |
| 魚子醬魚翅 | フカヒレと鮑の冷製 キャビア添え <i>Cold appetizers with shark's fin and abalone with caviar</i> | 小盆 one dish | ¥4,320 (¥4,000) |
| 各式炒龍蝦 | オマール海老の炒め <i>Stir-fried Omar shrimp</i> | 半身 half | ¥6,480 (¥6,000) |
| | 各調理法…黒ニンニク炒め、XO醬炒め、上湯炒め <i>with black galic sauce or XO sauce or superior sauce</i> | | |
| 酸辣魚球鍋 | タラと板春雨のサンラー土鍋 <i>Braised codfish and sheet jelly with hot and sour taste in a pot</i> | 小盆 one dish | ¥3,024 (¥2,800) |
| 清炒鮮海螺 | ツブ貝のあっさり炒め <i>Stir-fried whelk and vegetables with salty taste</i> | 小盆 one dish | ¥2,214 (¥2,050) |
| 黒蒜葉膳翅 | 黒ニンニクとフカヒレの葉膳蒸しスープ <i>Steamed shark's fin soup with black garlic</i> | お一人様 for one person | ¥7,020 (¥6,500) |
| 石鍋鱈魚湯 | タラの熱々石鍋スープ <i>Steaming soup with codfish and vegetables in a stone pot</i> | 小盆 one dish | ¥4,860 (¥4,500) |
| 風味炒和牛 | 和牛の唐辛子炒め <i>Fried Japanese beef with spicy taste</i> | 小盆 one dish | ¥3,402 (¥2,800) |
| 各式油麦菜 | ユーマイ菜の炒め <i>Stir-fried romaine lettuce</i> | 小盆 one dish | ¥2,214 (¥2,050) |
| | 各調理法…生姜炒め、特製黒豆炒め <i>with ginger sauce or special black bean sauce</i> | | |
| 咸魚炒薺菜 | つぼみ菜のハムユイ炒め <i>Stir-fried brassica flower with salted fish</i> | 小盆 one dish | ¥2,214 (¥2,050) |
| 牛蒡菜炒飯 | ごぼうの香りチャーハン <i>Fried rice with burdock and vegetables</i> | 小盆 one dish | ¥1,728 (¥1,600) |