

# Set Menu

Aug & Sep 2021

## Ryokuren

Empress Room Treasures Platter

Braised Seafood Soup topped with Seasonal Vegetable Purée

Steamed Fish Fillet with Ginger and Soy Sauce

Deep Fried Prawns with Lime Sauce

Fried Rice with Beef and Egg Sauce Topping

Osmanthus Jelly with Chef's Special Dessert

¥9,950

## Kissho

Empress Room Treasures Platter

Braised Birds Nest with Crab Meat

Crispy Fried Crab Claw Served with Sweet and Sour Sauce

Steamed Fish Fillet with White Fungus and Red Dates

Crispy Noodles with Seafood and Meat Sauce

Almond Jelly with Black Sesame Sauce  
and Chef's Special Homemade Dessert

¥13,700

## Menou

Empress Room Treasures Platter

Double Boiled Sea Cucumber and Chicken in Herb Soup

Crispy Pork Ribs with Pomegranate Sauce

Braised Abalone and Mushroom in Bean Curd Skin

Braises Fish Fillet with Angelica Served with Steamed Rice

Almond Jelly with Chef's Special Homemade Dessert

¥18,100

## Empress Room

Empress Room Treasures Platter

"Buddha Jumps Over The Wall"

Steamed Red Grouper and Bean Curd  
with Black Bean Sauce

Stir Fried Wagyu Beef Fillet with Spring Onion and Ginger

Special Congee with Live Lobster

Lychee Sherbet with Birds Nest  
and Chef's Special Homemade Dessert

¥23,000

The menu may change without prior notice.

Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.

13% service charge and 10% consumption tax will be added on your bill.