

Set Menu

Jun-Jul 2022

Ryokuren

Empress Room Treasures Platter
Braise Crab Meat and Seafood with
Seasonal Vegetable Puree
Fried Pork Chop with Homemade BBQ Sauce
Steamed Fish Fillet with Black Fungus
Fried Rice with Beef and Egg Gravy
Herb Jelly with Mango
and Chef's Special Homemade Dessert

¥9,950

Kissho

Empress Room Treasures Platter
Double Boiled Abalone, Chicken and
Red Dates in Herb Soup
Stir-Fried Prawns, Scallops
and Seasonal Vegetables and Wolfberry
Stir-Fried Beef Fillet with Satay Sauce
Braised E-fu Noodles with Seafood
Almond Jelly with Fresh Fruit
and Chef's Special Homemade Dessert

¥13,700

Menou

Empress Room Treasures Platter
Braised Bird's Nest with Crab Meat
Abalone and Mushroom Stuffed in Bean Curd Skin
Deep-Fried Pork Sparerib with Homemade Champagne
and Osmanthus Sauce
Fried Rice with Prawns and Dried Scallops
Wrapped in Lotus Leaf
Mango Pudding and Chef's Special Homemade Dessert

¥17,900

Teigogu

Empress Room Treasures Platter
"Buddha Jumps Over The Wall"
Peking Duck Served with Crêpe
Braised Whole Abalone with Mushroom
Braised E-Fu Noodles with XO Sauce
Ice Cream with Bird's Nest and Tapioca Mango Sauce
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.

Prices are inclusive of 13% service charge and 10% consumption tax.