

Set Menu

Nov-Dec 2022

Danran

Empress Room Treasures Platter
(Monk Fish Fillet with youzi , Confit Tomato with Herbs , BBQ Pork)

Double Steamed Abalone Soup with Long Cabbage, Ginseng,
Chicken and Dried Scallops

Braised Beef with Chestnut and Red Dates

Fried Prawns with Gingko Nuts, Japanese Pear and Prawns

Poached Rice with Puffer Fish in Herb Soup

Pumpkin Pudding and Chef's Special Homemade Dessert

¥12,800

Fuki

Empress Room Treasures Platter
(Abalone and Jelly Fish, Vegetable Roots with Black Vinegar, Crispy
Prawn with Bread Crumb)

Pumpkin Soup with Bird's Nest

Sautéed Beef Tenderloin with XO Sauce and Matsutake
Mushroom

Steamed Beltfish Roll with Homemade Soy Sauce

Clay Pot Rice with Preserved Meats

Fig Pudding and Chef's Special Homemade Dessert

¥16,800

Christmas Course

Empress Room Treasures Platter

Double Steamed Abalone Soup with Long Cabbage, Ginseng, Chicken and Dried Scallops

Crispy Prawns with Wasabi Mayonnaise

Sautéed Beef Tenderloin with XO Sauce

Fried Cauliflower with Scallops and Fish Roe

Festive Mont Blanc

¥15,800

***1.Dec-31.Dec**

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.