## 団欒 Danran

特製前菜盛り合わせ Empress Room Treasures Platter



鶏肉、赤棗、筍、鮑入りの薬膳スープ Braised Superior Stock with Chicken, Red Dates, Bamboo Shoot and Abalone



白身魚の蒸し物 生姜ソース 杞子の実添え Steamed Fish Fillet Ginger Sauce and Wolfberry

豚スペアリブの揚げ物 桂花風味のシャンパンソース Deep Fried Spare Rib with Osmanthus Champagne Sauce



有頭海老と蒲鉾入りあんかけ焼きそば Wok-Fried Noodles with King Prawn and Fish Cake

杏仁豆腐とシェフ特製小菓子 Almond Jelly and Chef's Special Homemade Dessert



#### ¥12,800



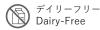












## 富貴 Fuki

特製前菜盛り合わせ Empress Room Treasures Platter



蟹肉入り極上スープ 燕の巣添え Braised Crab Meat Soup with Bird's Nest

牛肉フィレ肉の炒め 牛蒡添え 黒胡椒ソース Wok-Fried Beef Fillet with Crispy Burdock Root, Black Pepper Sauce

> 鮑となまこのオイスターソース煮込み Braised Abalone and Sea Cucumber with Oyster Sauce



鶏肉、赤棗、黒豆入り御飯 Steamed Rice with Chicken, Red Dates and Black Beans

燕の巣と赤棗入り温製デザートとシェフ特製小菓子 Double-Boiled Bird's Nest with Red Dates and Chef's Special Homemade Dessert

#### ¥16,800















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

# 新年を祝うコース New Year Course

特製前菜盛り合わせ Empress Room Treasures Platter



山海八種珍味入り蒸しスープ Buddha Jumps Over The Wall



牛フィレ肉の炒め 黒豆ソース 煮しめ添え Wok-Fried Beef Fillet with Black Bean Sauce and Stewed Vegetables

栗金団入りイセ海老の揚げ物 山葵マヨネーズ風味 Crispy Lobster with Chestnut Paste, Wasabi Mayonnaise Sauce ○

②

③

蟹肉入り炒飯のクリームあんかけ 鮑とキャビア添え Crab Meat Fried Rice with Cream Sauce, Abalone and Caviar

燕の巣添え杏仁豆腐とシェフ特製小菓子 Almond Jelly with Bird's Nest and Chef's Special Homemade Dessert



¥23,000



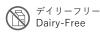












Prices are inclusive of 13% service charge and 10% consumption tax.