

特別介紹

CHEF CHEN KENTARO'S SPECIALITIES

陳建太郎料理長のお進め

	per portion
Z1 炒松茸黒毛和牛 Stir-fried Kuroge wagyu beef and pine mushroom 松茸と黒毛和牛の特製醤油炒め	88
Z2 石锅秋菜鸡肉 Stewed chicken and autumn vegetable served in hot stone pot 鶏肉と秋野菜の石鍋煮込み	48
Z3 宫保天使虾 Stir-fried angel prawn with cashew nut and red pepper 天使の海老の四川唐辛子炒め	54
Z4 鲑鱼鲑鱼子炒饭 Fried rice with semi-cured salmon and ikura 秋鮭とイクラのチャーハン	50
	per person
Z5 松茸八宝汤 Double-boiled pine mushroom and herbal soup 松茸と八種の薬膳スープ	68

Pine mushroom



Autumn vegetable



Angel prawn



价格需加收10%服务费及现行政府税
Prices are subject to 10% service charge and prevailing government taxes
料金にはサービス料10%と税金が加算されます