

Empress Room Set Menu

Mar-20

Ryokuren

Empress Room Treasures Platter

Braised Deluxe Seafood and Bamboo Pith

Stir-Fried Beef with Wolfberry and Vegetables

Steamed Fish Fillet with Ham and Mushroom

Braised Rice Vermicelli with Seafood and Vegetables

Home Made Almond Jelly

¥8,000

Kissho

Empress Room Treasures Platter

Double Boiled Abalone in Ginseng, Dates and Chicken Soup

Pan Fried Foie Gras with Special Coffee Sauce and Fruit

Sautéed Shrimp and Scallops with Seasonal Vegetables

Soup Noodles with Beef, Ginger and Spring Onion

Mango Pudding

¥11,000

Taste of Spring

Empress Room Treasures Platter

Braised Abalone and Spring Bamboo Shoot and Crab Meat Soup

Steamed Sakura Sea Bream with Pineapple Sauce

Stir-Fried Beef Fillet with Spring Vegetables

Sakura Noodles with Prawn Dumpling Soup

Strawberry and Almond Jelly

¥14,500

Empress Room

Empress Room Treasures Platter

“Buddha Jumps Over The Wall”

Fried Lobster with Wasabi Mayonnaise Sauce

Stir-Fried Beef Fillet with Satay Sauce

Fried Rice with Abalone and Caviar in Cream Sauce

Double-Boiled Bird's Nest with Red Dates

¥18,500

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 consumption tax will be added on your bill.