

# Set Menu

Apr-20

## Ryokuren

Empress Room Treasures Platter

Double Boiled Snow Fungus and Red Dates with Chicken Soup

Sautéed Scallops with Seasonal Fresh Fruits and Vegetables

Pan-Fried Pork Fillet with Coffee Sauce

Wok-Fried Egg Noodles with Seafood in Black Bean Sauce

Mango Pudding and Chef's Special Homemade Dessert

**¥8,000**

## Kissho

Empress Room Treasures Platter

Braised Abalone, Sea Cucumber and Assorted Seafood in Clay Pot

Sautéed Beef Fillet with XO Sauce

Steamed Cod Fish Fillet with Ginger and Soya Sauce

Prawn Noodles in Herb Soup

Tapioca in Avocado Cream and Chef's Special Homemade Dessert

**¥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 Rppm

Empress Room Treasures Platter

"Buddha Jumps Over The Wall"

Peking Duck Served with Pancake and Goose Liver

Sautéed Lobster with Mixed Vegetables and Macadamia Nuts

Braised E-Fu Noodles with Abalone and Seafood  
Topping with Fresh Special Egg

Bird's Nest and Tapioca in Avocado Cream  
and Chef's Special Homemade Dessert

**¥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.