

# Set Menu

4.Jan-31.Jan 2021

## Ryokuren

Empress Room Treasures Platter

Double Boiled Ginseng, Glutinous Rice meat Ball and Chicken Soup

Deep Fried Pork Sparerib with Coffee and Angelica Sauce

Sautéed Scallops with Gingko Nuts

Crispy Noodles with Beef and Black Bean Gravy

Mango Pudding and Chef's Special Homemade Dessert

**¥8,000**

(¥9,944)

## Houraku

Empress Room Treasures Platter

Braised Bird's Nest with Crab Meat

Steamed Bean Curd and Scallops with Black Bean Sauce

Pan Fried Beef Fillet with Homemade BBQ Sauce

Seafood Fried Rice with Matsutake Mushroom and Wolfberry

Almond Jelly with Osmanthus Sauce and Chef's Special Homemade Dessert

**¥10,000**

(¥12,430)

## Menou

Empress Room Treasures Platter

Double Boiled Abalone in Ginseng Dates and Chicken Soup

Pan Fried Beef with Homemade XO Sauce

Sautéed Abalone with Fresh Vegetables

Traditional Canton Prawn Dumpling Noodles with Fragrance Spring Onion

Warm almond Cream and Chef's Special Homemade Dessert

**¥14,500**

(¥18,024)

## Empress Room

Empress Room Treasures Platter

"Buddha Jumps Over The Wall"

Fried Lobster with Honey and Wasabi Mayonnaise Sauce

Pan-Fried Wagyu Beef Fillet with Black Pepper and Garlic

Five Grain Congee with Abalone and Seafood

Almond Jelly with Bird Nest and Chef's Special Homemade Dessert

**¥18,500**

(¥22,996)

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.