



EMPRESS ROOM SPECIAL COLD NOODLES

Our house-made noodles, infused with medicinal herbs, are served chilled with lobster, BBQ char siew and seafood. Inspired by traditional herbal knowledge, this luxurious dish is crafted to delight both body and soul. Additional toppings are also available for a more personalised experience. Best enjoyed with our Chef's signature sauce.

Toppings

- Boiled Lobster
- Scallops
- Prawns
- Squid
- BBQ Char Siew
- Soy Sauce Jelly Fish
- Shredded Fried Egg
- Braised Mushroom
- Bean Sprout
- Cucumber
- Tomato
- Mixed Vegetable Salads

Additional Toppings

- Chinese Herb Braised Abalone ¥3,200
- Poached Chicken ¥1,800
- Grilled Eel ¥3,200
- Crispy Fried Crab's Claw ¥1,000

Extra Noodles (1 portion) ¥600

Sauce

- Soy Sauce
- Sesame Sauce

¥5,000 


 **Locally-Sourced**
地元産


 **Seafood**
シーフード

 **Vegetarian**
ベジタリアン

 **Vegan**
ビーガン

 **Gluten-Free**
グルテンフリー

 **Nut-Free**
ナッツフリー

 **Dairy-Free**
デイリーフリー

食材などの都合により変更となる場合がございます。当店でご提供しているお米は全て国産米です。

食物アレルギーをお持ちのお客様は、あらかじめお申し付けください。
記載料金には13%のサービス料と10%の消費税が含まれております。

The menu may change without prior notice. We use domestic rice.

Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.
Prices are inclusive of 13% service charge and 10% consumption tax.