


a-la-carte


冷菜・焼味 appetizers , cold meat
about 5 minutes to be served

small medium
for 1p for 2~3p



#1 BBQ pork
密汁又焼 (pork rib , sesame , honey sauce)
チャーシュー 



2,400 3,000


#2 Steamed shredded Chicken
棒棒鶏 (sesame , garlic , ginger , chinese hot sauce ,)
バンバンジー 



2,400 3,000


#3 Crispy roasted Beijin Duck
↑↑wrap the duck skin , green onion and miso with crepes
北京片鴨 (Duck Skin , japanese chives , sweet miso paste)
北京ダック miso...fermented soy bean paste  



with 4 crepes 4,000 for 2person
with 8 crepes 8,000 for 4person
with 16 crepes 16,000 for 8person

点心
about 10 minutes to be served

#4 Deep-fried spring roll 2 pieces 800
炸春卷 (pork , bamboo shoot , mushroom , oyster sauce)
春巻き 



#5 Steamed pork dumplings with crab roe 4 pieces 1,000
蟹皇烧売 (crab roe , minced pork and lard , shrimp , mushroom , oyster sauce)
蟹卵入り焼売  



#6 Steamed pork dumplings 4 pieces 1,200
小籠包 (minced pork , bouillon , chicken soup stock , soy sauce)




#7 Steamed shrimp dumplings 4 pieces 1,000
蝦餃 (minced lard , shrimp , bamboo shoot)
海老蒸し餃子  



湯 及 羹 Broth and Soup
about 5 minutes to be served

#8 Shrimp Wonton soup 1,400
雲吞菜湯 (minced lard , shrimp , bamboo shoot , bouillon , soy sauce)
ワンタンスープ  

#9 Hot and sour soup 1,000
酸辣滑羹 (mushroom , bouillon , pepper , soy sauce , chinese hot sauce , vinager)
酸味と辛味のスープ  

#10 Corn soup 800
粟米滑羹 (butter , cream , bouillon , corn paste)
コーンスープ  

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海産 及 野菜料理 seafood and vegetables
about 10 minutes to be served

small medium
for 1p for 2~3p

#11 Wok-fried scallop with simple sauce 3,360 4,200
碧緑扇貝 (scallop , bouillon , soy sauce)
ホタテと野菜のあっさり炒め



#12 Wok-fried prawn with XO chili sauce 3,360 4,200
XO 蝦球 (prawn , egg , garlic , fermented fish , oyster sauce , conpoy ,
海老のXO醬炒め chinese ham , soy sauce)



#13 Wok-fried prawn with sweet and sour sauce 2,800 3,500
糖醋蝦仁 (prawn , egg , onion , ketchup, sweet pepper)
海老の甘酢炒め



#14 Wok-fried prawn with sweet and hot sauce 2,800 3,500
宮保蝦仁 (prawn , egg , ginger , garlic , soy sauce)
海老の辛味炒め ※instead of prwan → squid is also available



#15 Wok-braised crab meat and white egg with green leaf 2,560 3,200
蟹肉生菜 (crab meat , white egg , bouillon , soy sauce)
レタスの蟹肉あんかけ



#16 Wok-fried shrimp and squid 2,800 3,500
碧緑双鮮 (shrimp , squid , bouillon , egg)
海老と甲イカの塩炒め



#17 Wok-fried seasonal vegetable 2,240 2,800
清炒蔬菜 (bouillon , seasonal vegetable)
野菜炒め (bean sprouts , cloud ear mushroom , oyster sauce , soy sauce)



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肉料理 meat small medium
about 10 minutes to be served for 1p for 2~3p

#21 Wok-fried Beef and vegetable 4,000 5,000
時菜和牛 (wagyu beef, bouillon, oyster sauce, soy sauce)
和牛ロースと野菜のオイスター炒め



#22 Wok-fried Beef and vegetable with XO Chili sauce 4,400 5,500
XO 和牛 (wagyu beef, egg, garlic, fermented fish, oyster sauce,
和牛ロースと野菜のXO醬炒め conpoy, chinese ham, soy sauce)



#23 Wok-fried Beef and vegetable with black pepper sauce 4,000 5,000
黒椒和牛 (wagyu beef, egg, bouillon, soy sauce, chinese hot sauce, oyster sauce,
和牛ロースの黒胡椒炒め flour, butter, honey, soy sauce, ketchup, fermented soy bear)



#24 Wok-fried shredded Beef and green pepper 2,800 3,500
青椒牛絲 (beef round, egg, bouillon, oyster sauce, soy sauce)
チンジャオロース



#25 Wok-fried Noto pork with sweet and sour sauce 2,400 3,000
古老肉 (deep fried Noto pork rib, egg, ketchup, japanese chives)
甘酢酢豚 ※instead of pork → chicken is also available same price



#26 Wok-fried Noto pork with sweet and sour sauce 2,400 3,000
鎮江能登豚 (deep fried Noto pork rib, egg, blackvinager)
黒酢酢豚 ※instead of pork → chicken is also available same price



#27 Deep fried chicken with traditional hot sauce ~125g ~250g
油淋鶏 (chicken, garlic, ginger, egg, chinese rice wine, japanese chives) 2,080 2,600
ユーリンチー ※without sauce deep-fried chicken 1,760 2,200
※Please allow 15 ~ 20 minutes to be served



#28 Spicy wok-fried eggplant 1,760 2,200
魚香茄子 (minced pork, bouillon, onion, garlic, chili)
ナスと豚ひき肉のピリ辛煮込み



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	small for 1p	medium for 2~3p
飯 及 麵 fried rice and noodles about 10 minutes to be served		
#31 Shrimp Wonton noodle soup 雲吞湯麵 (minced lard , shrimp , bamboo shoot , bouillon , soy sauce) ワンタンラーメン   	1,600	2,000
#32 Noodle soup <u>or</u> #33 fried noodles with vegetable 上素湯麵 (egg , bouillon , oyster sauce , soy sauce) noodle soup 野菜ラーメン  	1,440	1,800
上素炒麵 (egg , bouillon , oyster sauce , soy sauce) fried noodle 野菜焼きそば  		
#34 Fried rice with vegetable <u>or</u> #35 pork and shrimp mixed 上素炒飯 (egg , japanese chives , soy sauce) only veges 野菜炒飯  	1,440	1,800 same price
什錦炒飯 (egg , japanese chives , soy sauce , BBQ pork, asparagus , shrimp) mixed 五目炒飯   		
#36 Fried rice with minced beef 牛松炒飯 (minced beef , egg , japanese chives , lettuce , oyster sauce , soy sauce) 牛ひき肉チャーハン  	1,600	2,000
# 37 Fried rice with crab meat 蟹肉炒飯 (crab meat , egg , japanese chives , lettuce , soy sauce) カニ肉とレタスチャーハン   	1,600	2,000

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甜品 dessert
about 10 minutes to be served

#41 Chinese steamed Buns with custard cream 2 pieces 800

奶皇包 ※at least 15minutes to prepare

カスタード饅頭 (minced lard , butter , egg , wheat flour , vanilla beans)



#42 Steamed rice ball with coconut 2 pieces 800

糯米糍 ※at least 15minutes to prepare

ココナツ団子 (minced lard , riceflour , condensed milk)

#43 Deep-fired sesame ball 2 pieces 800

芝麻球 ※at least 15minutes to prepare

ゴマ団子 (sesame , minced lard , rice flour , condensed milk)

#44 Supreme almond pudding 1,000

豆腐花 (cream , milk , cornstarch , gelatine)

柔らか杏仁



#45 Almond pudding with fresh fruits 1,000

鮮果豆腐

フルーツ入り杏仁



#46 Mango crème pudding 1,000

香芒布甸 (milk , cream , mango puree , fresh mango , gelatine)

マンゴープリン



#47 Coconut milk with tapioca pearls 900

椰汁西米

ココナツミルク



#48 Lychee sherbet or #49 vanilla ice cream 800

荔枝雪糕 or 冰淇淋 (milk , egg , added some alcohol to flavor)

ライチシャーベット / バニラアイス



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