

A LA CARTE

LUNCH 11:30~15:00 (L.O. 14:00)

DINNER 17:30~21:30 (L.O. 20:30)

単品 おすすめ

本来はコースでしか味わえない料理の中から、選りすぐりの一皿を単品でご用意しました

From our full-course selections, we have handpicked several signature dishes and made them available à la carte.

1. 広東料理 大根餅 (2個) ¥700
Cantonese-Style Turnip Cake 2 pieces
2. 豚肉とアスパラのフリッター 紹興酒の香り (特小盆) ¥1,400 (小盆) ¥2,100 (中盆) ¥3,500
ハニーマスタードソースを添えて Extra Small Pot Small Pot Midium Pot
Pork and Asparagus Fritters with a hint of Shaoxing wine, served with honey mustard sauce
3. 小さなふかひれのステーキ 牛肉と春野菜を添えて (1枚) ¥3,500
Petite Shark Fin Steak served with beef and seasonal spring vegetables 1 piece
4. 鯛のお刺身 広東スタイル (特小盆) ¥1,100 (小盆) ¥1,800 (中盆) ¥3,000
Sea Bream Sashimi, Cantonese Style Extra Small Pot Small Pot Midium Pot
5. 有頭海老のチリソース (1尾) ¥2,800
Head-on Shrimp in Chili Sauce 1 tail
6. 有頭海老の葱生姜煮込み (1尾) ¥2,800
Head-on Shrimp Braised with Scallions and Ginger 1 tail
7. ずわい蟹のチリソース (特小盆) ¥1,800 (小盆) ¥3,000 (中盆) ¥5,000
Snow Crab in Chili Sauce Extra Small Pot Small Pot Midium Pot
8. 黒毛和牛の柔らか煮 鎮江香酢の香り (特小盆) ¥2,400 (小盆) ¥3,800 (中盆) ¥6,300
Slow-Braised Japanese Black Wagyu Beef with the aroma of Zhenjiang black vinegar Extra Small Pot Small Pot Midium Pot
9. 腸詰と自家製メンマの炒飯 (1人前) ¥1,800
Fried Rice with Chinese Sausage and House-Made Menma 1 serving

[特小盆:1名 | 小盆:2~3名 | 中盆:4~5名]

Extra Small Pot: 1 person | Small Pot: 2-3 people | Medium Pot: 4-5 people

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单品

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前菜 Appetizer

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|---|---------------------------------|--------------------------|---------------------------|
| 1.ピータン
Century Egg | (特小盆) ¥1,200
Extra Small Pot | (小盆) ¥1,800
Small Pot | (中盆) ¥3,000
Medium Pot |
| 2.くらげの冷菜
Jellyfish Cold Dish | (特小盆) ¥1,500
Extra Small Pot | (小盆) ¥2,500
Small Pot | (中盆) ¥4,200
Medium Pot |
| 3.蒸し鶏の冷製 葱生姜ソース
Chilled Steamed Chicken with Scallion-Ginger Sauce | (特小盆) ¥1,500
Extra Small Pot | (小盆) ¥2,500
Small Pot | (中盆) ¥4,200
Medium Pot |
| 4.蒸し鶏の細切り 胡麻ソース
Shredded Steamed Chicken with Sesame Sauce | (特小盆) ¥1,500
Extra Small Pot | (小盆) ¥2,500
Small Pot | (中盆) ¥4,200
Medium Pot |
| 5.なにわポークの焼き豚
Naniwa Pork Roast | (特小盆) ¥1,500
Extra Small Pot | (小盆) ¥2,500
Small Pot | (中盆) ¥4,200
Medium Pot |
| 6.龍鳳特製冷菜盛り合わせ
Dragon Phoenix Special Assorted Cold Dishes | (特小盆) ¥1,500
Extra Small Pot | | |
| 7.三種冷菜盛り合わせ
Assorted Cold Plates Trio | (特小盆) ¥1,800
Extra Small Pot | (小盆) ¥3,000
Small Pot | (中盆) ¥5,000
Medium Pot |

ふかひれ Shark Fin

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|---------------------------------------|--|------------------------------|-------------------------|
| 8.ふかひれの姿煮
Whole Simmered Shark Fin | | (1/2枚) ¥10,000
Half Piece | (1枚) ¥18,000
1 Piece |
|---------------------------------------|--|------------------------------|-------------------------|

ふかひれスープ Shark Fin Soup

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|---|------------------------|--------------------------|---------------------------|
| 9.蟹肉入りふかひれスープ
Shark Fin Soup with Crab Meat | (1カップ) ¥2,800
1 Cup | (小盆) ¥4,500
Small Pot | (中盆) ¥7,500
Medium Pot |
| 10.五目入りふかひれスープ
Mixed Vegetable Shark Fin Soup | (1カップ) ¥2,800
1 Cup | (小盆) ¥4,500
Small Pot | (中盆) ¥7,500
Medium Pot |
| 11.ふかひれ入り四川辛味スープ
Sichuan Spicy Soup with Shark Fin | (1カップ) ¥2,800
1 Cup | (小盆) ¥4,500
Small Pot | (中盆) ¥7,500
Medium Pot |
| 12.ふかひれ入り蒸しスープ
Steamed Soup with Shark Fin | (1カップ) ¥3,600
1 Cup | | |

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エゾ鮑 Ezo Abalone

13.エゾ鮑のオイスターソース煮 Ezo Abalone Simmered in Oyster Sauce	(特小盆) ¥3,900 Extra Small Pot	(小盆) ¥5,800 Small Pot	(中盆) ¥9,800 Medium Pot
14.エゾ鮑のクリーム煮 Cream-Braised Ezo Abalone	(特小盆) ¥3,900 Extra Small Pot	(小盆) ¥5,800 Small Pot	(中盆) ¥9,800 Medium Pot
15.エゾ鮑と野菜の炒め Stir-fried Ezo Abalone with Vegetables	(特小盆) ¥3,900 Extra Small Pot	(小盆) ¥5,800 Small Pot	(中盆) ¥9,800 Medium Pot
16.エゾ鮑と野菜のXO醬炒め Stir-fried Ezo Abalone with Vegetables in XO Sauce	(特小盆) ¥3,900 Extra Small Pot	(小盆) ¥5,800 Small Pot	(中盆) ¥9,800 Medium Pot

海老・蟹 Shrimp and Crab

17.蟹爪のフライ Fried Crab Claws			(1本) ¥1,100 1 Piece
18.蟹肉入り玉子焼き Egg Roll with Crab Meat	(特小盆) ¥1,100 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Medium Pot
19.海老のチリソース 彩野菜添え Shrimp in Chili Sauce with Colorful Vegetables	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
20.海老のマヨネーズソース Shrimp in Mayonnaise Sauce	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
21.海老と野菜のX.O.醬炒め Shrimp and Vegetables Stir-fried with XO Sauce	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
22.海老の衣揚げ Deep-Fried Shrimp	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
23.春雨とロブスターのピリ辛煮 Spicy Stir-Fried Glass Noodles with Lobster		(1/2尾) ¥4,800 Half Tail	(1尾) ¥8,800 1 Tail
24.ロブスターの葱、生姜炒め Stir-Fried Lobster with Scallions and Ginger		(1/2尾) ¥4,800 Half Tail	(1尾) ¥8,800 1 Tail
25.ロブスターのんにくソース蒸し Steamed Lobster with Garlic Sauce		(1/2尾) ¥4,800 Half Tail	(1尾) ¥8,800 1 Tail

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魚介 Seafood

26.烏賊の四川辛味炒め Sichuan-Style Spicy Stir-Fried Squid	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
27.白身魚の甘酢あんかけ Sweet and Sour White Fish	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
28.帆立貝と烏賊の野菜炒め Stir-Fried Scallops and Squid with Vegetables	(特小盆) ¥1,500 Extra Small Pot	(小盆) ¥2,500 Small Pot	(中盆) ¥4,200 Medium Pot
29.帆立貝のクリーム煮 Creamy Scallop Stew	(特小盆) ¥1,500 Extra Small Pot	(小盆) ¥2,500 Small Pot	(中盆) ¥4,200 Medium Pot

牛肉・豚肉 Beef and Pork

30.八宝菜 Eight Treasure Vegetable Stir-Fry	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
31.サンザシ酢豚 Hawthorn Pork in Sweet and Sour Sauce	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
32.黒酢酢豚 Black Vinegar Pork in Sweet and Sour Sauce	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
33.黒毛和牛の細切とピーマンの炒め Stir-fried Thinly Sliced Wagyu Beef and Bell Peppers	(特小盆) ¥1,600 Extra Small Pot	(小盆) ¥2,600 Small Pot	(中盆) ¥4,400 Medium Pot
34.黒毛和牛の細切甘味噌炒め 薄餅包み Thinly Sliced Wagyu Beef Stir-fried with Sweet Miso, Wrapped in Thin Pancakes	(2枚) ¥1,700 2 Pieces	(4枚) ¥2,800 4 Pieces	(6枚) ¥4,700 6 Pieces
35.黒毛和牛の黒胡椒炒め Wagyu Beef Stir-fried with Black Pepper	(特小盆) ¥2,400 Extra Small Pot	(小盆) ¥3,800 Small Pot	(中盆) ¥6,300 Medium Pot
36.黒毛和牛のオイスターソース炒め Wagyu Beef Stir-fried with Oyster Sauce	(特小盆) ¥2,400 Extra Small Pot	(小盆) ¥3,800 Small Pot	(中盆) ¥6,300 Medium Pot

あひる・鶏肉 Duck and Chicken

37.鶏もも肉の唐揚げ Fried Chicken Thighs	(特小盆) ¥1,200 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Medium Pot
38.鶏肉の唐揚げ 香味ソース Fried Chicken with Aromatic Sauce	(特小盆) ¥1,200 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Medium Pot
39.北京ダック Peking Duck	(1枚) ¥1,200 1 Piece	(半羽) ¥6,800 Half a Bird	(1羽) ¥12,000 1 Bird

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豆腐・野菜 Tofu and vegetables

40.麻婆豆腐 Mapo Tofu	(特小盆) ¥1,200 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Medium Pot
41.蟹肉と豆腐の煮込み Crab Meat and Tofu Stew	(特小盆) ¥1,200 Extra Small Pot	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Medium Pot
42.緑黄色野菜のあっさり炒め Lightly Stir-Fried Green and Yellow Vegetables	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot
43.野菜の蟹肉あんかけ Vegetables with Crab Meat Sauce Duck and Chicken	(特小盆) ¥1,400 Extra Small Pot	(小盆) ¥2,100 Small Pot	(中盆) ¥3,500 Medium Pot

スープ Soup

44.野菜と玉子のスープ Vegetable and Egg Soup	(1カップ) ¥900 1 Cup	(小盆) ¥1,300 Small Pot	(中盆) ¥2,200 Medium Pot
45.蟹肉入りコーンスープ Corn Soup with Crab Meat	(1カップ) ¥1,000 1 Cup	(小盆) ¥1,500 Small Pot	(中盆) ¥2,500 Medium Pot
46.四川辛味スープ Sichuan Spicy Soup	(1カップ) ¥1,200 1 Cup	(小盆) ¥1,800 Small Pot	(中盆) ¥3,000 Medium Pot
47.鮑入り野菜スープ Vegetable Soup with Abalone	(1カップ) ¥1,700 1 Cup	(小盆) ¥2,800 Small Pot	(中盆) ¥4,700 Medium Pot

おこげ Crispy Rice

48.五目入りおこげ Assorted Seafood Rice Cracker	(1人前) ¥2,500 1 serving
49.海の幸入りおこげ Seafood Rice Cracker	(1人前) ¥2,800 1 serving
50.鮑入りおこげ Abalone Rice Cracker	(1人前) ¥3,500 1 serving

飯類 Rice dishes

51.海の幸入り中国粥 Seafood Chinese Congee	(1人前) ¥1,500 1 serving
52.五目入り炒飯 Assorted Fried Rice	(1人前) ¥1,800 1 serving
53.蟹肉入り炒飯 Crab Meat Fried Rice	(1人前) ¥1,800 1 serving

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麺類 Noodles

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|--|---------------------------|
| 54.五目入り焼きそば
Assorted Yakisoba | (1人前) ¥1,800
1 serving |
| 55.海の幸入り焼きそば
Seafood Yakisoba | (1人前) ¥2,100
1 serving |
| 56.堺の味わい担担麺
Osaka-Style Dandan Noodles | (1人前) ¥1,800
1 serving |
| 57.四川唐辛子汁そば
Sichuan Chili Noodles | (1人前) ¥1,800
1 serving |
| 58.五目入り汁そば
Assorted Soup Noodles | (1人前) ¥1,800
1 serving |
| 59.野菜入り汁そば
Vegetable Soup Noodles | (1人前) ¥1,800
1 serving |
| 60.葱・焼き豚細切り汁そば
Scallion & Shredded
Roast Pork Soup Noodles | (1人前) ¥1,800
1 serving |
| 61.海の幸入り汁そば
Seafood Soup Noodles | (1人前) ¥2,100
1 serving |



堺の味わい担担麺

Osaka-Style Dandan Noodles



点心 Dim Sum

点心 Dim Sum

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|--|---------------------------|
| 62.春巻き
Spring Rolls | (1本) ¥350
1 Piece |
| 63.焼売
Shumai | (2個) ¥650
2 Pieces |
| 64.小籠包
Xiao Long Bao | (2個) ¥750
2 Pieces |
| 65.海老蒸し餃子
Steamed Shrimp Dumplings | (2個) ¥750
2 Pieces |
| 66.広東焼き餃子
Cantonese Pan-Fried Dumplings | (2個) ¥850
2 Pieces |
| 67.点心三種
Assorted Dim Sum Platter | (1人前) ¥1,000
1 serving |

デザート Dessert

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|--|-------------------------|
| 68.胡麻揚げ団子
Sesame Fried Dumplings | (1個) ¥250
1 Piece |
| 69.桃饅頭
Peach Buns | (1個) ¥250
1 Piece |
| 70.バニラアイス
Vanilla Ice Cream | 1 serving
(1人前) ¥500 |
| 71.ウーロン茶アイス
Oolong Tea Ice Cream | 1 serving
(1人前) ¥600 |
| 72.タピオカ入りココナツミルク
Coconut Milk with Tapioca Pearls | 1 serving
(1人前) ¥600 |
| 73.杏仁豆腐
Almond Jelly | 1 serving
(1人前) ¥600 |
| 74.マンゴープリン
Mango Pudding | 1 serving
(1人前) ¥950 |