

頭 盤 APPETIZERS 前 菜

1.	頭 盆 小 拼 前菜盛り合わせ	Appetizers Samplers	17
		<i>Shrimp & Scallop Rolls (2 pcs), Beef Rolls (2 pcs), Pot Stickers (2 pcs)</i>	
2.	酥 炸 春 卷 春巻き (2個)	Crispy Spring Rolls (2 pcs.)	8
		<i>Shredded pork, Chinese cabbage, mushrooms, bamboo shoot, celery & carrot</i>	
3.	蟠 龍 卷 海老と帆立貝柱のベーコンロール (2個)	Shrimp & Scallop Rolls (2 pcs.)	8
		<i>Deep-fried, wrapped with crispy bacon, served with thousand island dressing</i>	
4.	沙 律 海 鮮 卷 海鮮ロール (4個)	Mixed Seafood Rolls (4 pcs)	12
		<i>Deep-fried shrimp, scallop, calamari, celery & apple</i>	
5.	焼 汁 牛 肉 卷 てり焼きビーフロール (4個)	Teriyaki Beef Rolls (4 pcs)	11
		<i>Golden mushroom, black mushroom, celery, carrot, wrapped with thin sliced sirloin</i>	
6.	荔 茸 鳳 尾 蝦 海老詰めトースト (2切れ)	Taro Shrimp (2 pcs)	8
		<i>Deep-fried jumbo shrimp coated with mashed taro</i>	
7.	菜 肉 鍋 貼 餃子 (4個)	Pot Stickers (4 pcs.)	9
		<i>With pork & cabbage</i>	
8.	荔 茸 蟹 盒 カニ肉とタロ芋の揚げ物 (4個)	Crab Meat Taro Cup (4 pcs.)	12
		<i>Deep-fried mashed taro stuffed with crabmeat & mayonnaise</i>	
9.	羊 城 雞 絲 沙 律 広東風チキンサラダ	Chicken Salad ala Canton	12
		<i>Shredded roasted chicken, lettuce, celery, carrot, pineapple, crispy wonton chips, sesame & crushed peanut</i>	
10.	芹 香 海 蜆 クラゲの冷製	Shredded Jelly Fish	18
		<i>With cucumber, celery, red chili and vinegar-mustard sauce</i>	
11.	鮑 魚 拼 盆 アワビの冷製盛り合わせ	Abalone Cold Platter	42
		<i>Sliced abalone, jelly fish, century egg, pickled young ginger</i>	
12.	四 川 榨 菜 片 四川風ザーサイ	Sliced Szechuan Radish Pickle	7
13.	蒜 茸 拍 青 瓜 きゅうりのニンニク風味	Garlic Cucumber	7

湯 羹 類 SOUPS スープ

			BOWL	CUP
19.	海 鮮 酸 辣 湯 ホット&サワースープ	Hot & Sour Soup	18	6
		<i>Mixed seafood, tofu, bamboo shoots, shiitake mushroom, black wood fungus, egg drop and green onion</i>		
20.	蟹 肉 粟 米 羹 カニ肉入りコーンスープ	Crab Meat Corn Soup	18	6
		<i>Snow crab meat, golden cream corn, velvety egg white</i>		
21.	鮮 蝦 雲 吞 湯 広東風ワンタンスープ	Wonton Soup ala Cantonese	15	5
		<i>Shrimp & minced pork, shiitake mushroom, dumplings with green onion</i>		
22.	鳳 凰 瑤 柱 羹 干し帆立貝柱スープ	Dried Scallop Soup	18	6
		<i>Shredded dried scallop, bamboo shoots, mushroom, egg drop</i>		
23.	海 鮮 蛋 花 湯 海鮮かき玉スープ	Seafood Egg Drop Soup	18	6
		<i>Shrimp, scallop, calamari, straw mushroom</i>		
24.	蝦 米 波 菜 豆 腐 湯 豆腐とホウレン草のスープ	Tofu & Spinach Soup	15	5
		<i>With dried shrimps</i>		
25.	彩 虹 豆 腐 羹 レインボー豆腐スープ	Rainbow Tofu Soup	15	5
		<i>Green peas, carrot, golden cream corn & straw mushroom</i>		

馳名海鮮 LIVE SEAFOOD 活海老／カニ／ロブスター

26. 生猛大肉蟹 DUNGENESS CRAB (By pieces only, each average about 2 pounds) 24/LB.
 ダンジネスクラブ (一杯単位でご注文下さい。一杯約2ポンド=約907グラム) Your choice of:
 薑蔥 調理法をお選び下さい: しょうがと青ネギで炒め物 Sauté w/ Ginger & Green Onion
 椒鹽 塩こしょうと唐辛子で焼き物 Baked w/ Peppery Salt & Red Chili
 清蒸 蒸し物をしょうがと中国酢のソースで Steamed w/ Ginger & Red Vinegar dipping sauce
 台山 台山風: ブラックビーンソース、豚ひき肉、とき玉子 “Taishan” style: Sauté w/ Black Bean, Minced Pork & Egg Drop
27. 波士頓龍蝦 MAINE LOBSTER (By pieces only, each average about 2 pounds) 38/LB.
 メインロブスター (一杯単位でご注文下さい。一杯約2ポンド=約907グラム) Your choice of:
 薑蔥 調理法をお選び下さい: しょうがと青ネギで炒め物 Sauté w/ Ginger & Green Onion
 椒鹽 塩こしょうと唐辛子で焼き物 Baked w/ Peppery Salt & Red Chili
 清蒸 蒸し物をしょうがと中国酢のソース、またはバターソースで Steamed w/ Ginger & Red Vinegar dipping sauce or Butter Sauce
 台山 台山風: ブラックビーンソース、豚ひき肉、とき玉子 “Taishan” style: Sauté w/ Black Bean, Minced Pork & Egg Drop
 上湯 特製ダシ、バター、米酢、青ねぎで炒め物 Sauté w/ Supreme Broth, Butter, Rice Wine & Green Onion
28. 白灼基圍蝦 POACHED HAWAIIAN SHRIMPS (Whole shrimp, shell-on) 36/LB.
 ハワイ産海老の茹で物 (一尾単位でご注文下さい。殻付き) Served with Special dipping sauce

海鮮類

魚介類

29. 原隻蠔皇湯鮑 Braised Whole Abalone Market Price
 アワビの蒸し煮 With premium oyster sauce
30. 酥炸蝦球 Shrimp Canton 28
 広東風エビ (甘酢味) Deep-fried breaded jumbo shrimp served with sweet & sour sauce
31. 鮑魚扒菜膽 Abalone with Shanghai Cabbage 42
 アワビとちんげん菜の蒸し煮 Braised, sliced abalone and brown sauce
32. 清炒蝦仁 Sautéed Bay Shrimp 28
 エビのソラー Stir-fried with very light potato starch and cucumber garnish
33. 蜜桃脆皮蝦 Prawns w/ Honey Glazed Walnuts 28
 車海老とはちみつがけクルマの炒め物 • Lightly fried prawns, tropical citrus dressing
34. 醋辣蝦 Hot & Sour Shrimp 28
 海老の炒め物、ホット&サワーソース • Golden brown Gulf shrimps, garlic, dried red chili with tangy sauce
35. 四川蝦球 Szechuan Shrimp 28
 四川風海老の炒め物 Sautéed Gulf shrimps, tamarind & tomato-garlic sauce
36. 碧綠蝦球 Prawns with Seasonal Greens 26
 車海老と季節の野菜の炒め物 Sautéed, broccoli, sugar peas, carrot & straw mushroom
37. 椒鹽海蝦 Shrimp w/ Peppery-Salt (Shell on) 28
 殻付き海老の炒め物、塩こしょう風味 • Wok-Fried, sprinkled with chili, green onion & 5-spiced salt
38. 二崧帶子 Pekingese Scallops 28
 北京風帆立貝柱の炒め物 Sauté sea scallops, pine nuts, celery, straw mushroom, sprinkled with crispy dried scallop shreds
39. 碧綠帶子 Scallop w/ Seasonal Greens 26
 帆立貝柱と季節の野菜の炒め物 Stir-fried, broccoli, sugar peas, carrot & straw mushroom
40. 西湖甜酸魚 Sweet & Sour Fish Filet 26
 魚のフィレの揚げ物、スイート&サワーソース • Golden brown sliced fish with lychee, tangy sauce
41. 椒鹽魚球 Fish Filet w/ Peppery Salt 28
 魚のフィレの炒め物、塩こしょう風味 • Wok-fried, sprinkled with garlic, chili, green onion & 5-spiced salt
42. 翡翠魚球 Fish Filet with Seasonal Greens 26
 魚のフィレと季節の野菜の炒め物 • Stir-fried sea bass filet, broccoli, snow peas, carrots & straw mushroom
43. 薑蔥霸王魚球 Steamed Sliced Fish 28
 魚の切り身の蒸し物 Topping with shredded chili, ginger, green onion, seafood soy sauce
44. 海鮮魚香茄子 Szechuan Eggplant with Seafood 26
 なすと魚介類の四川風 Scallop, shrimp & fish, calamari with spicy Szechuan sauce
45. 椒鹽墨魚片 Calamari with Peppery Salt 24
 イカの炒め物、塩こしょう風味 Wok-fried, sprinkled with garlic, chili, green onion & 5-spiced salt
46. 香茅墨魚片 Calamari with Lemon Grass 24
 イカの炒め物、レモン草 Wok-fried, round & green onion, red chili, oyster & fish sauce
47. 豉椒炒帶子 Scallop with Bean Sauce 28
 帆立のブラックビーンソース味 Stir-fried with bell pepper & round onion

雞鴨類 CHICKEN & DUCK とり肉、家鴨肉

48. 北京烤鴨 Peking Duck whole 52 half 25
北京ダック
Roasted whole duck, sliced & served w/ cucumber, scallion in 12 pcs. crepes and hoish sauce
49. 樟茶鴨 Szechuan Smoked Duck whole 46 half 24
四川風スモークダック
Crispy & tasty, smoked genuine style w/ tea leaves & camphor wood, dark plum sauce
50. 廣東掛爐鴨 Cantonese Roasted Duck whole 46 half 24
広東風ローストダック
Classic 5-spiced marinated duck, open-flame roasted, served with plum sauce
51. 蔥油脆皮雞 Crispy-Skin Chicken w/ House Dressing whole 38 half 20
とり肉のクリスピー揚げ、自家製ドレッシングで • *Roasted, served with ginger, onion-honey soy sauce*
52. 當紅炸子雞 Crispy-Skin Chicken whole 38 half 20
とり肉のクリスピー揚げ
Golden brown island chicken with 5 spiced dipping salt
53. 左宗堂雞 “General Tsao’s Chicken” 18
とり肉のピリ辛炒め
Sliced chicken breast, bamboo shoots, mushroom, bell pepper, dried red chili, wok-fried w/ tangy & spicy
54. 宮保雞丁 “Kung Bao” Chicken 18
とり肉とピーナッツのピリ辛炒め • *Diced chicken, wok-fried with roasted peanuts, bamboo shoots, green bell pepper & dried red chili*
55. 腰果雞丁 Chicken w/ Cashew Nuts 18
とり肉とカシューナッツの炒め物 *Diced chicken, wok-fried with cashew nuts, bamboo shoots, straw mushroom & carrot*
56. 檸檬雞 Lemon Chicken 18
とり肉のレモン風味
Crispy & lightly breaded chicken breast, freshly squeezed tangy lemon sauce
57. 磨菇雞片 “Moo Goo Gai Pan” 20
とり肉とキノコの炒め物
Stir-fried sliced chicken breast with assorted mushroom
58. 橙花雞 Orange Chicken 18
とり肉のオレンジ風味
Crispy & lightly breaded chicken breast, freshly squeezed tangy orange sauce
59. 芝麻雞 Sesame Chicken 18
とり肉のごま風味
Crispy and lightly breaded sliced chicken breast with sweet and sour sauce

肉類 MEAT 肉類

60. 無錫骨 “Wu Xi” Ribs 20
にんにく風味のピリ辛スベアリブ • *Braised island pork ribs with tangy & garlic sauce*
61. 木須肉 “Mu Shu” Pork 19
キャベツと豚肉の炒め物、クレープ添え • *Shredded pork, black wood fungus, cabbage, egg, served with 4 pcs. crepes and hoisin sauce*
62. 咕嚕肉 Sweet & Sour Pork 18
酢豚
Golden brown pork tenderloin, green bell peppers, pineapple, sweet & sour sauce
63. 魚香茄子 Szechuan Eggplant 18
四川風ナスとひき肉の炒め物
Braised Eggplant with shredded pork, hot Szechuan garlic sauce
64. 榨菜豆乾肉絲 “Ja Choi” Pork 18
豚肉と漬け物の炒め物
Stir-fried shredded pork, pressed tofu, preserved mustard stem and bean sprout
65. 椒鹽排骨 Ribs with Peppery Salt 20
塩こしょう風味のスベアリブ
Braised island pork ribs, sprinkled with chili, green onion & 5-spiced salt
66. 西蘭花炒牛肉 Beef Broccoli 20
牛肉とブロッコリーの炒め物
Wok-fried sliced beef, broccoli, carrots and premium oyster sauce
67. 青椒牛柳絲 Beef Tenderloin with Green Bell Pepper 20
細切り牛肉とピーマンの炒め物、オイスターソース • *Stir-fried shredded beef tenderloin and bell pepper with premium oyster sauce*
68. 蒙古牛肉 Mongolian Beef 20
細切り牛肉の甘辛炒め
Wok fried shredded beef, garlic, sweet bean paste and mild chili sauce
69. 蠔皇牛肉 Sliced Beef with Premium Oyster Sauce 24
牛肉のオレンジ風味
Wok-fried with straw mushroom, carrot, green onion & garlic

鐵板類 SIZZLING PLATTERS 鐵板焼

70. 鐵板沙茶龍鳳球 “Dragon & Phoenix” 28
海老ととり肉の炒め物、中華風バーベキューソース • *Gulf shrimp, sliced chicken breast, wok-fried with spiced “Chiu-Chow” satay sauce*
71. 鐵板豉椒蝦球 Prawns with Black Bean Sauce 32
車海老の炒め物、ブラックビーンソース • *Srir-fried with green bell pepper and round onion*
72. 鐵板黑椒牛柳 Beef Tenderloin with Black Pepper Sauce 28
牛肉の炒め物、黒こしょう風味 *Thick sliced tenderloin, shredded green bell pepper & Maui onion*
73. 鐵板大蔥牛肉 Sizzling Scallion Beef 26
牛肉とニラの炒め物、オイスターガーリックソース • *Sliced flank steak with premium oyster garlic sauce*
74. 鐵板豉椒雞球 Boneless chicken with Black Bean Sauce 24
とり肉と野菜の炒め物、ブラックビーンソース • *Wok-fried with green bell pepper and round onion served sizzling*
75. 鐵板沙茶雞柳 Chicken with Satay Sauce 24
とり肉の炒め物、サテーソース • *Wok-fried sliced chicken breast, pineapple and spiced “Chiu-Chow” satay sauce*

蔬菜豆腐類 VEGETABLE & TOFU 野菜類、豆腐

76. 八寶菜 Seafood with Cabbage 26
 キャベツと魚介類の炒め物 *Gulf shrimp, scallop, calamari, fish fillet, boneless chicken, sliced pork, mushroom, braised cabbage*
77. 雲腿扒津白 Virginia Ham with Chinese Cabbage 22
 バージニアハムと白菜の蒸し煮 *Sliced Virginia ham braised with Chinese cabbage*
78. 琵琶豆腐扒波菜 “Pei-Pa” Tofu with Spinach 22
 揚げ豆腐のホウレン草添え *Golden fried tofu with minced shrimp, sauteed spinach, ham-flavored sauce*
79. 瑤柱扒西蘭花 Dried Scallop & Broccoli 22
 干し帆立貝柱とブロッコリーの炒め物 • *Sauteed Broccoli, braised dried scallop*
80. 雙菇扒豆腐 Tofu with assorted Mushroom 18
 豆腐とキノコの蒸し煮 *Braised golden brown soft tofu, straw mushroom and black mushroom*
81. 芙蓉蛋 Egg “Fu-Yung” 20
 中華風カニ玉 *Pan-seared Egg, shredded round onion, bean sprout, green onion and Char Siu pork*
82. 乾扁四季豆 String Bean with Minced Pork 18
 サヤインゲンと豚ひき肉の炒め物 • *Wok-fried with minced Szechuan pickle, dried shrimp and mild chili*
83. 麻婆豆腐 “Ma-Pau” Tofu 18
 マーポー豆腐 *Braised diced soft tofu with minced pork and hot bean sauce*
84. 蒜茸素什錦 Stir-fried assorted Vegetables with Garlic 16
 野菜炒め、ガーリック風味 *Broccoli, sugar peas, black mushroom, water chestnut, celery, carrot, Shanghai cabbage & choy sum*
85. 豉汁炒甜豆 Sugar Snap Peas with Black Bean Sauce 16
 スナップピーの炒め物、ブラックビーンソース
86. 金牌蠔油菜心 Choi Sum with Oyster Sauce 16
 チョイスラムの炒め物、オイスターソース • *Heart of Choi Sum, top with premium oyster sauce*
87. 蒜茸炒波菜 Spinach with Garlic 16
 ホウレン草の炒め物、ガーリック風味 • *Stir-fried spinach with minced garlic*
88. 茄香素茄子 Braised Eggplant 16
 マーポーナス *Shredded red chili and black wood fungus with mild Szechuan garlic sauce*

麵飯類 NOODLE & RICE 麵類

Chow Mein: Crispy noodle with gravy on top
 Gon Chow Mein: Stir-fried noodle without gravy
 Lo Mein: Braised soft noodle

89. 福州炒飯 “Foo Chow” Fried Rice 26
 福州風チャーハン *Assorted diced seafood, roasted duck, Virginia ham with brown sauce*
90. 海鮮炒飯 Seafood Fried Rice 20
 海鮮チャーハン *Diced fresh scallop, bay shrimp, calamari, stir-fried with egg & green onion*
91. 瑤柱蛋白炒飯 Fried Rice w/ Egg White & Sun-dried Scallop 20
 卵白と干し帆立貝柱のチャーハン
92. 揚州炒飯 “Yang Chow” Fried Rice 18
 揚州風チャーハン *Diced BBQ pork, bay shrimp, stir-fried with green onion & egg*
93. 生炒牛肉飯 Beef Fried Rice 16
 牛ひき肉チャーハン *Minced Beef, shredded lettuce, peas, carrot, stir-fried with green onion & egg*
94. 雞粒炒飯 Chicken Fried Rice 16
 とり肉チャーハン *Diced chicken, shredded lettuce, green peas, carrot, stir-fried with green onion & egg*
95. 蝦球炒麵 Jumbo Shrimp Chow Mein 22
 海老焼きそば
96. 海鮮炒麵 Seafood Chow Mein 20
 海鮮焼きそば *Fresh scallop, shrimp, fish and calamari*
97. 肉絲炒麵 Shredded Pork Chow Mein 16
 豚肉焼きそば *With bean sprout & black mushroom*
98. 什錦炒拉麵 Stir-fried Peking Noodle, House Style 18
 オリジナル北京風焼き麵 *Thick round noodle, shrimp, scallop, calamari, pork, chicken and Chinese cabbage*
99. 素什錦炒麵 Vegetables Chow Mein 16
 野菜焼きそば *With assorted fresh vegetables with brown sauce*
100. 星州炒米粉 Stir-fried Vermicelli, Singapore Style 18
 シンガポール風焼きビーフン *Curry flavor, bay shrimp, shredded BBQ pork, round onion, bell pepper, bean sprout, red chili and egg*
101. 蒸或炸饅頭 Steamed or Deep-fried Mandarin Bun 3
 中華風蒸しパン、または中華風揚げパン
102. 香米白飯 Steamed Jasmine Rice per person 3
 ライス

FOOD ALLERGY AWARENESS
 Please inform server of any dietary restrictions

甜品 DESSERTS, COFFEE & TEA デザート、コーヒー、茶類

103.	杏仁豆腐	Chilled Almond Float with Lychee	5
	杏仁豆腐		
104.	芒果布甸	Chilled Mango Pudding	5
	マンゴープリン		
105.	各式雪糕	Assorted Ice Cream & Sherbet	6
	アイスクリーム、シャーベット各種		
106.	荳沙窩餅	Pan Fried Crepe with Red Bean	9
	あんこ巻きクレープ		
107.	芝士蛋糕	Lilikoi Cheese Cake	7
	リリコイ・チーズケーキ		
108.	巧克力蛋糕	Chocolate Decadence Cake	7
	チョコレート・デカダンスケーキ		
109.	酥炸香蕉	Banana Fritter	7
	バナナフリッター		
110.	檀島木瓜(半隻)	Island Papaya (Half)	6
	ハワイ産パパイア (1/2カット)		
111.	鮮果沙律	Seasonal Fruit Salad	6
	旬のフルーツサラダ		
112.	檀島咖啡	Freshly Brewed Coffee	4
	煎れたてのコナコーヒー		
113.	中國茗茶	Premium Chinese Tea (per person)	2
	高級中国茶 (1人前)		
114.	各式汽水	Soda	3
	ソーダ		
115.	各式果汁	Fruit Juice	5
	フルーツジュース		

Refill for Tea only

AFTER DINNER DRINK

Hennessy X. O.	24
Hennessy V. S. O. P.	12
Courvoisier V. S. O. P.	12
Baileys Irish Cream	9
Campari	9
Grand Marnier	9
Amaretto DiSaronno	9
Drambuie	9
Frangelico	9
Galliano	9
Kahlua	9
Sambvca	9