

王朝

## 呈献高尚宴

Chef's Special Lunch  
Chen Xian Gao Shang Yan  
¥8,000

### 美味冷盆

季節の一口冷菜の盛り合わせ  
Seasonal assorted appetizers

### 雪白酸辣湯

高菜 白菜入り酸辣スープ  
Hot and sour soup with leaf mustard and Chinese cabbage

### 時蔬蝦仁

海老と季節野菜の塩味炒め  
Sautéed shrimp and seasonal vegetables

追加でお楽しみいただけます。

Additional charge

#### 北京烤鴨

北京ダック (2本)  
Beijing duck crêpe rolls (2 Pieces)  
+ ¥1,600

#### 美蒸三点

蒸し点心 (3種)  
Dim sum (3 Pieces)  
+ ¥1,200

### 香蒸青菜腊肉

豚の干し肉と搦菜の強火蒸し 豆鼓入り香味ソース掛け  
Steamed dried pork and tatsoi with black bean sauce

### 錦絲油淋魚排

魚の切り身揚げ 油淋ソース 野菜添え  
Fried fish and vegetables with flavored soy sauce

### 揚州生菜炒飯

蟹肉、叉焼、海老、レタス入り炒飯  
Fried rice with crab meat, barbecued pork, shrimp and lettuce

### 杏仁豆腐

杏仁豆腐エルダーフラワーソース  
Iced almond jelly with elderflower sauce

## 四季圓

Si Ji Yuan

¥10,800

### 彩香冷盆

チャイニーズ冷菜盛り合わせ

Chinese assorted appetizers

### 芙蓉蟹粉翅湯

蟹肉入りコニッシュジャック鰭スープ 卵白仕立て

Cornish Jack soup with crab meat and egg white

### 時蔬蝦魷

海老とイカ 季節野菜の塩味炒め

Sautéed shrimp, squid and vegetables

追加でお楽しみいただけます。

Additional charge

#### 北京烤鴨

北京ダック（2本）

Beijing duck crêpe rolls (2 Pieces)

+ ¥1,600

#### 美蒸三点

蒸し点心（3種）

Dim sum (3 Pieces)

+ ¥1,200

### 冬菜白片肉

薄切り豚バラ肉の湯引き 冬菜 豆鼓入りソース

Boiled sliced pork with winter vegetables and black bean sauce

### 香橙牡蠣

牡蠣と白菜の特製柚子胡椒ソース掛け

Boiled oyster and Chinese cabbage with yuzu pepper sauce

### 雪菜鮭魚炒飯

鮭 高菜入り炒飯

Fried rice with salmon and leaf mustard

### 黒蜜布丁

杏仁豆腐エルダーフラワージェレ

Iced almond jelly with elderflower jelly

国産米使用。Rice product from Japan.

アレルギーや食事制限などにつきましては、ご注文の際にお申しつけください。  
Please inform us if you have any food allergies or special dietary requirements.

## 薫風

Xun Feng

¥15,000

### 錦香冷盆

彩り豊かな一口前菜盛り合わせ  
Assorted premium appetizers

### 開蟹翅湯

上海蟹入りコニッシュジャック鰯スープ  
Cornish Jack soup with Shanghai crab

### 漁香蝦鮑

殻付き海老と蝦夷鮑の甘辛ソース炒め  
Sautéed shrimp and Ezo-abalone with sweet and spicy sauce

### 椒塩河豚

河豚の紹興酒香り揚げ  
Fried puffer fish with sansho pepper salt

### 山葵醬和牛

黒毛和牛と季節野菜の山葵ソース炒め  
Wok-fried Wagyu and seasonal vegetables with wasabi sauce

### 十菜香腸炒飯

黄ニラ、モヤシ、台湾腸詰入り炒飯  
Fried rice with yellow leeks, bean sprouts and Taiwanese sausage

### 涼点・小菓子

パナコッタ あずきとフルーツ添え、小菓子  
Panna cotta with red bean and fruit, mini pastry



写真はイメージです。Product image for illustration purpose only.  
コース料理は 2 名様より承ります。Course menus are available starting from 2 persons and above.  
表示料金には税金・サービス料 13% が含まれます。Price inclusive of taxes and 13% service charge.

## 酔仙

Shui Xian

¥21,000

### 王朝富貴冷盆

王朝特製冷菜盛り合わせ  
DYNASTY special assorted appetizers

### 蟹粉竹蓐翅湯

蟹肉、絹笠茸入りコニッシュジャック鰭スープ  
Cornish Jack soup with crab meat and bamboo fungus

### 香蒸XO大蝦

天然有頭海老の強火蒸しXO醬ソース  
Steamed fresh prawn with XO sauce

### 炙烤麻醬鮑魚

蝦夷鮑の炙り胡麻ソース掛け  
Ezo-abalone grilled with sesame sauce

### 蒜香黑椒和牛

黒毛和牛と季節野菜のガーリックブラックペッパーソース炒め  
Wok-fried Wagyu and seasonal vegetables with garlic black pepper sauce

### 十菜鮭魚炒飯

黄ニラ モヤシ 鮭入り炒飯  
Fried rice with yellow leeks, bean sprout and salmon

### 焦糖焗布丁・小菓子

クリームブリュレ 小菓子  
Crème brûlée and mini pastry

DYNASTY'S SPECIAL MENU

王朝特製メニュー

紅焼金翅 コニッシュジャックの姿煮込み (一枚)

DYNASTY unique receipe of braised Cornish Jack in brown sauce ¥9,800/person



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COLD APPETIZERS / 冷菜 / 前菜

|   |                                                                                                                  | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|---|------------------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|
| 🍴 | 1. 三拼美味      冷菜盛り合わせ – 蒸し鶏、チャーシュー、クラゲ<br>Appetizer sampler - steamed chicken, barbecued pork, chilled jelly fish | ¥4,200                    | ¥6,000                      |
|   | 2. 凉拌海蜇皮      クラゲの冷菜<br>Cold jelly fish dish                                                                     | ¥3,800                    | ¥5,500                      |
| 🍴 | 3. 川香口水鶏      四川よだれ鶏<br>Spicy Sichuan Chicken                                                                    | ¥3,500                    | ¥5,000                      |
|   | 4. 棒棒鶏      蒸し鶏のスパイシー胡麻ソース<br>Steamed chicken with spicy sesame sauce                                            | ¥3,500                    | ¥5,000                      |
|   | 5. 蒜泥雲白肉      薄切り豚肉のガーリックソース<br>Thinly sliced pork with garlic sauce                                             | ¥3,400                    | ¥4,800                      |
|   | 6. 酸辣白菜      白菜の甘酢漬け<br>Pickled Beijing cabbage in chili and vinegar sauce                                       | ¥2,100                    | ¥3,000                      |
|   | 7. 松花皮蛋      ピータン<br>Preserved eggs                                                                              | ¥2,100                    | ¥3,000                      |

SOUP / 湯 / スープ

|   |                                                                      | 1 cup / カップ |
|---|----------------------------------------------------------------------|-------------|
| 🍴 | 8. 海胆燕窩      うに入り燕の巣スープ<br>Superior bird's nest soup with sea urchin | ¥4,500      |
| 🍴 | 9. 蟹粉翅湯      蟹肉入りコニッシュジャックスープ<br>Cornish Jack soup with crab meat    | ¥3,300      |
|   | 10. 酸辣湯      酸辣風味の五目スープ<br>Hot and sour soup                         | ¥ 1,600     |
|   | 11. 蟹粉真珠米湯      蟹肉入りコーンスープ<br>Corn soup with crab meat               | ¥ 1,600     |
|   | 12. 蕃茄蛋花湯      トマトと卵のスープ<br>Egg and tomato soup                      | ¥ 1,500     |

🍴 : Signature dish シグネチャー料理

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SEAFOOD / 海鮮 / 海鮮料理

|                                                                                     |                                                                                                               | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|
|    | <b>13. 豆豉龍蝦</b> ロブスターの黒豆ソース煮<br>Simmered lobster in black bean sauce                                          | ¥10,900                   | ¥15,500                     |
|                                                                                     | <b>14. 乾焼明蝦</b> 大海老のチリソース煮<br>Braised prawns with red chili sauce                                             | ¥3,900                    | ¥5,600                      |
|    | <b>15. 沙拉蝦仁</b> 小海老のマンゴーマヨネーズソース<br>Batter fried shrimps glazed in mango mayonnaise                           | ¥3,400                    | ¥4,800                      |
|                                                                                     | <b>16. 時蔬蝦仁</b> 小海老と彩り野菜の塩味炒め<br>Stir-fried shrimps and seasonal vegetables                                   | ¥3,200                    | ¥4,600                      |
|                                                                                     | <b>17. 川味蝦仁</b> 小海老の豚挽肉 青菜漬の四川チリソース炒め<br>Quick fried shrimps in Szechuan style chili sauce                    | ¥3,200                    | ¥4,600                      |
|                                                                                     | <b>18. 香辣蝦仁</b> 小海老の黒豆入りスパイシー炒め<br>Spicy stir-fry with small shrimp and black beans                           | ¥3,200                    | ¥4,600                      |
|  | <b>19. 白灼有頭蝦</b> 有頭海老の湯引き香味醬油ソース（2尾）<br>Boiled shrimp with aromatic flavored soy sauce ( 2 pieces )           |                           | ¥2,400                      |
|                                                                                     | <b>20. 時蔬蝦貝</b> 小海老とホッキ貝 彩り野菜の塩味炒め<br>Wok-fried shrimps and surf clam                                         | ¥3,400                    | ¥4,800                      |
|                                                                                     | <b>21. 宮保蝦蟹</b> 殻付き海老と渡り蟹の辛味ソース炒め<br>Stir-fried shell-on shrimp and crab with spicy sauce                     | ¥3,600                    | ¥5,200                      |
|                                                                                     | <b>22. 白灼牡蠣</b> 牡蠣の湯引き香味醬油ソース（4個）<br>Oyster boiled in soy sauce with aromatic flavored soy sauce ( 4 pieces ) |                           | ¥2,240                      |
|                                                                                     | <b>23. 時蔬貝魷</b> ホッキ貝とイカ 彩り野菜の塩味炒め<br>Salt-flavored stir-fry with surf clam, squid, and colorful vegetables    | ¥3,200                    | ¥4,500                      |
|                                                                                     | <b>24. 金茸粉絲扇貝魷</b> ホタテ貝とイカ<br>春雨のガーリックシーズニングソース<br>Scallops and squid vermicelli with garlic seasoning sauce  | ¥3,800                    | ¥5,500                      |
|                                                                                     | <b>25. 漁香魷片</b> イカの四川風甘辛ソース炒め<br>Sautéed squid with red pepper                                                | ¥3,000                    | ¥4,300                      |
|                                                                                     | <b>26. 西芹魷片</b> イカとセロリの塩味炒め<br>Sautéed squid and celery                                                       | ¥3,000                    | ¥4,300                      |
|                                                                                     | <b>27. 金沙魷片</b> イカのカレー風味揚げガーリックスパイシーソルト<br>Fried squid, garlic spicy salt                                     | ¥3,200                    | ¥4,500                      |
|                                                                                     | <b>28. 乾焼青蟹</b> 渡り蟹のチリソース煮<br>Crab simmered in chili sauce                                                    | ¥3,400                    | ¥4,800                      |
|  | <b>29. 油淋青蟹</b> 渡り蟹の香味ソース炒め<br>Stir-fried crab with aromatic sauce                                            | ¥3,400                    | ¥4,800                      |
|                                                                                     | <b>30. 蝦蟹炒蛋</b> 海老蟹肉入り玉子炒め<br>Stir-fried eggs with shrimp and crab meat                                       | ¥2,500                    | ¥3,500                      |

ABALONE and SEA CUCUMBER / 鮑・海參 / 鮑・なまこ

|                                                                                   |                                                                                                       | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|
|  | <b>31. 蠔油鮑魚</b> 鮑のオイスターソース煮<br>Braised abalone in oyster sauce                                        | ¥8,800                    | ¥12,500                     |
|                                                                                   | <b>32. 珧柱鮑貝蘭花</b> ブロッコリーの鮑 ホッキ貝入り干し貝柱あんかけ<br>Broccoli with dried abalone and dried surf clam in sauce | ¥4,200                    | ¥6,000                      |
|                                                                                   | <b>33. 紅焼海參</b> なまこ 椎茸 筍 豚肉の醤油煮込み<br>Braised sea cucumber in soy sauce                                | ¥6,300                    | ¥9,000                      |

FISH / 魚 / 魚

|                                                                                   |                                                                                        | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|-----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|---------------------------|-----------------------------|
|  | <b>34. 清蒸魚排</b> 切り身魚の強火蒸し 葱生姜入り香味醤油（1切れ）<br>Steamed fish with soy fish sauce (1 piece) |                           | ¥2,800                      |
|                                                                                   | <b>35. 豆豉蒸魚</b> 切り身魚の強火蒸し 豆豉（黒豆）ソース（1切れ）<br>Steamed fish fillets with black bean sauce |                           | ¥2,800                      |
|                                                                                   | <b>36. 紅烹魚條</b> 切り身魚のフリッター辛味ソース炒め<br>Fried fish glazed with sweet and spicy sauce      | ¥2,700                    | ¥3,800                      |
|                                                                                   | <b>37. 糖醋魚條</b> 切り身魚のフリッター甘酢あんかけ<br>Fried fish glazed with sweet and sour sauce        | ¥2,700                    | ¥3,800                      |

BEEF / 牛肉 / 牛肉

|                                                                                     |                                                                                                  | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|
|                                                                                     | <b>38. 蠔油牛肉</b> 牛肉と野菜のオイスターソース炒め<br>Stir-fried beef with oyster sauce                            | ¥3,800                    | ¥5,400                      |
|                                                                                     | <b>39. 黒椒牛肉</b> 牛肉とセロリの黒胡椒炒め<br>Sautéed beef with black pepper                                   | ¥3,800                    | ¥5,400                      |
|  | <b>40. 潮州辣子牛肉</b> 牛肉の辛味ソース炒め<br>Beef stir-fried with spicy sauce                                 | ¥3,800                    | ¥5,400                      |
|                                                                                     | <b>41. 青菜菇蓀牛肉</b> 牛肉 青菜 シメジのガーリックオイスター炒め<br>Sautéed beef with red chili pepper                   | ¥3,800                    | ¥5,400                      |
|                                                                                     | <b>42. 蕃茄牛肉</b> 牛肉とトマトの炒め<br>Sautéed beef with tomatoes                                          | ¥3,800                    | ¥5,400                      |
|                                                                                     | <b>43. 青椒牛肉絲</b> 牛肉とピーマンの細切り炒め<br>Wok-fried beef and green bell pepper                           | ¥3,800                    | ¥5,400                      |
|                                                                                     | <b>44. 四素牛肉絲</b> 牛肉と四種野菜の甘辛細切り炒め<br>Sweet and spicy stir-fried beef and four kinds of vegetables | ¥3,800                    | ¥5,400                      |

 : Signature dish シグネチャー料理

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PORK / 猪肉 / 豚肉

|   |                                                                                                                                    | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|---|------------------------------------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|
|   | <b>45. 青椒肉絲</b> 豚肉とピーマンの細切り炒め<br>Wok-fried pork and green bell pepper                                                              | ¥3,200                    | ¥4,500                      |
|   | <b>46. 三冬肉片</b> 豚肉 冬菜 椎茸 筍のオイスターソース炒め<br>Pork, winter vegetables, shiitake mushrooms, and bamboo shoots stir-fried in oyster sauce | ¥3,200                    | ¥4,500                      |
| 🍴 | <b>47. 香醋肉塊</b> 黒酢酢豚<br>Sweet and sour ‘Kurobuta’ pork with black vinegar                                                          | ¥3,400                    | ¥4,800                      |
| 🍴 | <b>48. 漁香茄子</b> 細切り豚肉と茄子の甘辛炒め<br>Stir-fried shredded pork and eggplant, sweet and spicy sauce                                      | ¥2,900                    | ¥4,200                      |
|   | <b>49. 回鍋汁肉</b> 豚肉とキャベツの辛し味噌炒め<br>Sautéed pork and cabbage with chili and soy bean paste                                           | ¥2,900                    | ¥4,200                      |
|   | <b>50. 香腸青菜</b> 台湾腸詰と青菜の塩味炒め<br>Taiwanese sausage and salted stir-fried green vegetables                                           | ¥2,500                    | ¥3,500                      |
|   | <b>51. 炒木須肉</b> 豚肉 木茸 玉子の炒め<br>Stir-fried pork, wood ear mushrooms, and eggs                                                       | ¥2,800                    | ¥4,000                      |
|   | <b>52. 葱爆腊肉</b> 干し豚肉と野菜の炒め<br>Stir-fried dried pork and vegetables                                                                 | ¥2,500                    | ¥3,500                      |
|   | <b>53. 紅焼扣肉</b> 上海風豚の角煮（2切れ）<br>Shanghai-style braised pork belly (2 pieces)                                                       |                           | ¥4,000                      |

DUCK & CHICKEN / 鴨・鶏肉 / 鴨・鶏肉

|   |                                                                                                  | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|---|--------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|
| 🍴 | <b>54. 北京烤鴨</b> 北京ダック<br>Beijing duck<br>※北京ダックは皮のみの提供となります。<br>Beijing duck is served skin only | ¥9,000<br>(8 pieces)      | ¥18,000<br>(16 pieces)      |
|   | <b>55. 油淋嫩鶏</b> 鶏肉の唐揚げ葱生姜入り甘酢ソース<br>Deep-fried chicken, flavored soy sauce                       | ¥3,200                    | ¥4,600                      |
|   | <b>56. 香辣鶏球</b> 鶏肉の豆鼓（黒豆）入りスパイシーソース炒め<br>Sautéed chicken with black bean spicy sauce             | ¥3,200                    | ¥4,600                      |
|   | <b>57. 左宗鶏</b> 鶏肉の湖南風甘辛ガーリックソース炒め<br>Hunan style fried chicken, spicy garlic sauce               | ¥3,200                    | ¥4,600                      |
|   | <b>58. 香醋鶏球</b> 鶏肉の黒酢ソース炒め<br>Chicken stir-fried with black vinegar sauce                        | ¥3,200                    | ¥4,600                      |
| 🍴 | <b>59. 腰菓鶏丁</b> 鶏肉とカシューナッツの炒め<br>Sautéed chicken with cashew nuts                                | ¥3,100                    | ¥4,400                      |
|   | <b>60. 醬爆鶏丁</b> 鶏肉と野菜の甘味噌炒め<br>Stir-fried chicken and vegetables with sweet miso                 | ¥3,100                    | ¥4,400                      |
|   | <b>61. 宮保鶏丁</b> 鶏肉 野菜 ピーナッツ入り甘辛炒め<br>Sautéed chicken with sweet and spicy sauce                  | ¥3,100                    | ¥4,400                      |

TOFU / 豆腐 / 豆腐

|                                                                                   |                                                                                                                           | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|
|  | <b>62. 麻婆豆腐</b> 四川麻婆豆腐<br>Szechuan style braised tofu, minced pork, red dried chili sauce                                 | ¥2,500                    | ¥3,500                      |
|                                                                                   | <b>63. 紅焼豆腐</b> 揚げ豆腐と椎茸 筍 豚肉入り醤油煮込み<br>Deep-fried tofu, shiitake mushrooms, bamboo shoots, and pork simmered in soy sauce | ¥2,500                    | ¥3,500                      |
|                                                                                   | <b>64. 彭家豆腐</b> 揚げ豆腐と豚肉の豆鼓（黒豆）ソース煮込み<br>Fried bean curd and pork with black bean soy sauce                                | ¥2,500                    | ¥3,500                      |
|                                                                                   | <b>65. 青菜冬菇豆腐</b> 揚げ豆腐と青菜 椎茸入り塩味炒め<br>Fried tofu and green vegetables stir-fried with shiitake mushrooms and salt         | ¥2,500                    | ¥3,500                      |

VEGETABLES / 蔬菜 / 野菜

|                                                                                     |                                                                                                      | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|
|  | <b>66. 清炒青菜</b> 青菜の塩炒め<br>Wok-fried green vegetables                                                 | ¥2,200                    | ¥3,200                      |
|  | <b>67. 開洋蒜爆青菜</b> 青菜と干し海老のガーリック塩味炒め<br>Stir-fried green vegetables and dried shrimp with garlic salt | ¥2,400                    | ¥3,400                      |
|                                                                                     | <b>68. 蠔油青菜</b> 青菜のオイスターソース炒め<br>Wok-fried green vegetables with oyster sauce                        | ¥2,200                    | ¥3,200                      |
|                                                                                     | <b>69. 炒素菜</b> 細切り野菜と春雨の醤油炒め<br>Stir-fried thinly sliced vegetables and vermicelli with soy sauce    | ¥2,200                    | ¥3,200                      |
|                                                                                     | <b>70. 蟹粉生菜</b> レタスの蟹肉あんかけ<br>Lettuce and crab meat in thick sauce                                   | ¥3,200                    | ¥4,500                      |
|                                                                                     | <b>71. 奶油白菜</b> 白菜のクリーム煮<br>Braised Chinese cabbage in cream sauce                                   | ¥2,200                    | ¥3,200                      |

CRISPY OKOGE SCORCHED RICE / 鍋粿 / おこげ

|  |                                                                                                      | Small<br>1-2 persons / 人前 | Regular<br>3-4 persons / 人前 |
|--|------------------------------------------------------------------------------------------------------|---------------------------|-----------------------------|
|  | <b>72. 什錦鍋粿</b> おこげ揚げ 五目あんかけ<br>Chop suey with crispy scorched rice                                  | ¥3,400                    | ¥4,800                      |
|  | <b>73. 三菇鍋粿</b> おこげ揚げ 三種きのこあんかけ<br>Chop suey with crispy scorched rice with three kinds of mushrooms | ¥3,400                    | ¥4,800                      |

NOODLES / 麺 / そば

|                                                                                     |                                                                                                                                 | Small  | Regular |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|--------|---------|
|    | <b>74. 什錦湯麺</b> 五目あんかけそば<br>Chop suey soup noodle, pork, shrimp, chicken, squid and vegetables                                  | ¥2,200 | ¥3,200  |
|                                                                                     | <b>75. 蝦仁湯麺</b> 海老入りそば<br>Noodles with shrimp in soup                                                                           | ¥2,100 | ¥3,000  |
|                                                                                     | <b>76. 青菜牛肉湯麺</b> 牛肉と青菜入りそば<br>Stir-fried with beef and green vegetables                                                        | ¥2,200 | ¥3,200  |
|                                                                                     | <b>77. 青椒牛肉絲湯麺</b> 細切り牛肉とピーマン入りそば<br>Stir-fried beef and green pepper, topped off on soup noodle                                | ¥2,200 | ¥3,200  |
|                                                                                     | <b>78. 鶏絲湯麺</b> 細切り鶏肉そば<br>Soup noodle, shredded chicken                                                                        | ¥2,000 | ¥2,800  |
|                                                                                     | <b>79. 雪菜肉絲湯麺</b> 高菜と細切り豚肉入りそば<br>Stir-fried leaf mustard and pork, topped off on soup noodle                                   | ¥2,000 | ¥2,800  |
|  | <b>80. 担々麺</b> タンタン麺<br>Noodles with minced pork in spicy miso sesame soup                                                      | ¥2,100 | ¥3,000  |
|                                                                                     | <b>81. 葱絲叉焼絲湯麺</b> 葱 チャーシュー入りそば<br>Noodles with green onions and char siu pork                                                  | ¥2,000 | ¥2,800  |
|                                                                                     | <b>82. 什錦炒麺</b> 五目あんかけ焼きそば<br>Stir-fried pork, shrimp, chicken, squid and vegetables in thick sauce, topped off on fried noodle | ¥2,200 | ¥3,200  |
|                                                                                     | <b>83. 青椒牛肉絲炒麺</b> 細切り牛肉とピーマン入りあんかけ焼きそば<br>Stir-fried beef and green pepper, topped off on fried noodle                         | ¥2,100 | ¥3,000  |
|                                                                                     | <b>84. 上海炒麺</b> 細切り豚肉と野菜入り 上海風焼きそば<br>Stir-fried pork, vegetables and noodles, Shanghai style                                   | ¥2,000 | ¥2,800  |

RICE / 飯 / ご飯

|                                                                                     |                                                                                          | Small  | Regular |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|--------|---------|
|  | <b>85. 揚州炒飯</b> 蟹肉 海老 チャーシュー入り炒飯<br>Yangzhou fried rice, crab, shrimp and barbecued pork | ¥2,200 | ¥3,200  |
|                                                                                     | <b>86. 蟹粉生菜炒飯</b> 蟹肉とレタス入り炒飯<br>Fried rice with crab meat and lettuce                    | ¥2,100 | ¥3,000  |
|                                                                                     | <b>87. 牛絲生菜炒飯</b> 細切り牛肉とレタス入り炒飯<br>Fried rice with beef and lettuce                      | ¥2,100 | ¥3,000  |
|                                                                                     | <b>88. 什錦燴飯</b> 五目あんかけご飯<br>Steamed rice topped with chop suey sauce                     | ¥2,200 | ¥3,200  |
|  | <b>89. 青椒牛肉絲燴飯</b> 細切り牛肉とピーマン入りあんかけご飯<br>Steamed rice topped with beef and green pepper  | ¥2,100 | ¥3,000  |



: Signature dish シグネチャー料理  
国産米使用。Rice product from Japan.

表示料金には税金・サービス料 13% が含まれます。Price inclusive of taxes and 13% service charge.

DIM SUM / 点心 / 点心

|                                                                                   |                                                                                                                      |        |
|-----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|--------|
|  | <b>90. 極品蝦餃皇</b> 海老蒸し餃子（2個）<br>Steamed shrimp dumpling ( 2 pieces )                                                  | ¥1,200 |
|                                                                                   | <b>91. 韭菜蝦餃</b> ニラ入り海老蒸し餃子（2個）<br>Steamed shrimp dumplings with leeks ( 2 pieces )                                   | ¥1,200 |
|                                                                                   | <b>92. 広東焼売</b> 海老入りポーク焼売（2個）<br>Cantonese style pork shao mai ( 2 pieces )                                          | ¥1,200 |
|                                                                                   | <b>93. 叉焼包</b> 叉焼饅頭（1個）<br>Char siu bun ( 1 piece )                                                                  | ¥500   |
|                                                                                   | <b>94. 春捲</b> 豚肉 蟹肉と海老入り春巻（2本）<br>Deep fried spring rolls with pork, crab meat and shrimp ( 2 rolls )                | ¥1,200 |
|                                                                                   | <b>95. 広州咸水角</b> 豚肉 干し海老 椎茸入り揚げ餅（1個）<br>Fried rice cakes with pork, dried shrimp, and shiitake mushrooms ( 1 piece ) | ¥500   |

DESSERTS / 甜点 / デザート

|                                                                                     |                                                                          |        |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------|--------|
|  | <b>96. 杏仁豆腐</b> 杏仁豆腐<br>Iced almond jelly                                | ¥1,600 |
|  | <b>97. 香芒奶露</b> マンゴーミルク<br>Sweet mango cream                             | ¥1,500 |
|                                                                                     | <b>98. 椰汁西米露</b> タピオカ入りココナッツミルク<br>Coconut milk with tapioca             | ¥1,500 |
|                                                                                     | <b>99. 中国茶果凍</b> 中国茶ゼリー<br>Iced Chinese tea jelly                        | ¥1,300 |
|                                                                                     | <b>100. 豆沙麻球</b> あずき餡入り胡麻団子（2個）<br>Fried sweet sesame balls ( 2 pieces ) | ¥1,300 |

# 王朝特製お子様ボックス

## DYNASTY KID'S BOX

¥4,000

海老フライ

Deep fried shrimp

鶏の唐揚げとフライドポテト

Fried chicken and french fries

点心二種盛り合わせ

Two kinds of dim sum

ハンバーグ

Hamburger steak

蟹肉、海老、叉焼入り炒飯

Fried rice with crab meat, shrimp and char siew pork

本日のデザート

Today's dessert



写真はイメージです。Product image for illustration purpose only.

国産米使用。Rice product from Japan.

アレルギーや食事制限などにつきましては、ご注文の際にお申しつけください。

Please inform us if you have any food allergies or special dietary requirements..