

## 頭 盤 APPETIZERS 前 菜

1.	頭 盆 小 拼 前菜盛り合わせ	Appetizers Samplers . . . . .	17
		<i>Shrimp &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; 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 Saute 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: Saute 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 Saute 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: Saute 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 Saute 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 Sauteed 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ミの炒め物 • 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 Sauteed 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 Sauteed, 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 Saute 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