

前菜各種 冷盆類 Appetize	小盆 Small Dish	中盆 Regular Dish
<div> <div>季節前菜一名様盛り</div> <div> <div>每人拼盤</div> <div>Assorted Cold Delicacies</div> </div> </div> <div>1名様 Per Person</div> <div>¥ 2,200 (2,662)</div>		
<div> <div>三種冷菜盛り合わせ</div> <div> <div>三拼盆</div> <div>Three Kinds of Cold Delicacies</div> </div> </div> <div>4,200 (5,082)</div> <div>6,300 (7,623)</div>		
<div> <div>クラゲの冷菜</div> <div> <div>海蜇皮</div> <div>Cold Jellyfish</div> </div> </div> <div>4,200 (5,082)</div> <div>6,300 (7,623)</div>		
<div> <div>鶏の冷菜（葱油ソース）</div> <div> <div>白油嫩鶏</div> <div>Cold Boiled Chicken (Leek and oil sauce)</div> </div> </div> <div>2,600 (3,146)</div> <div>3,900 (4,719)</div>		
<div> <div>広東式チャーシュー</div> <div> <div>明爐叉焼肉</div> <div>Barbecued Pork Cantonese Style</div> </div> </div> <div>2,400(2,904)</div> <div>3,600 (4,356)</div>		

あわび・貝類・なまこ料理 海鮮類 Seafood		
<div> <div>あわびの醤油煮込み</div> <div> <div>紅焼鮑魚</div> <div>Braised Abalone with Soy Sauce</div> </div> </div> <div>¥ 5,600 (6,776)</div> <div>8,400 (10,164)</div>		
<div> <div>あわびのオイスターソース煮込み</div> <div> <div>蠔油鮑片</div> <div>Braised Abalone with Oyster Sauce</div> </div> </div> <div>5,600 (6,776)</div> <div>8,400 (10,164)</div>		
<div> <div>帆立貝と野菜の塩炒め</div> <div> <div>時炒活貝</div> <div>Sauteed Scallops and Seasonal Vegetable with Salt</div> </div> </div> <div>3,400 (4,114)</div> <div>5,100 (6,171)</div>		
<div> <div>なまことあわびの醤油煮込み</div> <div> <div>鮑魚海參</div> <div>Braised Sea Cucumber and Abalone with Soy Sauce</div> </div> </div> <div>5,600 (6,776)</div> <div>8,400 (10,164)</div>		
<div> <div>なまこの醤油煮込み</div> <div> <div>紅焼海參</div> <div>Braised Sea Cucumber with Soy Sauce</div> </div> </div> <div>3,800 (4,598)</div> <div>5,700 (6,897)</div>		
海老料理 蝦類 Lobster, Prawn and Shrimp		
<div> <div>海老のチリソース</div> <div> <div>乾焼明蝦球</div> <div>Braised Prawns with Chili Sauce</div> </div> </div> <div>¥ 4,200 (5,082)</div> <div>6,300 (7,623)</div>		
<div> <div>小海老のチリソース</div> <div> <div>乾焼蝦仁</div> <div>Braised Shrimps with Chili Sauce</div> </div> </div> <div>3,600 (4,356)</div> <div>5,400 (6,534)</div>		
<div> <div>海老のマンゴーマヨネーズソース</div> <div> <div>芒果沙明蝦球</div> <div>Braised Prawns with Mango Mayonnaise Sauce</div> </div> </div> <div>4,400 (5,324)</div> <div>6,600 (7,986)</div>		
<div> <div>小海老の塩炒め</div> <div> <div>清炒蝦仁</div> <div>Sauteed Shrimps with Salt</div> </div> </div> <div>3,600 (4,356)</div> <div>5,400 (6,534)</div>		
<div> <div>海老のすり身とトーストの挟み揚げ</div> <div> <div>蝦仁吐司</div> <div>Deep Fried Minced Shrimp on Toast</div> </div> </div> <div>2,800 (3,388)</div> <div>4,200 (5,082)</div>		
<div>*料理とと一緒に花巻(蒸しパンまたは揚げパン)はいかがでしょうか</div> <div>1ヶ 300 (363)</div>		

魚料理 魚類 Fish		
<div> <div>白身魚と野菜の昆布醤炒め</div> <div> <div>昆布醬魚排</div> <div>Sauteed Fish and Vegetables with Kelp Sauce</div> </div> </div> <div>¥ 3,200 (3,872)</div> <div>4,800 (5,808)</div>		
<div> <div>白身魚の衣揚げ 甘酢あんかけ</div> <div> <div>五柳魚條</div> <div>Fried Fish with Sweet and Sour Sauce</div> </div> </div> <div>3,200 (3,872)</div> <div>4,800 (5,808)</div>		

鶏・鴨肉料理 鶏・鴨類 Chicken and Duck	小盆 Small Dish	中盆 Regular Dish
<div> <div>岩手県産地養鶏の唐揚げ(骨なし)</div> <div> <div>軟炸子鶏</div> <div>Deep Fried Chicken</div> </div> </div> <div>¥ 2,800 (3,388)</div> <div>4,200 (5,082)</div>		
<div> <div>岩手県産地養鶏の唐揚げ 醤油ソース</div> <div> <div>去骨油淋鶏</div> <div>Deep Fried Chicken with Soy Sauce</div> </div> </div> <div>3,000 (3,630)</div> <div>4,500 (5,445)</div>		
<div> <div>北京ダック</div> <div> <div>北京烤鴨</div> <div>Beijing Duck</div> </div> </div> <div>(1枚) 1,200 (1,452)</div>		

牛肉料理 牛肉類 Beef		
<div> <div>熊本県産あか牛の鉄板焼 黒胡椒風味</div> <div> <div>鉄板黒椒熊本牛</div> <div>Sauteed Beef and Vegetables Black Pepper Flavor "Teppanyaki"</div> </div> </div> <div>¥ 4,400 (5,324)</div> <div>6,600 (7,986)</div>		
<div> <div>熊本県産あか牛の黒豆味噌炒め</div> <div> <div>豉汁熊本牛</div> <div>Sauteed Beef with Black Bean Paste</div> </div> </div> <div>4,000 (4,840)</div> <div>6,000 (7,260)</div>		
<div> <div>熊本県産あか牛と野菜のオイスターソース炒め</div> <div> <div>蠔油熊本牛</div> <div>Sauteed Beef and Vegetables with Oyster Sauce</div> </div> </div> <div>4,000 (4,840)</div> <div>6,000 (7,260)</div>		
<div> <div>牛肉とピーマンの細切り炒め</div> <div> <div>青椒牛肉絲</div> <div>Sauteed Shredded Beef and Green Peppers</div> </div> </div> <div>3,400 (4,114)</div> <div>5,100 (6,171)</div>		
<div> <div>牛類肉のやわらか煮 黒胡椒風味</div> <div> <div>黒椒牛類肉</div> <div>Tenderly Braised Beef Black Pepper Flavor</div> </div> </div> <div>3,600 (4,356)</div> <div>5,400 (6,534)</div>		

豚肉料理 猪肉類 Pork		
<div> <div>豚バラ肉の黒酢煮込み</div> <div> <div>鎮江燻焼肉</div> <div>Braised Pork with Black Vinegar</div> </div> </div> <div>¥ 3,400 (4,114)</div> <div>5,100 (6,171)</div>		
<div> <div>酢豚（黒酢風味またはフルーツ風味）</div> <div> <div>咕啞汁肉</div> <div>Sweet and Sour Pork (Black Vinegar or Fruit Flavor)</div> </div> </div> <div>3,200 (3,872)</div> <div>4,800 (5,808)</div>		
<div> <div>八宝菜</div> <div> <div>八宝菜</div> <div>Sauteed Pork, Seafood and Vegetables with Starchy Sauce</div> </div> </div> <div>3,400 (4,114)</div> <div>5,100 (6,171)</div>		
<div> <div>熊本県産天草ポークのホイコーロー</div> <div> <div>回鍋肉</div> <div>Sauteed Pork and Cabbage with Garlic and Bean Past</div> </div> </div> <div>2,800 (3,388)</div> <div>4,200 (5,082)</div>		

玉子料理 蛋類 Egg	小盆 Small Dish	中盆 Regular Dish
<div> <div>蟹肉と玉子の炒め</div> <div> <div>蟹肉炒蛋</div> <div>Scrambled Egg with Crab Meat</div> </div> </div> <div>¥ 2,800 (3,388)</div> <div>4,200 (5,082)</div>		
<div> <div>小海老と玉子の炒め</div> <div> <div>蝦仁炒蛋</div> <div>Scrambled Egg with Shrimps</div> </div> </div> <div>2,800 (3,388)</div> <div>4,200 (5,082)</div>		

豆腐料理 豆腐類 Bean Curd		
<div> <div>豆腐煮込み</div> <div> <div>八珍豆腐</div> <div>Braised Bean Curd and Chop-Suey</div> </div> </div> <div>¥ 3,000 (3,630)</div> <div>4,500 (5,445)</div>		
<div> <div>豆腐と蟹肉の醤油煮込み</div> <div> <div>蟹肉豆腐</div> <div>Braised Bean Curd and Crab Meat</div> </div> </div> <div>3,000 (3,630)</div> <div>4,500 (5,445)</div>		
<div> <div>四川麻婆豆腐</div> <div> <div>四川麻婆豆腐</div> <div>Braised Bean Curd and Minced Meat with Chili Sauce Sichuan Style</div> </div> </div> <div>3,000 (3,630)</div> <div>4,500 (5,445)</div>		

野菜料理 蔬菜類 Hot Vegetables		
<div> <div>豚肉入り野菜の細切り炒め</div> <div> <div>時炒和菜</div> <div>Sauteed Seasonal Vegetables and Shredded Pork</div> </div> </div> <div>¥ 2,800 (3,388)</div> <div>4,200 (5,082)</div>		
<div> <div>青菜の塩炒め</div> <div> <div>(青菜はスタッフにおたずねください)</div> <div>清炒青菜</div> <div>Sauteed Green Vegetable (Please ask the staff for seasonal green vegetable)</div> </div> </div> <div>2,800 (3,388)</div> <div>4,200 (5,082)</div>		

スープ 湯類 Soups	1名様 Per Person	小盆 Small Dish
<div> <div>蟹肉入りスープ</div> <div> <div>蟹肉湯</div> <div>Crab Meat Soup</div> </div> </div> <div>¥ 2,000 (2,420)</div> <div>4,000 (4,840)</div>		
<div> <div>酸辣風味の五目スープ</div> <div> <div>酸辣湯</div> <div>Hot and Sour Soup</div> </div> </div> <div>1,400 (1,694)</div> <div>2,800 (3,388)</div>		
<div> <div>コーンスープ</div> <div> <div>真珠米湯</div> <div>Corn Soup</div> </div> </div> <div>1,000 (1,210)</div> <div>2,400 (2,904)</div>		

米の産地情報についてはスタッフまでお問い合わせください。If you wish to know where the rice was produced, please ask the staff.

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アレルギー食材や食事制限がございますお客様はご注文の際にスタッフへお申しつけください。**Please ask our staff if you have any food allergies or special dietary restrictions.**

翡翠宮おすすめ点心 Recommended Snacks

四色餃子 四喜餃子 Boiled Four Kinds of Colorful Dumplings ”四つの喜び事”を表す四色の飾りを施した蒸し餃子です。 9月・10月限定のおすすめ点心です。	¥ 800 (968)
海老とニラ入り焼きまんじゅう(2個より) 海老蕪焼饅頭 Baked Shrimp and Chinese Leek Dumpling	700 (847)
スモークサーモンのシュウマイ(2個より) 三魚焼売 Smoked Salmon and Vegetable Siu-Mai	700 (847)

点心 點心類 Snacks

15～20分ほどお時間をいただきます。Please allow 15-20 minutes to be served.

水餃子(4個より) 水餃子 Boiled Dumplings Beijing Style	(4個)	¥ 1,000 (1,210)
焼餃子(2個より) 煎餃子 Baked Pork Dumplings	(2個)	800 (968)
大根入り焼餅(2枚より) 腊味蘿蔔羔 Baked Radish Cakes	(2枚)	800 (968)
小龍包(2個より) 小籠包子 Steamed Pork Buns	(2個)	800 (968)
はるまき(2本より) 炸春捲 Fried Spring Rolls	(2本)	900 (1,089)
スティックはるまき(4本より) 炸細捲春捲 Fried Spring Roll Sticks	(4本)	1,000 (1,210)
焼ワンタン(または揚げワンタン) 焼餛飩 Wong Tong (Fried or Deep Fried)	(8個)	1,800 (2,178)
ワンタンスープ 餛飩湯 Wong Tong Soup	(6個)	1,800 (2,178)
シュウマイ(2個より) 焼賣 Pork Siu-Mai	(2個)	700 (847)
チャーシュー入りまんじゅう 叉焼肉包 Barbecued Pork Bun	(1個)	450 (545)
野菜と豚肉入りまんじゅう 菜肉包 Vegetable and Pork Bun	(1個)	450 (545)
海老餃子(2個より) 蝦餃 Steamed Shrimp Dumplings	(2個)	700 (847)
中国風蒸しパン(または揚げパン) 銀絲捲(炸) Chinese Steamed Bread		1,200 (1,452)

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麺類 麵類 Noodles

つゆそば

海の幸入りそば 海鮮湯麵 Noodle Soup with Seafood	¥ 3,000 (3,630)
小海老入りそば 蝦仁湯麵 Noodle Soup with Shrimps	1,900 (2,299)
五目そば 什錦湯麵 Noodles Soup with Chop-Suey	1,900 (2,299)
野菜入りそば 素菜湯麵 Noodle Soup with Vegetables	1,900 (2,299)

焼そば

上海焼そば 上海炒麵 Fried Noodles with Pork and Vegetables	1,800 (2,178)
小海老入り焼そば 蝦仁炒麵 Fried Noodles with Shrimps	1,900 (2,299)
五目焼そば 什錦炒麵 Fried Noodles with Chop-Suey	1,900 (2,299)

ご飯類 飯類 Rice

五目あんかけ御飯 什錦会飯 Chop-Suey on Rice	¥ 1,900 (2,299)
蟹炒飯 蟹肉炒飯 Fried Rice with Crab Meat	2,200 (2,662)
五目炒飯 什錦炒飯 Fried Rice with Chop-Suey	1,800 (2,178)
五目醤油炒飯 揚州炒飯 Fried Rice with Chop-Suey Soy Sauce Flavor	1,800 (2,178)
海老とレタスの炒飯 生菜蝦仁炒飯 Fried Rice with Shrimps and Lettuce	1,800 (2,178)

中国デザート 甜点類 Chinese Desserts

杏仁ゼリー 水果豆腐 Chilled Almond Jelly	¥ 850 (1,029)
季節のデザート盛り合わせ(2個より) 今天甜集 Assorted Desserts *デザートについては、スタッフにお尋ねください。(Please ask the staff for desserts.)	1,000 (1,210)
タピオカ入りココナッツミルク(あずき入り) 水果西米露 Coconut Milk with Tapioca and Red Beans	1,200 (1,452)
小豆あん入りまんじゅう 豆莎包 Red Bean Jam Bun	1個 450 (545)