



王蕾

Yu Lei

Seasonal Masterpieces

Enjoy vibrant flavors of the season
in this exclusive six-course journey
crafted by Chef Mikiya Imagawa

Chef's Choice of 7 Types of Appetizers

七星彩色碟拼

/7種類のお任せオードブル

Steamed Fresh Scallop with Wolfberry
and Fig Soup

枸杞無花果湯

/クコの実入りイチジクと帆立の蒸しスープ

Stir-fried Prawn in Black Bean Sauce with
Seasonal Vegetables

夏菜豆椒炆有頭蝦

/大海老のブラックビーンズ炒め、夏野菜添え

Wagyu Steak in Spicy Tomato Sauce
Topped with Fried Egg
and Chinese-style Wagyu
in Sichuan Fritter Sauce

乾焼 /煎蛋和牛扒&金沙醬和牛

/和牛ステーキ特製チリソース、柔らか玉子乗せ&
味噌和牛のフリッター揚げ

Duck Meat and Fresh Corn Fried Rice

粟米鴨糗炒飯

/トウモロコシと焼き鴨肉のチャーハン

Chilled Mango Jelly with Coconut Milk & Tapioca
and Deep-fried Golden Sesame Ball

芒果西米露啫喱 黒胡麻球

/マンゴーゼリー & 黒胡麻餡子の揚げ団子



Wagyu Steak in Spicy Tomato Sauce Topped with Fried Egg
and Chinese-style Wagyu in Sichuan Fritter Sauce



Stir-fried Prawn in Black Bean Sauce
with Seasonal Vegetables