

## 瑠璃コース

広東式焼き物入り冷菜盛り合わせ  
Assorted Cold Appetizers with Cantonese Barbecued Meats

神奈川県三浦産冬瓜と高級乾物魚のひれと  
蟹肉入りとろみスープ  
Thick Soup with Premium Dried Fish Fins, Crab Meat, and Wax Gourd  
from Miura, Kanagawa

シェフのおすすめ季節の海鮮と契約農家「中台菜園」より  
こだわりの国産中国野菜 さっぱり炒め  
Chef's Recommended Seasonal Seafood and Carefully Selected Chinese  
Vegetables, Lightly Stir-Fried

三崎漁港直送 旬魚の塩漬け「湘南潮彩レモン」蒸し  
Steamed Seasonal Fish Salt-Cured with Shonan Shiosai Lemon

皮付き豚バラ肉の柔らか煮 蒸しパン添え  
Tender-Braised Japanese Pork Belly with Skin, Served with Steamed Buns

干し貝柱入り香ばし卵白チャーハン  
Egg White Fried Rice with Dried Scallops

ライチプリンと香港スイーツ盛り合わせ  
Lychee Pudding and Assorted Hong Kong Desserts