SHERATON
EST. 1937

瑠璃コース

清凜星級頭盤
広州焼き物入り五種盛り合わせ前菜
Five-Kind Appetizer Platter with Cantonese Roasted Meats

蟹肉瑤柱海皇翅
高級乾物魚のひれと蟹肉、五目入りとろみスープ
Thickened Soup with Premium Dried Fish Fins, Crab Meat and Assorted Ingredients

生猛海鮮中台蔬
シェフおすすめ海鮮、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
Lightly Stir-Fried Chef's Selection of Seafood and Premium Japanese-Grown Chinese Vegetables

頭抽珍菌三崎斑球煲
漁港直送　旬魚と鳥取県産エリンギ　土鍋仕立て
Fishing-Port-Fresh Seasonal Fish and Tottori King Oyster Mushrooms, Clay Pot Style

鑊气藕片米沢和牛
山形県産「米沢牛」と冬蓮根の沙爹(サーテー)強火炒め
Yonezawa Beef and Winter Lotus Root, Wok-Seared with Satay Sauce

鹹魚生菜雞粒炒飯
鶏肉と鹹魚(ハムユイ)の香ばしいチャーハン
Fragrant Fried Rice with Chicken and Salted Fish

禧莓杏仁豆腐盒
苺と杏子の香る杏仁豆腐と自家製香港式スイーツ
Strawberry and Apricot-Scented Almond Jelly with House-Made Hong Kong-Style Desserts