

倶楽湾

DINNER course

『TAIKO course』

¥11,000 (including tax)

Six kinds of appetizer

Today' s seafood dish

Dried scallop and bamboo fungus
shark-fin soup

Peking Duck

Stewed pork
with fermented bean curd sauce

Stir-fried season vegetable

Chinese soy sauce based fried rice
with pine nuts

KURAWAN special dessert

『TENMOKU course』

¥14,300 (including tax)

Six kinds of appetizer

Today' s seafood dish

Baked shark-fin with imperial sauce

Peking Duck

Stir-fried beef short-ribs
with Chinese Longing tea

Stir-fried season vegetable

Seafoods and basil fried rice

KURAWAN special dessert

『SUIREN course』

¥22,000 (including tax)

Six kinds of appetizer

Vermicelli with caviar and karasumi

Today' s seafood dish

Stewed a whole shark fin

Peking Duck

Boiled wagyu in special sauce

Stir-fried season vegetable

Truff and crab meat egg white fried rice
with Chinese wine pickled egg yolk

KURAWAN special dessert

『BOTAN course』

¥33,000 (including tax)

Six kinds of appetizer

Crab meat and vermicelli
with caviar and karasumi

Stewed dried abalone

Baked a whole large shark fin
with imperial sauce

Peking Duck

Stair-fried wagyu
with kumquat sauce

Stir-fried rapeseed blossom
with special spices

Scallop and bamboo shoot
and pickled leaf mustard fried rice

KURAWAN special dessert