

## 梅園特選料理 Baien Specialty

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|---|---|----------|
| 1 | 国産伊勢海老のチリソース 乾焼龍蝦<br>Stir Fried Japanese Ise-ebi Spiny Lobster with Chili Sauce             | ¥ 13,200 |
| 2 | 国産伊勢海老の葱生姜炒め 姜葱龍蝦<br>Stir Fried Japanese Ise-ebi Spiny Lobster with Spring Onion and Ginger | ¥ 13,200 |
| 3 | 国産伊勢海老の”四川唐辛子”炒め 宮保龍蝦<br>Stir Fried Japanese Ise-ebi Spiny Lobster with Szechuan Chili      | ¥ 13,200 |
| 4 | 鮑とナマコの”酸辣”煮込み 酸辣双珍<br>Braised Abalone and Sea Cucumber in Spicy and Sour Sauce              | ¥ 10,200 |
| 5 | 鮑とナマコの濃厚”白湯”煮込み 紅焼双珍<br>Braised Abalone and Sea Cucumber in Rich Stock                      | ¥ 10,200 |
| 6 | 鮑の濃厚”白湯”煮込み 紅焼鮑魚<br>Braised Abalone in Rich Stock   | ¥ 8,000  |
| 7 | 鮑のクリーム煮込み 奶油鮑魚<br>Braised Abalone in Cream  | ¥ 8,000  |



国産伊勢海老のチリソース 乾焼龍蝦  
Stir Fried Japanese Ise-ebi Spiny Lobster with Chili Sauce

鮑とナマコの”酸辣”煮込み 酸辣双珍  
Braised Abalone and Sea Cucumber in Spicy and Sour Sauce

## 梅園特選料理 Baien Specialty

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|----|--|---------|
| 8  | たらば蟹の”四川唐辛子”炒め 宮保蟹腿<br>Stir Fried King Crab with Szechuan Chili  | ¥ 9,000 |
| 9  | たらば蟹の黒豆ソース炒め 豆豉蟹腿<br>Stir Fried King Crab with Black Bean Sauce  | ¥ 9,000 |
| 10 | たらば蟹の”XO醬”炒め XO醬蟹腿<br>Stir Fried King Crab with XO Sauce         | ¥ 9,000 |
| 11 | 魚の姿蒸し ”梅園スタイル” 清蒸鮮魚<br>Steamed Whole Fish Baien Style            | ¥ 3,000 |
| 12 | 魚の”オイスターソース”煮込み 紅焼鮮魚<br>Braised Fish in Oyster Sauce             | ¥ 3,000 |
| 13 | 魚の”豆板醬”煮込み 魚香鮮魚<br>Braised Fish with Spicy Chili Bean Sauce      | ¥ 3,000 |
| 14 | ツバメの巣入り極上スープ 清湯燕窩湯<br>Swallow Nest in Clear Soup                 | ¥ 5,000 |
| 15 | 北京ダック 北京烤鴨<br>Peking Duck  | ¥ 9,200 |
| 16 | 和牛サーロインのステーキ ”梅園スタイル” 梅園式煎和牛肉<br>Wagyu Sirloin Steak Baien Style | ¥ 8,600 |



たらば蟹の黒豆ソース炒め 豆豉蟹腿  
Stir Fried King Crab with Black Bean Sauce

魚の”豆板醬”煮込み 魚香鮮魚  
Braised Fish with Spicy Chili Bean Sauce



当ホテルでは国産米を使用しております。食材は都合により変更させていただく場合がございます。  
表記料金には税金とサービス料が含まれております。  
Rice served is a product of Japan. Substitute ingredients of an equal standard may be used in the preparation of menu items.  
All prices are inclusive of applicable tax and service charge.

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## 麻婆豆腐

### Ma Po Tofu

#### Spicy Braised Tofu and Pork Mince

～ 土鍋で“熱々”を味わえる ～

梅園の“名物料理” 四川土鍋麻婆豆腐とご飯、ザーサイ

Authentic Szechwan Flavor

Ma Po Tofu Spicy Braised Tofu and Pork Mince in Clay Pot

served with Steamed Rice and Chinese Pickles

¥ 2,000



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四川名物よだれ鶏 口水鶏  
Spicy Steamed Chicken



帆立貝柱の四川辛味炒め 魚香扇貝  
Spicy Stir Fried Scallop with Spices



大海老の四川唐辛子炒め 宮保明蝦  
Stir Fried King Prawn with Chili



黒豚肉の薄切りニンニクソース 雲白肉  
Sliced Kurobuta Pork with Spicy Garlic Sauce

## 前菜 STARTERS

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|----|--|---------|
| 18 | 四川名物よだれ鶏 口水鶏<br>Spicy Steamed Chicken                              | ¥ 2,200 |
| 19 | 蒸し鶏の辛味胡麻ソース 棒棒鶏<br>Steamed Chicken with Spicy Sesame Sauce         | ¥ 2,200 |
| 20 | 黒豚肉の薄切りニンニクソース 雲白肉<br>Sliced Kurobuta Pork with Spicy Garlic Sauce | ¥ 3,450 |
| 21 | クラゲの冷製 海蜇皮<br>Chilled Jelly Fish                                   | ¥ 3,450 |
| 22 | ピータンの山椒ソース 椒麻皮蛋<br>Century Egg with Sansho Pepper Sauce            | ¥ 1,100 |
| 23 | 本日の前菜三種盛合せ 三拼盆<br>Appetizer Sampler                                | ¥ 4,900 |

## スープ SOUPS

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|----|---|---------|
| 24 | コーンスープ 粟米湯<br>Sweet Corn Soup               | ¥ 1,700 |
| 25 | 四川風五目玉子スープ 酸辣湯<br>Combination Soup with Egg | ¥ 2,000 |
| 26 | 野菜スープ 素菜湯<br>Vegetable Soup                 | ¥ 1,700 |
| 27 | 蟹肉と玉子のスープ 蟹肉蛋花湯<br>Crabmeat and Egg Soup    | ¥ 2,950 |

## 海鮮料理 SEAFOOD

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|----|--|---------|
| 28 | 大海老のチリソース 乾焼明蝦<br>Stir Fried King Prawn with Chili Sauce | ¥ 3,700 |
| 29 | 大海老の四川唐辛子炒め 宮保明蝦<br>Stir Fried King Prawn with Chili     | ¥ 3,950 |
| 30 | 海老のチリソース 乾焼蝦仁<br>Stir Fried Shrimp with Chili Sauce      | ¥ 2,200 |
| 31 | 海老の四川辛味炒め 魚香蝦仁<br>Stir Fried Shrimp with Spices          | ¥ 2,700 |
| 32 | 帆立貝柱のチリソース 乾焼扇貝<br>Stir Fried Scallop with Chili Sauce   | ¥ 4,000 |
| 33 | 帆立貝柱の四川辛味炒め 魚香扇貝<br>Spicy Stir Fried Scallop with Spices | ¥ 4,200 |
| 34 | いかのバジル炒め 香葉魷魚<br>Stir Fried Squid with Basil             | ¥ 3,000 |
| 35 | いかの四川辛味炒め 魚香魷魚<br>Stir Fried Squid with Spices           | ¥ 3,000 |
| 36 | いかの四川唐辛子炒め 宮保魷魚<br>Spicy Stir Fried Squid with Chili     | ¥ 3,000 |

牛肉の四川激辛煮込み 水煮牛肉片  
Spicy Braised Beef (Extra Hot)



鶏肉と四川唐辛子、山椒の激辛炒め 辣子鶏丁  
Spicy Stir Fried Chicken with Chili and Sansho Pepper  
(Extra Hot)

豚ひき肉と茄子の四川辛味煮込み 魚香茄子  
Braised Eggplant and Pork Mince with Spices



## 肉料理 MEAT DISH

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|----|--|---------|
| 38 | 牛肉の四川激辛煮込み 水煮牛肉片<br>Spicy Braised Beef (Extra Hot)   | ¥ 3,200 |
| 39 | 牛肉のオイスターソース炒め 蚝油牛肉片<br>Stir Fried Beef with Oyster Sauce                                   | ¥ 3,100 |
| 40 | 牛肉とピーマンの細切り炒め 青椒牛肉絲<br>Stir Fried Shredded Beef with Green Pepper                          | ¥ 2,900 |
| 41 | 豚肉の甘酢ソース 糖醋肉塊<br>Stir Fried Pork with Sweet and Sour Sauce                                 | ¥ 2,700 |
| 42 | 豚肉の黒酢ソース 黒醋肉塊<br>Stir Fried Pork with Black Vinegar Sauce                                  | ¥ 2,950 |
| 43 | 豚肉とキャベツの辛味噌炒め 回鍋肉片<br>Stir Fried Pork and Cabbage with Spicy Miso                          | ¥ 2,950 |
| 44 | 鶏肉と四川唐辛子、山椒の激辛炒め 辣子鷄丁<br>Spicy Stir Fried Chicken with Chili and Sansho Pepper (Extra Hot) | ¥ 2,200 |
| 45 | 鶏肉の四川辛味炒め 魚香鷄丁<br>Spicy Stir Fried Chicken with Chili                                      | ¥ 2,200 |
| 46 | 鶏肉とカシューナッツの炒め 腰果鷄丁<br>Stir Fried Chicken and Cashew Nuts, Soya Glaze                       | ¥ 2,200 |
| 47 | 鶏肉の揚げ物、薬味ソース 油淋鷄<br>Fried Chicken with Spicy Sauce   | ¥ 1,850 |

## 野菜料理 VEGETABLE DISH

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|----|---|---------|
| 48 | 豚ひき肉と茄子の四川辛味煮込み 魚香茄子<br>Braised Eggplant and Pork Mince with Spices | ¥ 2,450 |
| 49 | 青梗菜のクリーム煮込み 奶油青菜<br>Braised Chinese Vegetable in Cream Sauce        | ¥ 2,450 |
| 50 | 青梗菜のさっぱりガーリック炒め 炒青菜<br>Stir Fried Chinese Vegetable with Garlic     | ¥ 1,950 |
| 51 | 本日の色々野菜塩味炒め 清炒素菜<br>Stir Fried Assorted Vegetables                  | ¥ 2,100 |



トマトと卵の炒め 蕃茄炒蛋  
Stir Fried Tomato and Egg



挽き肉入り旨辛炒飯 四川炒飯  
Spicy Stir Fried Rice with Minced Pork



海鮮あんかけ揚げそば 海鮮炸麵  
Crispy Fried Noodles with Seafood Gravy



## 卵料理 EGG DISH

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|----|---|---------|
| 52 | 蟹肉入り卵炒め 芙蓉蟹蛋<br>Stir Fried Egg with Crabmeat                | ¥ 2,450 |
| 53 | 海老入り卵炒め 蝦仁炒蛋<br>Stir Fried Egg with Prawn                   | ¥ 1,950 |
| 54 | 豚肉と卵、きくらげの炒め 木須肉片<br>Stir Fried Pork and Egg with Cloud Ear | ¥ 1,950 |
| 55 | トマトと卵の炒め 蕃茄炒蛋<br>Stir Fried Tomato and Egg                  | ¥ 1,850 |

## 麵・飯 NOODLES AND RICE

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|----|---|---------|
| 56 | 牛肉入りマラー麵 麻辣牛肉湯麵<br>Mala Noodles with Beef                               | ¥ 1,600 |
| 57 | 担々麵 担々麵<br>Szechuan Style Spicy Soup Noodles                            | ¥ 1,450 |
| 58 | 挽き肉入り甘味噌あんかけ麵 炸醬麵<br>Soup Noodles with Minced Pork and Sweet Miso Gravy | ¥ 1,350 |
| 59 | 五目あんかけ麵 什景湯麵<br>Soup Noodles with Combination Gravy                     | ¥ 1,450 |
| 60 | 海鮮あんかけ麵 海鮮湯麵<br>Soup Noodles with Seafood Gravy                         | ¥ 1,700 |
| 61 | 五目あんかけ焼きそば 什景炒麵<br>Stir Fried Noodles with Combination Gravy            | ¥ 1,450 |
| 62 | 海鮮あんかけ焼きそば 海鮮炒麵<br>Stir Fried Noodles with Seafood Gravy                | ¥ 1,700 |
| 63 | 五目あんかけ揚げそば 什景炸麵<br>Crispy Fried Noodles with Combination Gravy          | ¥ 1,450 |
| 64 | 海鮮あんかけ揚げそば 海鮮炸麵<br>Crispy Fried Noodles with Seafood Gravy              | ¥ 1,700 |
| 65 | 五目炒飯 什景炒飯<br>Stir Fried Combination Rice                                | ¥ 1,450 |
| 66 | 蟹炒飯 蟹肉炒飯<br>Stir Fried Rice with Crabmeat                               | ¥ 1,850 |
| 67 | 挽き肉入り旨辛炒飯 四川炒飯<br>Spicy Stir Fried Rice with Minced Pork                | ¥ 1,350 |
| 68 | 牛肉入りガーリック炒飯 牛肉炒飯<br>Stir Fried Rice with Beef and Garlic                | ¥ 1,850 |
| 69 | ご飯/ザーサイ 白反/搾菜<br>Set of Steamed Rice and Chinese Pickles                | ¥ 450   |

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## 点心 DIM SUM

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|----|---|-------|
| 70 | 干し貝柱入り焼売 (4ヶ) <b>干貝焼売</b><br>Shao Mai Steamed Dumpling with Dried Scallop (4 pcs) | ¥ 750 |
| 71 | スープ入り蒸し饅頭 (2ヶ) <b>小籠湯包</b><br>Steamed Soup Dumpling (2 pcs)                       | ¥ 850 |
| 72 | 海老蒸し餃子 (2ヶ) <b>蝦仁餃子</b><br>Steamed Prawn Dumpling (2 pcs)                         | ¥ 850 |
| 73 | 揚げ春巻き (2本) <b>春巻</b><br>Fried Spring Roll (2 pcs)                                 | ¥ 750 |
| 74 | 四川風水餃子(6ヶ) <b>紅油水餃</b><br>Boiled Dumpling (6 pcs)                                 | ¥ 750 |

## デザート DESSERTS

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|----|---|-------|
| 75 | 杏仁豆腐 <b>杏仁豆腐</b><br>Almond Jelly                                | ¥ 550 |
| 76 | マンゴープリン <b>芒果布丁</b><br>Mango Pudding                            | ¥ 550 |
| 77 | タピオカ入りココナッツミルク <b>西米露</b><br>Chilled Sago Pearl in Coconut Milk | ¥ 500 |
| 78 | 揚げ胡麻団子 <b>芝麻球</b><br>Fried Sesame Ball                          | ¥ 300 |