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| <p>🌿 花椒滷腐皮
Marinated Bean Curd Sheet with Peppercorn
滷菜の花椒マリネ</p> | \$108 |
| <p>🌿 米椒拌木耳
Black Fungus with Spicy Chili
きくらげと唐辛子の和え物</p> | \$118 |
| <p>🌿 蒜泥黃瓜
Marinated Cucumbers with Chopped Garlic
きゅうりにんにくマリネ</p> | \$118 |
| <p>🌿 香椿菜皮蛋豆腐
Bean Curd with Preserved Vegetables and Preserved Eggs
香椿(チャンチン)入りピータン豆腐</p> | \$128 |
| <p>🌿 四喜烤麩
Braised Wheat Gluten with Mushrooms and Bamboo Shoots
麩ときのことたけのこの煮物</p> | \$128 |
| <p>🌿 脆皮素鰻
Deep-fried Bean Curd Sheet Filled with Vegetables and Mushrooms
野菜ときのこと入り揚げ湯葉巻き</p> | \$138 |
| <p>無錫脆鱈
Crispy Eel in Honey
鰻の蜂蜜風味揚げ</p> | \$168 |
| <p>川味蝗子皇
'Sichuan' Style Chilled Razor Clams
四川風冷製マテ貝</p> | \$228 |
| <p>龍井煙燻雞
'Long-Jing' Tea Leaf-Smoked Chicken
龍井茶風味の燻製鶏肉</p> | (半隻 half 半羽 / 整隻 whole 1羽) \$288 / \$560 |

📌 建議配對介 配對推薦 100% 素食

🌿 素食 Vegetarian Dish 100% 素食

另加一服務費 All prices are subject to 10% service charge (含稅) 一律另加服務費



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| 🍵 | 龍井煙燻蛋
"Long-Jing" Tea Leaf-Smoked Duck Egg
龍井茶風味の燻製鴨卵 | (每隻 per piece 1個) \$40 |
| 🍷 | 水晶羊肉
Mutton Terrine
マトンのゼリー寄せ | \$138 |
| | 雞絲粉皮
Shredded Chicken Tossed with Bean Jelly
鶏肉の細切りと板春雨の和え物 | \$138 |
| | 金陵鹽水鴨
Salty Duck
塩ゆで鴨 | \$178 |
| 🍷 | 花雕醉雞
Drunken Boneless Chicken
骨なし鶏肉の紹興酒漬け | \$178 |
| | 蔥油海蜆頭 / 老陳醋蜆頭
Jelly Fish Tossed with Scallion / Aged Vinegar Dressing
くらげのねぎ油和え / 黒酢和え | \$178 |
| 🍷 | 淮揚冷菜全盒
水晶羊肉・丹山海蜆頭・花雕醉雞
金陵鹽水鴨・煙燻桂魚・四喜烤麩
Dong Lai Shun Cold Platter
Mutton Terrine, Jelly Fish Tossed with Scallion, Drunken Boneless Chicken, Salty Duck,
Smoked Mandarin Fish, Braised Wheat Gluten with Mushrooms and Bamboo Shoots
東來順特製冷菜の盛り合わせ
マトンのゼリー寄せ、くらげのねぎ油和え、骨なし鶏肉の紹興酒漬け
塩ゆで鴨、燻製桂魚、麩ときのことたけのこの煮物 | \$888 |

 干貝魚肚 Braised Fish Maw with Conpoy 魚の浮き袋と干し貝柱の煮物		\$268
紅焼三頭湯鮑 Braised Whole Abalone 鮑の姿煮	(每隻 per piece 1個)	\$798
京式桂花魚翅 Sautéed Shark's Fin with Egg and Crab Meat ふかひれと蟹肉と卵の炒め物		\$838
紅焼 / 上湯海虎翅 Braised Supreme Shark's Fin / Supreme Shark's Fin in Soup 高級ふかひれの煮物 / 高級ふかひれのスープ煮		\$988



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| 🍲 | 蔥燒遼參
Braised Sea Cucumber with Beijing Onions
なまことねぎの煮物 | (每條 per piece 1個) \$368 |
| | 紅燒 / 蝦籽海參
Braised Sea Cucumber / Braised Sea Cucumber with Dried Shrimp Roe
なまこの煮物 / なまこと乾燥海老卵の煮物 | \$528 |
| | 砂窩濃湯雞鮑翅 (每位)
Braised Chicken and Shark's Fin Soup in Casserole (per person)
ふかひれと鶏肉の土鍋煮 (1人前) | \$488 |
| 🍲 | 東來順雞燉大排翅 (每位)
Double-boiled Superior Shark's Fin Soup with Chicken (per person)
東來順特製高級ふかひれと鶏肉の蒸しスープ (1人前) | \$780 |
| | 紅燒大鮑翅 (每位)
Braised Superior Shark's Fin Soup (per person)
高級ふかひれの煮物 (1人前) | \$788 |

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| | 宋嫂鮮魚羹
Mandarin Fish Fillet Soup with Dried Fungus and Mushrooms
桂魚ときくらげときこのスープ | (每位 per person 1人前) | \$108 |
| | 野生菇菌羹
Wild Mushrooms Soup
きのこのスープ | (每位 per person 1人前) | \$108 |
| | 海鮮酸辣羹
Hot and Sour Seafood Soup
海鮮入り酸辣湯 (サンラータン) | (每位 per person 1人前) | \$138 |
| | 花膠三絲羹
Shredded Fish Maw Soup with Beef, Chicken,
Bamboo Shoots and Black Mushrooms
魚の浮き袋の五目スープ | (每位 per person 1人前) | \$138 |
| | 鮑魚魚肚豆腐羹
Abalone and Fish Maw, Bean Curd Thicken Soup
鮑と魚の浮き袋と豆腐のとろみスープ | (每位 per person 1人前) | \$168 |
| | 花膠眉豆花生鹿筋湯
Double-boiled Deer Sinew Soup with Fish Maw, Peanuts and Black-eyed Beans
鹿すじと魚の浮き袋と豆の蒸しスープ | (每位 per person 1人前) | \$238 |
| | 螺頭花膠湯
Double-boiled Fish Maw and Sea Whelk Soup
魚の浮き袋とほら貝の蒸しスープ | (每位 per person 1人前) | \$368 |
| | 砂窩雲吞雞湯 (半份 / 壹份 half portion / regular ハーフ / レギュラー) \$408 / \$788
Double-boiled Chicken and Wontons Soup in Casserole
鶏肉とワンタンの土鍋スープ | | |
| | 富貴全家福
Tianjin Cabbage Soup with Fish Maw, Sliced Abalone,
Sea Cucumber and Air-dried Duck Brisket
魚の浮き袋、鮑のスライス、なまこ、乾燥鴨肉入り天津白菜のスープ | (例窩 regular レギュラー) | \$788 |
| | 花膠燉津白苣
Double-boiled Fish Maw Soup with Tianjin Cabbage
魚の浮き袋と天津白菜の蒸しスープ | (每位 per person 1人前) | 時價 Seasonal price 時価 |



上海鮮河蝦仁 (杭州龍井)

椒鹽小黃魚

Deep-fried Small Croaker Fish with Spicy Salt
イシモチの塩胡椒揚げ

(每條 per piece 1匹) \$108

糟溜黃魚片 / 雪菜黃魚片

Fried Sliced Croaker Fish in Yellow Wine Sauce / with Preserved Vegetables
イシモチの切り身の揚げ物 酒粕ソースがけ / 雪菜添え

\$238

蝦爆鱈

Sautéed Eel with Brown Sauce topped with Stir-fried River Shrimp
鰻のブラウンソース炒め 川海老の炒め物がけ

\$238

上海鮮河蝦仁 (清炒 / 杭州龍井 / 鮮百合豆板 / 宮保)

River Shrimp (Stir-fried / Stir-fried with Tea Leaves /
Stir-fried with Fresh Lily Bulbs in Broad Bean Paste / Wok-fried in Chilli and Tomato Sauce)
川海老 (炒め物 / 龍井茶炒め / 百合板豆板醬炒め / チリトマトソース炒め)

\$288

宮保明蝦球 / 黃金明蝦球 / 雲彩明蝦球

Sautéed Prawns in Chilli Sauce with Cashew Nuts /
Deep-fried Prawns Coated with Salted Egg Yolk / Sautéed Prawns with Vegetables
海老とカシューナッツのチリソース炒め / 海老の塩漬け卵黃揚げ / 海老と野菜の炒め物

\$328

川味辣蟹 / 年糕醬炒肉蟹

'Sichuan' Style Stir-fried Crab with Chilli / Stir-fried Green Crab with Rice Flour Cake
四川風蟹の唐辛子炒め / 肉蟹と中国餅の炒め物

\$588

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京式賽螃蟹 Stir-fried Egg White with Conpoy 卵白と干し貝柱の蟹肉風炒め		\$188
清炒 / 銀芽 / 韭黃炒鱈糊 Sautéed Fillet of Eel / Sautéed Fillet of Eel with Young Bean Sprouts / Sautéed Fillet of Eel with Chives 鱈の炒め物 / 鱈ともやしの炒め物 / 鱈とにらの炒め物		\$208
乾燒大明蝦 Wok-fried King Prawns in Chilli and Tomato Sauce 車海老のチリトマトソース炒め	(每隻 per piece 1匹)	\$208
 花雕蛋白蒸蟹鉗 Steamed Egg White with Crab Claw in 'Hua Diao' Chinese Wine 蟹爪と卵白の紹興酒蒸し	(每位 per person 1人前)	\$268
 香糟煎泥鱸扒 Pan-fried Rabbit Fish with Chinese Yellow Wine Sauce アイゴの酒粕ソテー		\$268
象拔蚌炒鹿筋 Sautéed Baby Geoduck with Deer Sinew 小ミル貝と鹿すじ肉の炒め物		\$328
 黑松露菌醬海蝦球 Stir-fried Prawns with Black Truffle Sauce 海老の黒トリュフソース炒め		\$348
松子桂魚 Deep-fried Mandarin Fish with Pine Nuts, Sweet and Sour Sauce 桂魚の揚げ物 松の実と甘酢ソースがけ	(每條 per piece 1匹)	\$428
碧波桂魚 Poached Mandarin Fish Fillet with Chives and Bean Sprouts in Spicy Soup 桂魚とにらともやしのスパイシースープ煮		\$468
水煮桂花魚片 Poached Mandarin Fish Fillet with Lettuce, Bean Jelly in Spicy Broth 桂魚とレタスと春雨のスパイシースープ煮		\$468
 龍鬚桂魚 Sautéed Shredded Mandarin Fish 桂魚の細切りの炒め物		\$468
魚湯酸菜煮小星斑 Poached Fresh Spotted Garoupa with Pickled Vegetables 活けスポットガルーパと酸菜のスープ煮	(每條 per piece 1匹)	\$1,088

淮揚蔥油淋雞

Deep-fried Chicken with Soy and Vinegar Sauce
 鶏肉の揚げ物 醤油と酢とねぎ油のソースがけ

(半隻 half 半羽 / 壹隻 whole 1羽)

\$288 / \$560

樟茶大鴨 / 香酥大鴨

Fried Duck Marinated with Tea Leaves / Deep-fried Crispy Duck
 鴨の茶葉風味揚げ / 鴨の唐揚げ

(半隻 half 半羽 / 壹隻 whole 1羽)

\$288 / \$560

京蔥扒鴨

Braised Duck with Beijing Onions in Brown Sauce
 鴨とねぎのブラウンソース煮

(半隻 half 半羽 / 壹隻 whole 1羽)

\$288 / \$560

醬爆 / 宮保雞丁

Sautéed Diced Chicken in Brown Sauce / Sautéed Diced Chicken in Chilli Sauce with Cashew Nuts
 鶏肉のブラウンソース炒め / 鶏肉とカシューナッツのチリソース炒め

\$198

松子雞米

Stir-fried Minced Chicken in Pine Nuts served with Lettuce and Sesame Pockets
 鶏挽肉と松の実の炒め物 レタスとごまパン包み

\$208

 **乾煸紅椒雞**

Wok-fried Chicken with Chilli
 鶏肉と唐辛子の炒め物

\$368



精製牛・羊柳串

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| <p>精製牛 / 羊柳串
Beef / Mutton Shashlik
牛肉 / マトンの串焼き</p> | <p>(每串 per piece 1本) \$88</p> |
| <p> 内蒙古烤羊鞍
'Inner Mongolian' Style Roasted Lamb Chop
内モンゴル風ラムチョップのロースト</p> | <p>(每件 per piece 1本) \$138</p> |
| <p>蔥爆羊肉 / 蔥爆牛肉
Stir-fried Fillet of Mutton / Beef with Leeks
マトン / 牛肉とねぎの炒め物</p> | <p>\$208</p> |
| <p>孜然羊串骨
Fried Lamb Leg with Spices
ラムレッグのスパイス揚げ</p> | <p>\$238</p> |
| <p> 手抓羊肉
Poached Mutton in Stock
マトンのスープ煮</p> | <p>\$248</p> |
| <p>紅燒蘿蔔牛腩
Braised Beef Brisket with Turnips
牛バラ肉と大根の煮物</p> | <p>\$288</p> |
| <p> 黑醋燒牛尾
Baked Ox-Tail with Black Vinegar
牛テールの黒酢ロースト</p> | <p>\$408</p> |
| <p>珍菌和牛粒
Sautéed Diced Wagyu Beef with Assorted Mushrooms
和牛ときこの炒め物</p> | <p>\$428</p> |
| <p> 蒙古烤杜泊羊排
'Mongolian' Style Roasted Hulunbuir Mutton Spare Ribs
モンゴル風ラムチョップのロースト</p> | <p>\$988</p> |

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東來順蜀香辣椒醬杜泊羊排

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| | <p>椒油香烏筍
Chilled Green Bamboo with Chilli Oil
冷製青たけのこの唐辛子油和え</p> | \$128 |
| | <p>香麻辣子海中蝦
Wok-fried Spicy Prawns in Chilli with Dried Bean Curd and Peanuts
海老と揚げ豆腐とピーナッツの唐辛子炒め</p> | \$328 |
| | <p>辣子黃油雞煲
Wok-fried Chicken with Chilli in Casserole
鶏肉と唐辛子の土鍋炒め</p> | \$368 |
| | <p>水煮杜泊羊肉上腦
Poached Hulunbuir Deluxe Mutton in 'Sichuan' Style
フルンボイル産特上マトンの四川風煮</p> | \$398 |
| | <p>水煮本地牛頸脊
Poached Local Beef Neck in 'Sichuan' Style
香港産牛首肉の四川風煮</p> | \$398 |
| | <p>酸辣海參
Chilled Sea Cucumber with Spicy and Sour Flavor
冷製なまこの酸辣風味和え</p> | \$488 |
| | <p>紅袍辣子和牛粒
Wok-fried Diced Wagyu Beef with Garlic, Cashew Nuts and Chilli
和牛の角切りとカシューナッツの唐辛子炒め</p> | \$588 |
| | <p>蓉城香辣蟹
Stir-fried Crab with Hot Spicy Sauce
蟹の麻辣ソース炒め</p> | \$668 |
| | <p>東來順蜀香辣椒醬杜泊羊排
Fried Hulunbuir Mutton Spare Ribs with Dong Lai Shun Homemade Sichuan Chilli Sauce
フルンボイル産マトンスペア肋の麻辣ソース揚げ</p> | \$1088 |

東來順推介 Recommendation 遠東軒出品

素食 Vegetarian Dish 遠東軒出品

另加一成服務費 All prices are subject to 10% service charge. 10%のサービス料が別途加算されます。



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| ② | 上湯時蔬 | \$158 |
| | Seasonal Vegetables in Stock
季節の野菜のスープ煮 | |
| ② | 雪菜毛豆百頁 | \$168 |
| | Stir-fried Salted Vegetables with Green Peas and Bean Curd Sheets
雪菜と枝豆と干し豆腐の炒め物 | |
| ② | 麻婆豆腐 | \$168 |
| | Stewed Bean Curd with Minced Beef in Spicy Sauce
マーボー豆腐 | |
| ② | 砂窩扁尖豆腐 | \$168 |
| | Braised Bean Curd with Bamboo Shoots in Casserole
豆腐とたけのこの土鍋煮 | |
| ② | 竹笙素燴 | \$208 |
| | Braised Bamboo Fungus with Seasonal Vegetables
衣笠茸と季節の野菜の煮物 | |



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| 🍲 | 醬燒茄子
Braised Eggplant with Minced Beef and Bean Paste
牛挽肉となすの中国味噌煮 | \$158 |
| 🌱 | 北菇毛豆素雞
Gluten with Green Peas and Black Mushrooms
精進鶏肉と枝豆と干し椎茸の煮物 | \$168 |
| 🌱 | 百頁小棠菜
Poached Shanghai Brassica with Bean Curd Sheets
青梗菜と干し豆腐の煮物 | \$168 |
| | 乾煸四季豆
Fried String Beans with Dried Shrimp
干し海老といんげんの炒め物 | \$168 |
| 🌱 | 三色土豆絲
Stir-fried Shredded Potatoes with Chill in Vinegar Sauce
じゃがいもの細切りと唐辛子の酢炒め | \$168 |
| 🌱 | 鮑魚菇扒時蔬
Seasonal Vegetables with Abalone Mushrooms
季節の野菜と鮑きのこの炒め物 | \$188 |
| 🌱 | 豆板鮮菜苗
Poached Vegetables with Green Peas
野菜と枝豆のスープ煮 | \$188 |
| | 蟹肉扒時蔬
Poached Green Vegetables topped with Crab Meat
季節の野菜の蟹肉あんかけ | \$238 |



京城擔擔麵	(每碗 per bowl 1碗)	\$88
Hot and Spicy 'Tan-Tan' Noodles. 北京風担担麵		
燻雞絲炒米		\$188
Fried Rice Vermicelli with Smoked Chicken スモークチキン入り炒めビーファン		
蝦仁炒飯		\$188
Fried Rice with Shrimp 海老入り炒飯		
淮揚炒飯		\$198
Fried Rice with Diced Scallop and Shrimp 干し貝柱と海老入り炒飯		
三鮮炒飯		\$198
Fried Rice with Shrimp, Sea Cucumber and Chicken 海老となまこと鶏肉入り炒飯		
🍴 東來順炒飯		\$208
'Dong Lai Shun' Signature Fried Rice with Shredded Beef, Mutton and Shrimp 東來順特製炒飯		
羊 / 牛肉兩面黃		\$208
Pan-fried Crispy Noodles Topped with Mutton / Beef and Vegetables マトン / 牛肉と野菜の炒め物のせかた焼きそば		
🍴 東來順煨麵	(每碗 per bowl 1碗)	\$228
Braised Fish Maw, Sea Cucumber and River Shrimp with Noodles in Soup. 東來順特製スープ麵		



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| 🍜 | 青菜 / 嫩雞煨麵
Vegetable with Noodles in Soup / Shredded Chicken with Noodles in Soup
野菜入りスープ麺 / 鶏肉の細切り入りスープ麺 | (每碗 per bowl 1碗) \$78 |
| | 蔥油開洋拌麵
Braised Noodles with Dried Shrimp, Spring Onions and Leeks
干し海老入りねぎ油そば | (每碗 per bowl 1碗) \$78 |
| 🍜 | 炸菜牛柳絲 / 雞絲手擀麵
Handmade Noodles with Shredded Beef and Preserved Vegetable in Soup /
Handmade Noodles with Shredded Chicken in Soup
牛肉の細切りとザーサイ入り手打ちスープ麺
鶏肉の細切り入り手打ちスープ麺 | (每碗 per bowl 1碗) \$88 |
| | 京蔥羊肉湯拉麵
Soup Noodles with Mutton Fillet and Leeks
マトンとねぎ入りスープ麺 | (每碗 per bowl 1碗) \$98 |
| | 雪菜海參炒拉麵
Stir-fried Noodles with Sea Cucumber and Preserved Vegetables
なまこと雪菜入り焼きそば | \$238 |



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| 🍴 | 上海炒年糕
'Shanghai' Style Stir-fried Rice Flour Cake
上海風中国餅の炒め物 | \$188 |
| | 齋菜雞絲炒年糕
Stir-fried Rice Flour Cake with Shredded Chicken and Shanghai Vegetables
鶏肉の細切りとなずな入り中国餅の炒め物 | \$188 |
| | 三鮮年糕 (湯 / 炒)
Rice Flour Cake with Shrimp, Chicken and Sea Cucumber in Superior Stock / Stir-fried
海老と鶏肉となまこ入り中国餅のスープ煮 / 炒め物 | \$208 |
| | 蕃蝦鍋粿
Crispy Rice Cake with Shrimp and Tomato Sauce
海老とトマトソースのおこげ | \$248 |
| 🍴 | 海皇鍋粿
Crispy Rice Cake with Seafood
海鮮ソースのおこげ | \$328 |
| | 海參鍋粿
Crispy Rice Cake with Sea Cucumber
なまこソースのおこげ | \$388 |

桂花酒釀小丸子 Glutinous Rice Flour Dumplings in Sweet and Wine Syrup 白玉団子入り桂花陳酒風味スープ	(每位 per person 1人前)	\$68
鮮果拼盆 Fresh Fruit Platter フルーツの盛り合わせ	(每位 per person 1人前)	\$68
驢打滾 (四件) Glutinous Rice Flour Rolled with Red Bean Paste (4 pieces) 小豆あん入りもち米ロール(4個)		\$78
擂沙湯圓 (四件) Glutinous Rice Dumplings Filled with Black Sesame Paste (4 pieces) 小豆あん入り白玉団子(4個)		\$78
香打麥場 (四件) Glutinous Rice Roll with Sesame Seed and Peanut (4 pieces) ごまとピーナッツ入りもち米ロール(4個)		\$78
桂花酒釀湯圓 Glutinous Rice Dumplings Filled with Black Sesame Paste in Sweet and Wine Syrup 黒ごま団子入り桂花陳酒風味スープ	(每位 per person 1人前)	\$78
高力豆沙 (四件) Deep-fried Egg White Filled with Red Bean Paste (4 pieces) 小豆あん入り卵白揚げ饅頭(4個)		\$88
豆沙窩餅 Pan-fried Cake Filled with Red Bean Paste 小豆あん入り中国風クレープ		\$88
流沙金球 (四件) Deep-fried Sesame Dumplings Filled with Salted Egg Yolk (4 pieces) 塩漬け卵黄入り揚げごま団子(4個)		\$88
煎八寶飯 Pan-fried Glutinous Rice and Sweetened Diced Fruits ドライフルーツ入り焼きもち米		\$98
冰花官燕 Sweetened Superior Bird's Nest 高級燕の巣の氷砂糖シロップ添え	(每位 per person 1人前)	\$600