AMBER PALACE

PALACE HOTEL TOKYO

LUNCH COURSE · DINNER COURSE

PALACE HOTEL TOKYO · MARUNOUCHI · TOKYO

A KISMET MENU · PALACE HOTEL TOKYO

LUNCH COURSE

BLUE AZURE

FROM 1 PERSON 5500

Selected appetizers

Selected dim sum (3 kinds)

Today's Guangzhou local soup

Braised chicken and seasonal vegetables

Today's fried rice

Dessert

CRYSTAL

FROM 2 PERSON 8800

Selected appetizers

Stir-fried seafood and seasonal vegetables

Beijing duck

Seafood and truffle soup

Sweet and sour pork with black vinegar

Today's fried rice

Dessert

CORAL

FROM 2 PERSON 12100

Selected appetizers

Par-boiled seafood with kelp soy sauce

Beijing duck

Menus are subject to change without notice.
We use 100% Japanese grown rice.
Please kindly inform our staff if you have any food allergies or dietary requirements.
All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.

LUNCH COURSE

CORAL · CONTINUED

Shanghai crab soup

Braised pork and white kidney beans
with chili pepper sauce

Crab meat and Japanese parsley fried rice

Dessert

A COURSE

FROM 2 PERSON 18000

Selected appetizers

Stir-fried seafood with green perilla sauce

Beijing duck

Seafood soup with girolle mushrooms, white wood ear

Deep-fried salmon with garlic flavor

Simmered beef cheek
with aged black garlic and honey sauce

Ground pork fried rice
with green beans and vegetables

Dessert

B COURSE

FROM 2 PERSON 30000

Selected appetizers

Stir-fried abalone and turnip
with green seaweed sauce

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LUNCH COURSE

B COURSE · CONTINUED

Beijing duck

Steamed soup with bird's nest

Cream stew of salmon, porcini mushrooms and sweet potato

Stir-fried Wagyu and Kujo green onion
with black pepper

Crab meat and Japanese parsley fried rice

Dessert

C COURSE

FROM 2 PERSON 22000

Selected appetizers

Deep-fried calamari with garlic flavor

Beijing duck

Seafood soup with girolle mushrooms, white wood ear

Steamed Shanghai crab (female)
2,750 yen for male crab

Shanghai crab meat dish

Ground pork fried rice
with green beans and vegetables

Dessert

D COURSE

FROM 2 PERSON 36000

Selected appetizers

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LUNCH COURSE

D COURSE · CONTINUED

Stir-fried abalone and turnip
with green seaweed sauce

Beijing duck

Steamed soup with bird's nest

Steamed Shanghai crab (female)
2,750 yen for male crab

Shanghai crab meat dishes

Fried rice with Shanghai crab roe sauce

Dessert

E COURSE

FROM 2 PERSON 55000

Selected appetizers

Beijing duck

Steamed soup with bird's nest

Steamed Shanghai crab (male & female)

Shanghai crab meat dishes

Toriyama Umami Wagyu

Wonton noodles

Bird's nest dessert

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DINNER COURSE

A COURSE

FROM 2 PERSON 18000

Selected appetizers

Stir-fried seafood with green perilla sauce

Beijing duck

Seafood soup with girolle mushrooms, white wood ear

Deep-fried salmon with garlic flavor

Simmered beef cheek
with aged black garlic and honey sauce

Ground pork fried rice
with green beans and vegetables

Dessert

B COURSE

FROM 2 PERSON 30000

Selected appetizers

Stir-fried abalone and turnip
with green seaweed sauce

Beijing duck

Steamed soup with bird's nest

Cream stew of salmon, porcini mushrooms and sweet potato

Stir-fried Wagyu and Kujo green onion
with black pepper

Crab meat and Japanese parsley fried rice

Dessert

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DINNER COURSE

C COURSE

FROM 2 PERSON 22000

Selected appetizers

Deep-fried calamari with garlic flavor

Beijing duck

Seafood soup with girolle mushrooms, white wood ear

Steamed Shanghai crab (female)
2,750 yen for male crab

Shanghai crab meat dish

Ground pork fried rice
with green beans and vegetables

Dessert

D COURSE

FROM 2 PERSON 36000

Selected appetizers

Stir-fried abalone and turnip
with green seaweed sauce

Beijing duck

Steamed soup with bird's nest

Steamed Shanghai crab (female)
2,750 yen for male crab

Shanghai crab meat dishes

Fried rice with Shanghai crab roe sauce

Dessert

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DINNER COURSE

E COURSE

FROM 2 PERSON 55000

Selected appetizers

Beijing duck

Steamed soup with bird's nest

Steamed Shanghai crab (male & female)

Shanghai crab meat dishes

Toriyama Umami Wagyu

Wonton noodles

Bird's nest dessert

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