



The Chinese Restaurant

Lunch Set Menu



Two More Persons

모듬 전채

55,000 per person

Appetizer Selection

Jellyfish Salad with Fragrant Garlic

Braised Beef Shank with Soy Sauce and Chinese Five Spices

Steamed Scallop with Chinese Mustard Sauce

상어 지느러미 송이버섯 수프

Shark's Fin Soup with Pine Mushrooms

전복 새우 검정콩 소스

Wok-fried Fresh Abalone and Prawns with Black Bean Sauce

사천식 궁보 닭고기

"Sichuan Style" Chicken with Ginger, Chinese Vinegar and Cashew Nuts

쇠고기 볶음밥

Fried Rice with Beef, Eggs and Vegetables

or

자장면

Ja Jang Noodles with Classic Condiments

멜론시미로

Chilled Musk Melon and Sago in Coconut Cream

모듬 전채

65,000 per person

Appetizer Selection

Jellyfish Salad with Fragrant Garlic

Braised Beef Shank with Soy Sauce and Chinese Five Spices

Steamed Scallop with Chinese Mustard Sauce

상어 지느러미 찜

Braised Shark's Fin with Brown Sauce

전복 관자 엑스오 소스

Wok-fried Abalone and Scallops with X.O. Sauce

새우 마요네즈 소스

Wok-fried Prawns with Mayonnaise Sauce

쇠고기 볶음밥

Fried Rice with Beef, Eggs and Vegetables

or

자장면

Ja Jang Noodles with Classic Condiments

멜론 시미로

Chilled Musk Melon and Sago in Coconut Cream

Two More Persons

모듬 전채

75,000 per person

Appetizer Selection

Jellyfish Salad with Fragrant Garlic

Braised Beef Shank with Soy Sauce and Chinese Five Spices

Steamed Scallop with Chinese Mustard Sauce

상어 지느러미 찜

Braised Shark's Fin with Brown Sauce

전복 관자 송이버섯 볶음

Wok-fried Abalone and Scallops with Pine Mushrooms

새우 칠리 소스

Wok-fried Prawns with Chili Sauce

쇠고기 후추 소스

Black Peppered Beef Sirloin with Slice Onion

쇠고기 볶음밥

Fried Rice with Beef, Eggs and Vegetables

or

자장면

Ja Jang Noodles with Classic Condiments

계절 과일

Seasonal Fresh Fruit

중식당에서는 호주산 쇠고기만 사용합니다.

중식당에서는 돼지고기, 오리고기, 닭고기, 쌀과 배추김치는 국내산만 사용합니다.

Origin of Products: Beef (Australia).

Origin of Products: Pork (Korea), Duck (Korea), Chicken (Korea), Rice (Korea) and Kimchi (Korea).

No tipping please. 10% service charge and 10% tax will be added.

개인팁은 사양합니다. 10% 봉사료와 10%세금이 추가됩니다.

야채와 두부

Vegetables and Bean Curd

만주식 두부 돼지고기 조림 <i>Manchurian Stewed Bean Curd with Pork, Mushrooms and Honey Dates</i>	22,000
사천식 가지 조림 어향소스 <i>Sichuan Style Braised Eggplants with Beef</i>	22,000
모듬 버섯 볶음 <i>Wok-fried Forest Mushrooms with Smoked Pork, Onions and Garlic</i>	22,000
마파두부 <i>"Peppery" Hot Bean Curd with Pork and Soy Bean Paste</i>	22,000
돼지고기 콩순 볶음 <i>Fried Green Beans with Minced Pork, Dried Chili and Preserved Vegetables</i>	22,000

북방식 덩섬

Dumplings

사천식 군만두 <i>"Pot-Sticker" Filled with Seafood, Pork and Mushrooms</i>	12,000
돼지고기 물만두 <i>Traditional Boiled Dumplings Filled with Pork and Pickled Cabbage</i>	12,000
사천식 완탕 <i>Sichuan Seafood "Wontons" Served with Spicy Sesame Broth</i>	12,000

주식

Rice and Noodles

쇠고기 볶음밥 <i>Fried Rice with Beef, Egg and Vegetables</i>	15,000
우육탕면 <i>Traditional Beef Noodles Soup with Chinese Spice</i>	18,000
해산물 볶음 면 <i>Wok-fried Seafood Noodles with Vegetables</i>	18,000
자장면 <i>"Zha Jiang" Noodles</i>	12,500
북경식 면 <i>Beijing Traditional Homemade Noodles</i>	20,000
새우 고추 볶음밥 <i>Fried Rice with Shrimp, Green Pepper and Egg</i>	18,000

후식

Desserts

계절과일 <i>Seasonal Fresh Fruits</i>	15,000
과일 푸딩 <i>Seasonal Fruit Pudding</i>	7,000
에그타트 <i>Chinese Egg Tarts</i>	7,000
멜론시미로 <i>Chilled Musk Melon and Sago in Coconut Crème</i>	7,500
감미 제비집 수프 <i>Steamed Superior Bird's Nest with Chinese Fungus, Date and Honey</i>	48,000