

なだ万

Japanese Restaurant
NADAMAN



Signature Bento Box by Nadaman 灘萬和式便當

This winter, enjoy a divine Japanese indulgence at home with the exquisite bento boxes prepared by Chef Koyama.

今個冬天，安在家中品嚐由小山剛山主廚預備的一系列精緻時令便當，盡享正宗日式滋味。

Signature Bento 招牌便當



Traditional grilled silver cod bento
Grilled silver cod, Japanese omelette, simmered seasonal vegetables and Yamagata premium rice

西京燒鱈魚便當

西京燒鱈魚、玉子、野菜及山形一等米飯
HK\$260



Wagyu beef sukiyaki bento
Kumamoto Wagyu beef sukiyaki with vegetables, poached egg and Yamagata premium rice

熊本和牛壽喜燒便當

熊本和牛壽喜燒配野菜、溫泉蛋及山形一等米飯
HK\$320



Komiyaki-Wagyu beef and barbecued eel rice bento

Pan-fried Wagyu beef with Komiyaki-sauce on Yamagata premium rice, Barbecued eel on Yamagata premium rice with simmered seasonal vegetables and boiled prawn, Grilled silver cod, chicken cake and Japanese omelette

宮崎和牛井及鰻魚飯便當

炒宮崎和牛配山形一等米飯 | 燒鰻魚配山形一等米飯
野菜配大蝦 | 烤銀鱈魚、雞肉及玉子

HK\$360



Sazanka Bento

Egg roll with minced chicken, grilled silver cod with miso sauce

Deep-fried crab cream croquette, simmered kelp rolled with herring fish

Chicken meatball skewer with green pepper, simmered sweet potato

Fish cake, vinegar turnip, simmered broad beans

Sesame gluten with citrus miso

Braised pork served with taro, carrot and vegetables

Rice with baby sardines and pickles

山茶花便當

厚燒雞蛋卷、西京燒銀鱈魚 | 炸忌廉蟹球、喜靈魚昆布卷
青椒雞肉丸串、蜜煮番薯 | 厚燒魚餅、醋蘿蔔、煮蠶豆
胡麻麵筋配柚子麵鼓汁 | 煮豚肉配小芋、紅蘿蔔及青菜
沙甸魚仔飯、漬物泡菜

HK\$398



Winter Kaiseki Bento

Deep-fried abalone with liver sauce served with aubergine and bell pepper

Crab miso tofu with crab meat, flying fish roe and dashi jelly

Deep-fried crab cream croquette, simmered sweet potato, fish cake, simmered kelp rolled with herring

Grilled wagyu beef with taro served with green pepper and scallion

Broiled eel served with cucumber and ginger in vinegar

Braised pork served with taro, carrot and vegetables

Grilled Kinki fish served with vinegar turnip

Yellowtail teriyaki rice served with shredded egg and pickles

冬日懷石便當

炸鮑魚配鮑魚肝汁、茄子及甜椒 | 蟹麵豉豆腐配蟹肉及啫哩汁
炸忌廉蟹球、蜜煮番薯、厚燒魚餅、喜靈魚昆布卷

網燒和牛配海老芋頭及青椒

烤鰻魚配青瓜及醋薑 | 煮豚肉配小芋、紅蘿蔔及青菜

燒喜知次魚、醋蘿蔔 | 照燒鱈魚配白飯、蛋絲、漬物泡菜

HK\$800

Nadaman Signature Curry 灘萬咖喱



Signature Nadaman curry
灘萬咖喱飯
HK\$300



Signature Nadaman curry rice
with Kumamoto pork cutlet
灘萬吉列熊本豬排咖喱飯
HK\$480



Signature Nadaman curry rice
with premium Wagyu beef cutlet
灘萬吉列極上和牛咖喱飯
HK\$750

For orders and enquiries, please contact us at:
如欲預訂或查詢，請聯絡我們：

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