なだる Supanese Restaurant NADA MAN



Signature Bento Box by Nadaman 灘萬和式便當

Bring home the autumn bento boxes prepared by Chef Koyama for an authentic Japanese indulgence.

踏入秋天,小山剛世主廚誠獻一系列精緻和風便當,讓你安在家中品嚐時令美點。

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

宮崎和牛丼及鰻魚飯便當

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



Momiji Bento

Egg roll, grilled silver cod with miso sauce
Steamed chicken, ginkgo nut cake
Simmered sweet potato, Gluten with soya bean paste
Eel roll with burdock, simmered prawn, green pepper
Pickled lotus root, simmered soya bean with konjak jelly,
mushroom and carrot,

Deep-fried tofu with carrot, taro and minced chicken sauce Katsudon pork cutlet rice with cabbage and pickles

紅葉便當

厚燒蛋卷、西京燒銀鱈魚 | 蒸雞塊、銀杏餅、甜番薯、麵豉 醬麵筋、鰻魚牛蒡卷、煮海蝦、青椒仔 | 醋蓮藕、煮大豆拌 蒟蒻、冬菇、紅蘿蔔 | 炸豆腐配紅蘿蔔、里芋及免治雞肉汁 吉列豬扒飯配椰菜絲及醋漬紫泡菜

HK\$398



Autumn Kaiseki Bento

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

Home-made tofu served with sea urchin Ginkgo nut cake, sweet potato, steamed chicken and dried mullet roe

Marinated chicken served with tomato and tartar sauce

Grilled prawn and scallop served with soya bean cheese sauce and vegetables

Grilled Wagyu beef rolled with eryngii mushroom served with green pepper

Grilled Kinki fish with citrus served with chestnut and ginger Snow crab and matsutake mushroom rice served with marinated salmon roe and pickle

秋日懷石便當

炸鮑魚配鮑魚肝汁、茄子及甜椒 | 自家製豆腐配海膽 銀杏餅、甜番薯、蒸雞塊、烏魚子乾 | 南蠻炸雞配番茄及他他醬 燒海蝦、帆立貝配白麵豉芝士汁及野菜 | 和牛杏鮑菇卷配青椒 柚香燒喜之次魚配生薑及栗子 | 松葉蟹及松茸飯配三文魚籽 醬油漬及奈良漬物

HK\$800

Nadaman Signature Curry 灘 萬咖 暉



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:

Island Shangri-La, Hong Kong 港島香格里拉: (852) 2820 8570 / nadaman.isl@shangri-la.com